

Cross-infection is of major housekeeping concern not only in hospitals, but in schools, institutions, and industry. MINTEXO No. 182 is formulated for this problem area. It both cleans and disinfects effectively and is virucidal when used as directed. Its hard surface disinfecting action will reduce the hazard of cross-infection.

MINTEXO No. 182 is an extremely effective one-step sanitizer. It cleans and sanitizes in waters up to 800 ppm hardness. This hard water tolerance is in excess of most potable waters and will insure complete sanitizing action when used as directed.

Two ounces of MINTEXO No. 182 per gallon of water will deodorize bathrooms, garbage storage areas, and other areas where bacterial growth can cause mal odors.

WARNING

Keep out of reach of children. May cause severe eye irritation or eye damage. Causes skin irritation. Do not get in eyes, on skin, or on clothing. Harmful if swallowed. Avoid contamination of food.

FIRST AID:

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash all contaminated clothing before reuse. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Call a physician immediately.

ACCEPTED

OCT 15, 1973

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
OF 1947, THIS PRODUCT IS REGISTERED
AS A DISINFECTANT, SANITIZER, AND
DEODORIZER. REG. NO. 115-24 SUBJECT
TO ATTACHED COMMENTS.

MINTEXO NO. 182

**Cleaner-Disinfectant-Deodorizer-Fungicide
Virucide***

Sanitizer for Hospital and Institutional Use

AOAC Phenol Coefficients

Staph, aureus (ATCC No. 6538)	100
Salmonella typhosa (ATCC No. 6539)	50

Active Ingredients

Didecyl dimethyl ammonium chloride	4.5%
Tetrasodium ethylenediamine tetraacetate	2.0%
Sodium carbonate	1.0%
Sodium metasilicate	0.5%

<u>Inert Ingredients</u>	92.0%
	100.00%

<u>EPA Registration No.</u>	115-24
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Net Contents:

Continental Chemical Company

Division CWC Industries, Inc.

2750 Grand Ave. Cleveland, Ohio 44104

WARNING

**KEEP OUT OF REACH OF CHILDREN. SEE
LEFT PANEL FOR ADDITIONAL PRECAU-
TIONARY STATEMENTS.**

USE DIRECTIONS

Apply MINTEXO NO. 182 to walls, floors and other hard surfaces such as tables, chairs and bed frames with a cloth or mop. For heavily soiled areas, a preliminary cleaning may be required.

For Hospitals & Nursing Homes: Add two ounces per gallon of water.

At two ounces per gallon use-level, MINTEXO NO. 182 is effective against *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Salmonella choleraesuis*, *Escherichia coli*, and pathogenic fungi. Germicidal performance against the first four organisms has been confirmed by the AOAC Use-Dilution Test. Fungicidal performance was determined against *T. interdigitale* by the AOAC Fungicidal Test.

At 2 ounces per gallon the broad spectrum effectiveness of MINTEXO NO. 182 is shown by its germicidal action against the following additional organisms.

Brevibacterium ammoniagenes
Enterobacter aerogenes
Proteus mirabilis
Streptococcus pyogenes
Klebsiella pneumoniae
Salmonella schottmuelleri
Streptococcus faecalis
Shigella dysenteriae

*At two ounces per gallon use-level, MINTEXO NO. 182 is virucidal against Herpes Simplex (a member of the virus family that causes infectious mononucleosis), Vaccinia (representative of the pox viruses), and influenza A₂ (the Hong Kong flu virus), on inanimate environmental surfaces.

FOR SCHOOLS, INSTITUTIONAL AND INDUSTRIAL USES: Add one ounce per gallon of water.

At one ounce per gallon use-level, MINTEXO NO. 182 delivers excellent cleaning and is germicidal. It is effective against *Staphylococcus aureus*, *Salmonella choleraesuis*, *Escherichia coli*, and *Trichophyton interdigitale*; the athlete's foot fungus. The same AOAC tests used above to confirm suitable performance for hospitals were used.

For Sanitizing add one-half ounce per gallon of water. Use MINTEXO NO. 182 for sanitizing and cleaning of utensils, equipment, and other hard surfaces. When sanitizing food processing equipment and utensils and food contact surfaces, rinse thoroughly with potable water.

Rinse empty container with water before discarding.