

REC 4, 17
833-55

AFCO CHLORILIZER DILUTION TABLE

1000	1	2
500	2	4
250	2	4
125	5	10
62.5	2	4
31.25	10	2

USE RECOMMENDATIONS FOR AFCO CHLORILIZER GERMICIDE & DISINFECTANT

NOTE:

When using 100 ppm concentration use to make 1000 ppm solution. Chlorine content is not to be exceeded.

MEAT RECEIVING & PROCESSING PLANT EQUIPMENT:

1

CHLORINATION OF BOTTLES:

2

CHEESE & BUTTER PLANTS:

1

POULTRY Eviscerating Plants:

1

1 1/2

AFCO CHLORILIZER



GERMICIDE & DISINFECTANT

RECOMMENDED for use in FOOD PROCESSING PLANTS - DAIRIES - BREWERIES - HOMES - INSTITUTIONS

CAUTION: KEEP OUT OF REACH OF CHILDREN

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONS

ACTIVE INGREDIENTS: 5.25%
INERT INGREDIENTS: 94.75%

MANUFACTURED FOR

ALEX. C. FERGUSON CO.

Philadelphia, Pa.

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CHLORILIZER



DISINFECTANT

DESIGNED for use in FOOD PROCESSING PLANTS - DAIRIES - BREWERIES - INSTITUTIONS
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MEAT PACKING, CANNING & EVISCERATING PLANTS: Clean all equipment thoroughly using a good cleansing agent. Rinse. Prior to use, disinfect using 1 oz. Afco Chlorilizer to 4 gals. water (100 ppm). For floors - tables - cutting boards - cutting blocks. Clean thoroughly with a good cleansing agent then sanitize using 2 oz. Afco Chlorilizer to 1 gal. water (800 ppm).

MOLD CONTROL: Walls - Ceilings - Floors. Thoroughly scrub and wash all contaminated surfaces with a good cleansing agent then spray all surfaces with a solution containing 10 oz. to 14 oz. Afco Chlorilizer to 4 gals. water (1000-1400 ppm). Use goggles and respirator.

SWIMMING POOL: The pH of the pool should be kept between 7.2 - 7.75. Add enough Afco Chlorilizer to the pool water to adjust the average chlorine concentration to 0.6 - 1.0 ppm. Maintain a residual of at least 0.6 ppm. **by chlorine test kit.**

EATING ESTABLISHMENTS - RESTAURANTS - CAFES - TAVERNS: Thoroughly wash dishes, glassware, etc., with a good cleansing agent. Then disinfect by immersing them for 2 to 5 minutes in a solution containing 1 oz. Afco Chlorilizer to 4 gals. water (100 ppm).

CAUTION: Harmful if swallowed. Avoid contact with eyes and skin. Skin contact may cause irritation.

CALL A PHYSICIAN

USDA Reg. No. 833

REVISED

Cameraman's Note
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ACCEPTED WITH COMMENTS