

**PRECAUTIONARY STATEMENTS
HAZARD TO HUMAN AND
DOMESTIC ANIMALS**

DANGER

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.

Medical Emergency Telephone Number: 716-266-2283.

Authorized by USDA for use in federally inspected meat and poultry plants.

EPA Est. No. 527-NY-1

EPA Est. No. 527-IL-1

Form 1202-E
(Rev 7/13/67)

F-25

SANITIZER

EPA REG. NO. 527-93

ACTIVE INGREDIENTS:

n-Alkyl (60% C₁₂, 30% C₁₆, 5% C₁₂, 5% C₁₆)
dimethyl benzyl ammonium chlorides 5%

n-Alkyl (68% C₁₂, 32% C₁₄) dimethyl
ethylbenzyl ammonium chlorides 5%

INERT INGREDIENTS: 90%
100%

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

KEEP OUT OF REACH OF CHILDREN

DANGER

See precautionary and first aid statements on left panel.

**Rochester
Midland**

P.O. BOX 1515 • ROCHESTER, NEW YORK 14603

BRANCH WAREHOUSES IN PRINCIPAL CITIES

NET CONTENTS

GALLONS

ACCEPTED

MAR 10 1988

Registered under EPA Reg. No. 527-93

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

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.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinse is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the hazardous waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Triple rinse (or equivalent). Then offer for recycling, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.

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