ACCEPTED

APR 18 1975

UNDER THE PEDENAL INSECTICIDE FUNCICIDE AND RODENTICIDE ACT POR SCONOMIC POISON REGISTER-10 UNDER NO. 675-30

GENERAL DISINFECTION

Floors, Walls, Furniture, Bathtubs, Stall Showers, Toilet Seats Sponge or mop with 800 ppm ROCCAL I 10% (1 oz per gallon)

DIRECTIONS FOR DEODORIZATION AND DISINFECTION

Flood rinse. Sponge or spray a solution of 1 oz. per gallon ROCCAL II 10% on floors, walls and other surfaces making sure solution gets into cracks, crevices and corners where food spillage or other sources of malodors can occur.

For heavily solled areas such as garbage and refuse cans, clean first, then use 1 oz. ROCCAL II 10% per gallon of water.

TO PREVENT MOLD AND MILDEW

Lean mand surfaces. Wet thoroughly by mop or spray with a solution of 1 oz. ROCCAL ${f I}$ per zaiion of water. Repeat application after 7 days or when new growth appears.

SWIMMING POOLS

For algae control of a clean pool, use one gallon of ROCCAL II 10% to each 50,000 gallons of pool water. After first application, add one quart of ROCCAL II 10% to each 50,000 gallons of water every 5 to 7 days depending on weather. During sunny and humid periods, more frequent additions may be required.

INDUSTRIAL NON-POTABLE WATER SUPPLIES

To control algae in industrial non-potable water supplies add 1 gallon ROCCAL II 10% to each 50,000 gallons of water Follow up with 1 quart ROCCAL II 10% to each 50,000 gallons every 5 to 7 days.

Make-up water from evaporation does not require additional ROCCAL II 10% treatment. Make-up water due to leaks or use or discharges must be treated by the addition of ROCCAL II 10% at the rate of 3 oz. for each 1000 gallons added.

DARBER AND BEAUTY SHOPS

To disinfect instruments, utensils and equipment, first cleanse thoroughly, then immerse or swab with 1600 ppm ROCCAL II 10% prepared by mixing one full tablespoon of ROCCAL II 10% solution to each quart of water (2 ozs. per gallon). All implements used on patrons should be immersed in 1600 ppm ROCCAL II 10% for at least 10 minutes. Rinse.

Food and drink proparation and service. Food processing equipment and storage areas Beverage processing equipment and storage areas. Barber and beauty shops Hospitals and nursing homes. Swimming pools and industrial water reservoirs. (nonpotable)
Veterinary hospitals
Bathrooms and showers
Hotels and motels.

DANGER: Keep Out of Reach of Children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food. Avoid breathing spray mist.

This product is toxic to fish. Keep Out of lakes, streams, or ponds. Do not contaminate water by cleaning of equipment, or disposal of wastes. Apply this product only as specified on this label.

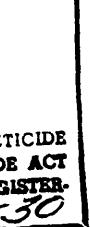
FIRST AID: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before re-use.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Call a physician immediately.

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

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Do not mix with soap or detergents ■Read directions on container label before use Rinse empty container thoroughly with water and discard



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CENERAL AREAS OF USE:

EATING ESTABLISHMENTS (INCLUDING FOOD SERVICE IN HOMES)

Dishes, Glasses and Utensils

- 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 (1/4 oz. per gallon) for 2 minutes or for the contact time specified by the
- 5. AIR DRY on clean drainboard or rack.

Food Preparation Surfaces

Clean with detergent and rinse. To sanitize, sponge or mop ROCCAL II 10% per gallon of water (200 ppm).

Floors and Walls

Clean with detergent and rinse. To sanitize, sponge or mop ROCCAL II 10% per gallon of water (400 ppm).

FOOD PROCESSING PLANTS, BAKERIES, CANNERIES, BEVEN

ROCCAL II 10% is authorized for use in the following cat Poultry, Meat, Rabbit and Egg Products Inspection Program under the U.S. Department of Commerce Fishery Products In

Category G-Sanitizing solutions for equipment and utens per gallon (200 ppm) without a post rinse.

ROCCAL II 10% is listed as a sanitizing treatment for for and service equipment under Federal Regulations Title 21 final rinse when used at a concentration of 1/4 oz. per (

Floors and Walls

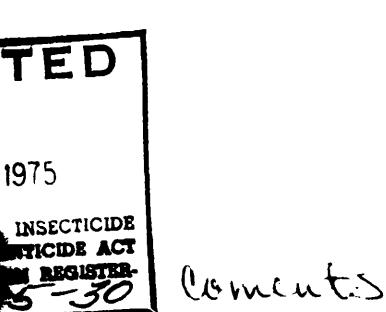
To sanitize – flood-mop a solution of 1/2 oz. per gallon (4) cleaned surfaces.

Equipment

Clean first then sanitize by wiping with a solution of 1/4 oz.

MILK PROCESSING PLANTS

First clean equipment and utensils thoroughly with cleans immersing in a solution of 200 ppm ROCCAL II 10% (1/4 oz



ENERAL AREAS OF USE:

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Barber and beauty shops nomes.
Swimming pools and industrial water reservoirs hospitals.
Bathrooms and showers.
Hotels and motels.

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detergents. ■Read directions on container label before use proughly with water and discard

EATING ESTABLISHMENTS (INCLUDING FOOD SERVICE IN HOSPITALS AND NURSING HOMES)

Dishes, Glasses and Utensils

- 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 (1/4 oz. per gallon) ROCCAL* II 10% solution for 2 minutes or for the contact time specified by the governing sanitary code.
- 5. AIR DRY on clean drainboard or rack.

Food Preparation Surfaces

Clean with detergent and rinse. To sanitize, sponge or mop with a solution of 1/4 oz. ROCCAL II 10% per gallon of water (200 ppm).

Floors and Walls

Clean with detergent and rinse. To sanitize, sponge or mop with a solution of 1/2 oz. ROCCAL II 10% per gallon of water (400 ppm).

FOOD PROCESSING PLANTS, BAKERIES, CANNERIES, BEVERAGE PLANTS

ROCCAL II 10% is authorized for use in the following category under the U.S.D.A. Poultry, Meat, Rabbit and Egg Products Inspection Programs and in plants operating under the U.S. Department of Commerce Fishery Products Inspection Program:

Category G – Sanitizing solutions for equipment and utensils at a dilution of 1/4 oz. per gallon (200 ppm) without a post rinse.

ROCCAL II 10% is listed as a sanitizing treatment for food processing, preparation and service equipment under Federal Regulations Title 21, par. 121.2547, without a final rinse when used at a concentration of 1/4 oz. per gallon of water (200 ppm).

Floers and Walls

To sanitize – flood-mop a solution of 1/2 oz. per gallon (400 ppm) ROCCAL II 10% on cleaned surfaces.

Equipment

Clean first then sanifize by wiping with a solution of 1/4 oz. per gallon ROCCAL II 10%.

MILK PROCESSING PLANTS

First clean equipment and utensils thoroughly with cleansing agent, then sanitize by immersing in a solution of 200 ppm ROCCAL II 10% (1/4 oz per gallon)

ROCCAL® II 10% SANITIZING AGENT/GERMICIDE-ALGICIDE

SANITIZING AGENT/GERMICIDE-ALGICIDE DEODORIZER

1 oz. per gallon use dilution (800 ppm) is germicidal against S. aureus, Ps. aeruginosa, E. coli, and S. choleraesuis

BACTERICIDAL, KILLS MILDEW, PREVENTS MUSTY ODORS on Hard Surfaces CONTROLS THE GROWTH OF ALGAE IN SWIMMING POOLS

ROCCAL 11 10% fulfills the criteria of Appendix F of the Grade 'A' Pasteurized Milk Ordinance 1965 Recommendations of the U.S. Public Health Service in waters up to 500 ppm of hardness calculated as CaCO₃ when tested by the AOAC Germicidal and Detergent Sanitizers - Official Method.

ACTIVE INGREDIENTS: Alkyl (C_{14} -50%, C_{12} -40%, C_{16} -10%)	
dimethyl benzyl ammonium chloride	10.00%
Ethyl Alcohol	
INERT INGREDIENTS: Water	88.75%
ROCCAL II - 10% contains no phosphorous compounds.	

E.P.A. REGISTRATION NO. 675-30-AA

DANGER:

KEEP OUT OF THE REACH OF CHILDREN See First Aid Statement and additional precautions on back panel

Net Contents: One Gallon NATIONAL LABORATORIES LEHN & FINK INDUSTRIAL PRODUCTS DIVISION of Storling Drug Inc.

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