FOOD PROCESSING EQUIPMENT

For sanitization of previously cleaned food processing equipment and food utensils dilute 1 ounce F-25 per 4 gallons of water to provide 200 ppm of active quaternaries. At this level, NO POTABLE WATER RINSE is required.

DAIRIES

To sanitize dairy equipment such as tanks, lines, pails, and milk cans, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce F-25 to 4 gallons of water (200 ppm). At this level, NO POTABLE WATER RINSE is required. Follow recommendations of local Health Board.

RESTAURANT AND BAR RINSE

Dishes, glassware, silverware, cooking utensils, wash with soap or synthetic detergent; rinse thoroughly and immerse in a sanitizing solution containing 1 ounce F - 25 to 4 gallons of water. NO TERMINAL POTABLE WATER RINSE REQUIRED.

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F - 25 is a concentrate and should be diluted before using.

DANGER KEEP OUT OF REACH OF CHILDREN.

(See other precautionary and first aid statements on right side panel.)

MIDLAND LABORATORIES INC.

DUBUQUE IOWA 52001

DANGER

Keep Out of Reach of Children.

Corrosive. Causes severe eye and skin damage. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling concentrate. 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 milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician.

NOTE TO PHYSICIAN:

Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Rinse empty container thoroughly with water and discard.

Form 1202