P.U31 (12-5)

Front Panel

# FOR USE BY PROFESSIONAL MAINTENANCE PERSONNEL ONLY IN INSTITUTIONAL AND INDUSTRIAL FACILITIES

# ROCCAL<sup>R</sup> II 10% 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 PUBLIC OR COMMERCIAL SWIMMING POOLS

ROCCAL II 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 CaCO, when tested by the AOAC Germicidal and Detergent Sanitizers - Official Method.

ROCCAL II - 10% contains no phosphorous compounds. E.P.A. REGISTRATION NO. 675-30

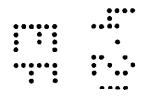
#### DANGER:

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 Products
Montvale, N.J. 07645 Plant: Toledo, Ohio 43612

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#### Left Side Panel

# GENERAL DISINFECTION

Floors, Walls, Furniture, Bathtubs, Stall Showers and Toilet Seats in Public or Employee Restrooms. Sponge or mop with 800 ppm ROCCAL II 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 soiled 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

Clean hard surfaces. Wet thoroughly by mop or spray with a solution of 1 oz. ROCCAL II 10% per gallon of water. Repeat application after 7 days or when new growth appears.

#### PUBLIC OR COMMERCIAL 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.

# BARBER 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.

Right Side Panel

EATING ESTABLISHMENTS (INCLUDING FOOD SERVICE IN HOSPITALS AND IN 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).

FOOD PROCESSING PLANTS, BAKERIES, CANNERIES, BEVERAGE PLANTS ROCCAL II 10% is authorized for use in the following category under U.S.D.A. inspection and grading programs and in plants operating under the U.S. Department of Commerce Fishery Products Inspection Program.

U.S.D.A. Category--Sanitizers for all surfaces not always requiring a rinse. At a dilution of 1/4 oz. per gallon (200 ppm).

ROCCAL II 10% is listed as a sanitizing treatment for food processing, preparation and service equipment under Federal Regulations Title 21, par. 178.1010, without a final rinse when used at a concentration of 1/4 oz. per gallon of water (200 ppm).

#### Floors and Walls

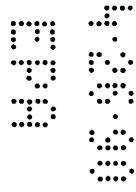
To sanitize--flood-mop a solution of 1/2 oz. per gallon (400 ppm) ROCCAL II 10% on cleaned surfaces.

#### Equipment

Clean first then sanitize 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).



Back Panel

# GENERAL AREAS OF USE:

Food and drink preparation and service.
Food processing equipment and storage areas.
Barber and beauty shops.
Hospitals and nursing homes.
Public or commercial swimming pools and industrial water reservoirs (nonpotable).
Veterinary hospitals.
Public or employee 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: Probably mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

STORAGE AND DISPOSAL - STORAGE: Store in original container in areas inaccessible to small children. Keep securely closed. Do not contaminate food or feed. DISPOSAL: Do not reuse empty container. Rinse thoroughly with water and detergent. Discard in trash.

• Do not mix with soap or detergents. • Read directions on container label before use.

