

(Front panel)

SS-50

GERMICIDE - SANITIZER - DISINFECTANT

USDA Reg. No. 438-55

**ACCEPTED**

JAN 25 1971

UNDER THE FEDERAL INSECTICIDE  
 AND RODENTICIDE ACT  
 FOR FEDERAL POISON REGISTER-  
 ED UNDER NO. 43855 SUBJECT  
 TO ATTACHED COMMENTS.

**ACTIVE INGREDIENTS:**

% by wt.

n-Alkyl (50% C<sub>14</sub>, 40% C<sub>12</sub>, 10% C<sub>16</sub>) dimethyl benzyl ammonium  
 chloride - - - - - 10.0%

**INERT INGREDIENTS:**

Water and ethanol - - - - - 90.0%

Phenol coefficient 50 for Salmonella  
 typhosa by A.C.A.C. procedure at 20°C.

Hard Water Tolerance  
 (Official AOAC method)

The sanitizing activity of SS-50 at active level of 200 ppm is not  
 affected by water hardness up to 550 ppm (calculated as calcium carbonate).

Disinfectant, Sanitizer, Deodorizer for applications in the following:  
 Restaurant Sanitation, Food Processing Plants, Public Rest Rooms, Barber  
 and Beauty Shops, Bakeries and outdoor shops, Pet quarters, Air  
 Sanitation, Hospitals, Public Transportation Vehicles, Sewage Plants,  
 Laundries.

CAUTION

KEEP OUT OF REACH OF CHILDREN

Harmful if swallowed. Causes irritation. Avoid contact with  
 eyes. Avoid contamination of food. Wash hands  
 internally. If swallowed, drink water. If  
 irritates, consult physician.

U.S. DEPARTMENT OF AGRICULTURE

(side panels)

INSTRUCTIONS FOR USE

Eating Establishments, Restaurants, Cafes, and Taverns.

- (1) Scrape and pre-rinse utensils before washing.
- (2) Wash with a good detergent and hot water.
- (3) Rinse with clean hot water.
- (4) Sanitize by immersing in a 200 ppm (1 oz. per 4 gallons water) QS-50 solution for a few minutes, or as long contact as required by the governing sanitary code.
- (5) Air dry on clean drainboard or rack.
- (6) Rinse dishes, pans, and food handling equipment with potable water before reuse.

Food Processing Plants, Bakeries, Canneries, Food Storage Bins, Refrigeration, etc.

Clean walls, floors, and equipment thoroughly with a cleaning agent, rinse with clean running water, then sanitize by wiping or spraying a solution of 400 ppm (1 oz. in 2 gallons water) of QS-50. Before direct contact with food, rinse with potable water.

Disinfection of Hospitals, Rest Homes, Household Use.

For the general disinfection of floors, walls, furniture, bath tubs, stall showers, toilet seats, first clean with a good detergent. Sanitize by wiping or spraying a solution of 400 ppm (1 oz. in 2 gallons of water) of QS-50.

NOTE: At an active concentration of 400 ppm QS-50 will kill antibiotic resistant Staphylococcus aureus and at 800 ppm (1 oz. per gallon water) is effective disinfectant against Pseudomonas aeruginosa.

Milk Farms and Milk Processing Plants.

First clean equipment and utensils thoroughly with a good cleansing agent, then sanitize with 200 ppm (1 oz. in 4 gallon water) of QS-50. After sanitizing solution has been in contact with the equipment for a few minutes, rinse with clean potable water before reuse of equipment or utensils.

As a Deodorant Solution: For waste containers, soiled materials or surfaces, use 1 to 2 ounces of QS-50 to each gallon water.

NOTE: When soap or an anionic detergent is used for cleansing, rinse with clean water before sanitizing.