

335-18

06/23/1967

ACCEPTED  
JUN 23, 1967  
335-18  
UNDER THE FEDERAL INSECTICIDE  
FUNGICIDE AND RODENTICIDE ACT  
FOR ECONOMIC POISON RESISTANCE  
ED UNDER NO. 100-10101-10101  
TO ATTORNEYS GENERAL (10101)

ONE GALLON NET



For Use As

# BACTERICIDE

disinfectant & deodorant

Leaves no odor after use

ACTIVE INGREDIENT—Sodium Hypochlorite . . . . . 5.25%  
INERT INGREDIENTS . . . . . 94.75%  
TOTAL 100.00%

**CAUTION:** Keep Out of Reach of Children

## DILUTION TABLE

P.P.M. Parts Available Chlorine per Million Parts Water	Amount Liquid B•K
100	½ oz. B•K per 2 gal. water
200	1 oz. B•K per 2 gal. water
1000	2½ oz. B•K per 1 gal. water

Do Not Spill B•K on Clothing

## DAIRY USES

Before treating utensils and equipment to kill bacteria, rinse thoroughly with cold water, then wash with warm solution of cleanser. Apply B•K to all utensils just before using. Allow 2 minutes' exposure time.

**FARM DAIRY UTENSILS**—Just before using, rinse all cleaned utensils, including can covers with 200 ppm. Allow 2 minutes' exposure time.

**COWS' UDDERS AND TEATS**—Before milking, wipe udder and teats of each cow with a clean cloth, wet with 200 ppm.

**MILK PLANT EQUIPMENT**—Flow Method: Prepare 100 ppm in weigh vat and pump through to filler, drain solution through valves. Test solution to maintain strength above 50 ppm. Spray Method: Prepare 200 ppm solution and spray surfaces.

**BOTTLES**—To treat to kill bacteria—Hand washed: Wash using hand or motor driven brush, rinse, and then immerse in 200 ppm. Remove, invert in cases to drain and dry. Machine washed: Use B•K for chlorinating device and adjust dispensing mechanism so that the final rinse water contains 50 ppm (parts of available chlorine per million). Test rinse water frequently to determine if this strength is maintained.

**SANITIZING C-I-P MILK LINES**—After proper cleaning and in morning before use, circulate 100 ppm for at least 5 minutes. Use enough solution to completely fill all pipe lines in the circuit.

5 X 19 3/4

6 P-66

PLASTIC



USDA Prod. No. 335-18 ESTA

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1/2

ONE GALLON NET



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# BACTERICIDE

disinfectant & deodorant

PENNSALT CHEMICALS CORPORATION Philadelphia, Pennsylvania 19102

**NSALT**  
EQUIPMENT  
HED 1850

Made in U.S.A. 4-6740-12 Printed in U.S.A.

## PURIFICATION OF WATER

**FARM, INSTITUTIONS, CAMPS, HOME WATER SUPPLIES**—To disinfect water, whose source is from unprotected supplies, such as cisterns, wells, springs and lakes, add  $\frac{1}{4}$  ounce B·K to each 100 gallons of water or two drops to each gallon of water and let it stand for 15 to 30 minutes. This is a strength of about 1 part available chlorine per million parts of water. The water may be kept in the refrigerator for cooling at the same time if desired.

## BEVERAGE PLANT USES

**SYRUP SYSTEM**—First clean thoroughly with warm water, then, just before use, treat with B·K. Prepare 200 ppm in syrup jars and flow through equipment to bottler. Rinse with pure water to remove remaining hypochlorite.

## POULTRY USES

**DRINKING WATER**—For fountains use 100 ppm. For open vessels use 200 ppm. Change water daily. Place fountains where they will not be contaminated with droppings.

## TAVERNS AND RESTAURANTS

1. Scrape and pre-wash utensils and glasses whenever possible.
  2. Wash with a good detergent or compatible cleaner.
  3. Rinse with clean water.
  4. Sanitize in a solution of 1 oz. B·K Liquid per 2 gallons water (200 ppm). Immerse all utensils for at least 2 minutes or for contact time specified by governing sanitary code.
  5. Place sanitized utensils on a rack or drainboard to air dry.
- Approved under the regulations of Wisconsin State Board of Health.

**CAUTION:** If splashed in eyes, flood with water. If swallowed, feed milk. CALL A PHYSICIAN. If splashed on skin, wash off with water. Do not use other sanitizers, acid type cleaners, or ammonia with B·K since hazardous gases will be released

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