

# QUAM 75

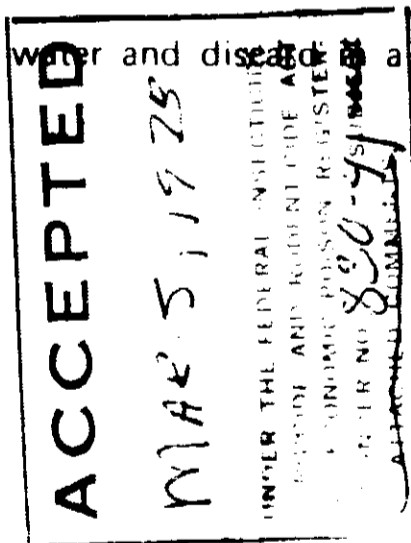
## USE DIRECTIONS:

### GENERAL DISINFECTION AND DEODORIZATION:

Use at 2 ounces per gallon. Quam 75 will be effective against *Pseudomonas aeruginosa* PRD-10, *Staphylococcus aureus* and *Salmonella choleraesuis* at this level. This has been substantiated by the AOAC use dilution confirmation test. At this level, the product is fungicidal against pathogenic fungi, *Trichophyton interdigitale*. This product when used on Environmental inanimate hard surfaces at this dilution is effective against Influenza A<sub>2</sub>, Herpes simplex, Adenovirus Type 2, and Vaccinia viruses.

For best results, use Quam 75 with a cloth or mop and apply to walls, floors, and other hard surfaces such as sink tops, garbage pails, rest rooms, and empty bed pans.

Rinse empty container thoroughly with water and discard in a safe place.



CLEANER  
DEODORIZER

DISINFECTANT  
SANITIZER

FOR USE IN FOOD PLANTS, MEAT PROCESSING PLANTS, CAFETERIAS, NURSING HOMES, SCHOOLS, AND INSTITUTIONAL USE.

### ACTIVE INGREDIENTS:

n-Alkyl (60%C <sub>14</sub> :30%C <sub>16</sub> :5%C <sub>12</sub> :5%C <sub>18</sub> ) dimethyl benzyl ammonium chlorides .....	2.25%
n-Alkyl (60%C <sub>12</sub> :32%C <sub>14</sub> ) dimethyl ethylbenzyl ammonium chlorides .....	2.25%
Sodium Carbonate .....	3.00%
Tetrasodium ethylenediamine tetraacetate .....	1.00%
INERT INGREDIENTS: .....	91.50%
	100.00%

### PHENOL COEFFICIENTS:

Guaranteed	Minimum
Staphylococcus aureus	42
Salmonella typhosa	27

EPA Reg. No. 830-41

## WARNING :

**Keep Out of Reach of Children.** See right side panel for antidote statement and additional precautions.

Manufactured by  
**CRAIN CHEMICAL COMPANY**  
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Dallas, Texas 75220

## USE DIRECTIONS:

### SANITIZATION OF GLASSWARE, SILVERWARE, DISHES, COOKING UTENSILS:

Clean with a suitable detergent. Rinse thoroughly and then immerse in a sanitizing solution of 200 ppm active quaternaries prepared by adding 2.8 ounces of QUAM 75 to 5 gallons of water. Let air dry. No rinse required. QUAM 75 is effective in waters up to 250 ppm hardness calculated as calcium carbonate when tested by the AOAC Germicidal and Detergent Sanitizer Test.

### SANITIZATION OF FOOD PROCESSING EQUIPMENT AND DAIRIES:

Clean and Rinse equipment thoroughly, then apply a sanitizing solution as prepared above by using a hand mop or cloth to sanitize equipment. No rinse is required.

## WARNING

Keep out of Reach of Children. Causes eye and skin irritation. Do not get in eyes, on skin or on clothing. 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.