Vestal

No-Rinse Sanitizer for Food Processing, Hospital, Institutional, Industrial, School, Dairy and Other Farm Use

EPA Reg. No. 1043-80

Active ingredient Alkyl (C₁₄, 50°a; C₁₂, 40°b; C₁₆, 10%) Dimethyl Benzyl Ammonium Chloride . . 2 5%)

KEEP OUT OF REACH OF CHILDREN DANGER

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SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

Net Contents: 1 U.S. Gallon (3.78 Liters)

Directions for Use

It is a violation of Federal Law to use this product in a mariner inconsistent with its labeling. SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SUR-FACES IN FOOD CONTACT LOCATIONS:

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, retrigerated storage and display equip-

ment and other non-porous hard surfaces: Wash and rinse all articles thoroughly, then apply a solution of 1 oz. Vestal Process in 1 gallon of water. (200 ppm active) Surfaces should remain wet for at least one minute followed by adequate draining and air drying Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical applica-

tion, use solution may not be reused for sanitizing applications Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz igallon dilution of Vestal Process.

NO POTABLE WATER RINSE IS REQUIRED

At 1 oz./gallon Vestal Process has a hard water tolerance of 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 oz. Vestal Process in 1 gallon of warm water.

Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. If solution becomes visibly diffy, discard and provide fresh solution

EPA Est. No. 1043-MO

36A-001