

Chemical Systems, Inc.
Proposed Label
Jan. 10, 1967

CENTER PANEL

CS 250

A Concentrated Disinfectant, Sanitizer and Deodorizer
Must be diluted before using.

Non-flammable, Odorless, Non-irritating, Non-corrosive
In Use Dilutions

ACTIVE INGREDIENTS:

n-Alkyl (50% C ₁₂ , 30% C ₁₄ , 17% C ₁₆ , 3% C ₁₈) dimethyl ethylbenzyl ammonium chlorides.....	5.0%
n-Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chlorides.....	5.0%
Tetrasodium ethylene diamine tetra-acetate.....	0.2%

INERT INGREDIENTS:..... 89.8%
100.0%

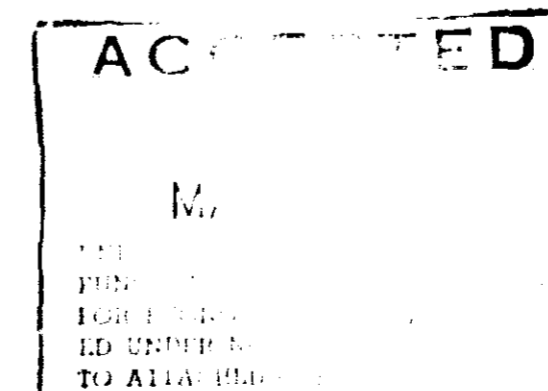
Guaranteed Minimum Phenol Coefficients (A.O.A.C., 20°C)
S. aureus....92.0 S. typhosa....62.0

CAUTION: Keep out of reach of children. See other warnings
on right panel.

Net contents.....

U.S.D.A. Reg. No.....

Chemical Systems, Inc
7310 S. South Chicago Ave.
Chicago, Illinois



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RIGHT PANEL

QS 250 fulfills the criteria of Appendix F as revised March 1956 of the Milk Ordinance and Code, 1953 Recommendations of the U. S. Public Health Service in waters up to 850 ppm (50 grains per gallon) of hardness calculated as CaCO_3 when tested by the Chambers' Method.

QS 250 in use dilutions is non-corrosive.

CAUTION

Do not use in conjunction with soap or synthetic detergents.
QS 250 solutions should not come in contact with food. Items to be disinfected should first be washed and rinsed thoroughly.
Avoid getting in eyes. In case of contact, wash thoroughly with water. If irritation persists, get medical attention.
QS 250 is harmful if swallowed from the container.

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LEFT PANEL

USES:

1. For disinfecting floors, walls, surfaces, etc., as found in hospitals, institutions, refrigerators, urinals, industrial areas, etc., add 1 fl. ounce to 2 gallons of water, apply freely over surfaces to be disinfected and deodorized. Use this solution after cleaning.
2. For sanitizing equipment in food processing plants, including meat and poultry establishments, clean and rinse equipment then scrub with a solution of 1 fl. ounce QS 250 with 4 gallons of water. Flush equipment with potable water before reuse. On difficult to clean surfaces (meat cutting boards, conveyor belts, etc.,) increase strength of disinfecting solution by using 5 fluid ounces QS 250 to 4 gallons of water.
3. For mold control of walls and similar surfaces in food plants, clean thoroughly and rinse, then apply QS 250 by spraying or wiping onto the surfaces. For heavy mold agitate surface with stiff brush. For most situations a dilution of 1 fluid ounce QS 250 to 1 to 2 gallons of water will give good results.
4. For sanitizing clothes, towels and linens, soak for 10 minutes in a solution of 1 fluid ounce QS 250 in 4 gallons water. 3 gallons will treat approximately 10 pounds of dry fabric.
5. For sanitizing dishes, glasses, cutlery, milking machines, milk cans, cooking utensils, garbage pails, etc., clean and rinse thoroughly then immerse items in a solution made with 1 fluid ounce QS 250 with 4 gallons of water.