

DIRECTIONS FOR USE
IT IS A VIOLATION OF FEDERAL LAW TO
USE THIS PRODUCT IN A MANNER INCON-
SISTENT WITH ITS LABELING.

Cafes, Restaurants and Taverns:
1. Wash utensils with a good detergent
2. Rinse with clear water
3. Dip in Sanitizing solution 200 ppm
1 ounce of Sanitizer to 2 gallon of water
for 2 minutes or for the time specified
by local sanitary code.

STORAGE AND DISPOSAL

Store only in a tightly closed, original container in a secure area inaccessible
to children. Do not contain insect water, food or feed by storage or disposal.

PESTICIDE DISPOSAL

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide
spray mixture, or residue is a violation of Federal Law. If these wastes cannot be
disposed of by use according to label instructions, contact your State Pesticide
or Environmental Control Agency, or the Hazardous Waste Representative at the
nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL

DO NOT REUSE EMPTY CONTAINER

Triple rinse empty container with water. Return metal drums to reconditioner or
puncture and dispose of in sanitary landfill or by other procedure approved
state and local authorities. Plastic containers may be disposed of in a sanitary
landfill.

Q-TECH SANITIZER

EPA EST. NO. 012750H01
EPA REGISTRATION NO. 1275-24

ACTIVE INGREDIENTS

Alkal (C₁₂, 67%, C₁₄, 25%, C₁₆, 7%, C₈C₁₀C₁₂, 1%)
dimethyl benzyl ammonium chlorides 5.00%

INERT INGREDIENTS

95.00%

KEEP OUT OF REACH OF CHILDREN
DANGER

Statement of Practical Treatment

See side panel for additional precautionary statements.

MANUFACTURED BY:

OLIVER

CHEMICAL COMPANY, INC.

2908 SPRING GROVE AVENUE, CINCINNATI, OHIO 45225
PHONE (513) 541-4540

DIRECTIONS

For Processing Plants, Canneries & Bakeries.

Clean walls and floors with a good cleansing agent*, then spray with San-
itizing solution 800 ppm (2 ounces of Sanitizer to 1 gallon of water).
Thoroughly cover all surfaces with sanitizing solution for 2 minutes or
for the time specified by the local sanitary code. Clean equipment thor-
oughly with a good cleansing agent*, then sanitizing by wiping or spray-
ing with Sanitizing solution of 400 ppm. (1 ounce Sanitizer in 1 gallon
of water) thoroughly cover all surfaces with with sanitizing solution. Sur-
face contact time with the Sanitizing solution should be 2 minutes or for
the time specified by the local sanitary code. Before direct contact with
food rinse equipment with clean running water.

Dairy Farms, Processing Plants, Meat Room Sanitation
First clean equipment and utensils thoroughly with a good cleaning agent*
Sanitize with Sanitizing solution of 200 ppm. (1 ounce Sanitizer to 2
gallon of water) for 2 minutes in a soaking solution. Or for the specified
time as directed by the local sanitary code. Rinse in clean running water.
For Meat Room Sanitation thoroughly Sanitize with 100 ppm (1 ounce
Sanitizer to 4 gallons of water) in a soaking solution. No potable rinse
required.

Institutional Use:

For disinfection of floors, walls, tables, stoves, sinks bathroom fixtures,
clean first with a good cleansing agent* then prepare a sanitizing solution of
400 ppm (1 ounce Sanitizer to 1 gallon of water) thoroughly cover all
surfaces with sanitizing solution for 2 minutes. Or for the specified time
as directed by the local sanitary code.

*When soap or anionic detergent is used to clean, rinse with water
before sanitizing.

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**PRECAUTIONARY STATEMENTS
HAZARD TO HUMAN AND DOMESTIC ANIMALS**

DANGER: Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes or skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Avoid contact with 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 use. If swallowed, drink promptly a large quantity of milk, egg white, 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 convulsions may be needed.

ENVIRONMENTAL HAZARDS

FISH AND WILDLIFE PRECAUTIONS:
This pesticide is toxic to fish. Do not discharge into lakes, streams, ponds or public waters. Do not contaminate water by cleaning of equipment or disposal of waste.

**DILUTE AS DIRECTED
DO NOT MIX WITH OTHER
CLEANERS**

Net Contents 1 gallon

NOT REVIEWED
In accordance with FR Notice 82-2.
Based on Draft Labeling Data

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