

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.

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 reuse.

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.

ACCEPTEDRECTIONS DAIRIES To satifize dairy equipment, first clean and rinse the equipment JAN 0 7 1974 To sanitize dairy equipment, first clean and first the equipment. UNDER THE FEDERAL INSECTIONSANITIZE to 4 gallons of water (200 ppm). Rinse with water FUNGICIDE AND RODENTICIDE OFICIAL guality. For disinfection of previously cleaned surgical instruments, TO ATTACHED COMMENTS. barber tools and dental equipment, simply submerge for 10 minutes in solution containing 11/2 ounce SANITIZE per allon of water. NURSING HOMES, HOSPITALS, RESTAURANTS AND BARS Dishes, glassware, silverware, cooking utensils, wash with soap or synthetic detergent; rinse thoroughly and immerse in a sanifizing solution containing 1 ounce SANITIZE to 4 gallons 5% of water. Rinse with water of drinking quality. For floors, walls and other hard surfaces. In Nursing Homes, 5% Institutions, as well as Sink Tops, Garbage Pails, Telephones 90% and Restrooms, use SANITIZE at 31/6 ounces per 5 gallons of water. At this level SANITIZE will be effective against 100% Pseudomonas aeruginosa PRD 10. Kills Staphylococcus aureus and Salmonella choleraesuis. FOOD PROCESSING EQUIPMENT Thoroughly clean and rinse articles, then apply sanitizing solution containing 1 ounce SANITIZE per 4 gallons of water to provide 200 ppm of active quaternary. All surfaces that come in contact with food products must be rinsed with potable water.

Sanitize **Disinfectant • Sanitizer • Deodorizer** FOR DISHES, GLASSES, SILVERWARE, FOOD PROCESSING AND DAIRY EQUIPMENT **ACTIVE INGREDIENTS:** n ALKYL (60% C +, 30% C +, 5% C +, 5% C +) DIMETHYL BENZYL AMMONIUM CHLORIDES n ALKYL (68% C), 32% C)) DIMETHYL LIHYLBENZYL AMMONIUM CHLORIDES INERT INGREDIENTS DANGER KEEP OUT OF REACH OF CHILDREN. See Antidote and Other Precautionary Statements on Left Panel. Rinse empty container thoroughly with water and discard it.



Consolidated Chemical, Inc. Louis, Missouri 63110

EPA Reg. No. 76182

NET CONTENTS ONE GALLON