

NET CONTENTS ONE U. S. GALLON

A POWERFUL CHLORINE COMPOUND



Varco

Restaurant

DISINFECTANT and SANITIZER

**FOR SANITIZING DISHES, GLASSWARE AND
OTHER EATING UTENSILS**

Active Ingredient: Sodium Hypochlorite 5.25% by wt.

Inert Ingredients 94.75% by wt.

CAUTION: KEEP OUT OF REACH OF CHILDREN

A Product of *James Varley & Sons, Inc.* ST. LOUIS, MO.

RECOMMENDED FOR USE IN HOTELS, MOTELS, CLUBS, RESTAURANTS, SODA FOUNTAINS, KITCHENS OR WHEREVER FOOD IS SERVED.

DIRECTIONS

Thoroughly clean dishes, glasses, silverware, etc., in warm water.

After rinsing in clear water, sanitize with the recommended solution on the opposite panel of this label.

Change sanitizing solution when necessary and add disinfectant each time rinse water is changed or diluted.

Allow dishes and other eating utensils to remain in disinfectant solution at least 5 minutes.

USDA Reg. No. 421-202

DIRECTIONS

Use 2 ounces of this disinfectant to 3 gallons of warm water.

Use 3 ounces of this disinfectant to 5 gallons of warm water.

The above mixtures produce a solution containing 200 parts per million of available chlorine.

It is recommended that the initial use solution be prepared at a strength of 200 parts per million and that it be discarded whenever the strength falls below 100 parts per million.

Chlorine is a bleach - do not get on clothing.

Keep container well stoppered when not in use and store in a cool, dark place.

"A LABORATORY TESTED AND FIELD-APPROVED PRODUCT"

5-29-67
421-202
FOR UNDER NO. COMMENTS TO ATTACHED COMMENTS.