Directions For Applied Use:

No. 1050 SANITIZER "Use Solutions" are established to perform as a disinfectant, sanitizer or deodorizer for use on inanimate hard surfaces; such as floors, walls, sinks, urinals, wash basins, shower stalls, tubs, operating room tabels, bed frames, food handling utensils and equipment.

To properly use this product in any application (disinfectant, sanitizer or deodorizer) always clean surface first with soap or synthetic detergent and rinse; apply selected "Use Solution" by means of clean wet mop, cloth, sponge, dip or spray-on, making certain that surface is thoroughly wet and allow to air dry.

A Terminal Potable Water Rinse is NOT required when solution

A Terminal Potable Water Rinse is NOT required when solution (A) is used in Restaurant, Bar, Food Processing equipment and utensits; however, always follow recommendations of local Health Department in all instances of application and use.

USE SOLUTIONS

Solution (A): Sanitizing Solution—200 PPM. One (1) fluid ounce this product mixed with four (4) gallons water.
Solution (B): Disinfectant Solution. Three (3) fluid ounces this product mixed with five (5) gallons water. Kills staphylococcus aureus and Salmonella choleraesuis. Does NOT afford activity against Pseudomonas aeruginosa.
Solution (C): Disinfectant Solution. Three and one half (3½)

Solution (C): Disinfectant Solution. Three and one half (3½) fluid ounces this product mixed with five (5) gallons water. DOES afford activity against Pseudomonas aeruginosa PRD-10. Solution (D): Disinfectant Solution. One and one half (1½) fluid ounces this product mixed with one (1) gallon water. RINSE EMPTY CONTAINER IN WHICH THIS PRODUCT WAS

PACKAGED, THOROUGHLY WITH WATER AND DISCARD.

DANGER

Keep Out of Reach of Children. Corrosive, causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling concentrate. Harmful if swallowed. Avoid contamination of food. Avoid breathing spray mist.

FIRST AID

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 mintues. For eyes, call physician. Remove and wash all contaminated clothing before reuse. If swallowed, drink milk, egg whites, getatin solution or if these are not available drink large quantities of water. Call a physician.



No. 1050
CONCENTRATED
QUATERNARY AMMONIUM
SANITIZER

DEODORIZER DISINFECTANT

GUARANTEED MINIMUM PHENOL COEFFICIENTS
(A.O.A.C. at 20° C.) S. Aureus 92 - S. Typhosa 60

CONCENTRATE - MUST BE DILUTED BEFORE USING

ACTIVE INGREDIENTS:	
n-Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chlorides	5.0%
n-Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides	5.0%
INERT INGREDIENTS:	
	100 0%

DANGER Keep Out of Reach of Children. See antidate statement and other processions on left penal.

EPA Rep. No. 1308-21 Not a HOUSEHOLD Product . . . FOR PROFESSIONAL USE ONLY

General Information

Mellocraft's No. 1050 SANITIZER fulfills the criteria of Appendix F of the Grade 'A' Pasteurized Milk Ordinance 1965—Recommendations of the U.S. Public Health Service, in waters up to 750 PPM of harndess calculated as CaCo3 when tested by the AOAC Germicidal and Detergent Sanitizers—Official Method.

HOSPITALS — MEDICAL CLINICS — NURSING HOMES
Pseudomonicidal activity of disinfecting solution is required. Solution (C) is effective against Pseudomonas aeruginosa PRD-10 and should be used in these installations.

Walls, Floors, Toilet Areas, Bed Frames, Operating Rooms, All Inanimate Hard Surfaces. Apply Solution (C). For cold disinfecting of previously cleaned surgical instruments, barber tools and dental equipment, submerge in Solution (D), for a minimum of 10 minutes.

FOOD PROCESSING PLANTS—SUPER MARKETS—CUTTING ROOMS: Use of this product in official USDA inspected Meat, Poultry, Rabbit and Egg Processing Plants and U.S. Department of Commerce-Fishery Products Inspection Program, is limited to Solution (A) which is 200 PPM. At this level, No Potable Water Rinse Required.

Rinse Required.

Equipment — food utensils, apply Solution (A) for Sanitizing.

DAIRIES

To sanitize dairy equipment, first clean thoroughly with soap or synthetic detergent and rinse; and then apply Solution (A). No Potable Water Rinse Required.

RESTAURANT AND BAR USE

First wash dishes, glassware, silverware, cooking utensils, with soap or synthetic detergent, rinse thoroughly, immerse in Solution (A). No Potable Water Rinse Required.

SCHOOLS, OFFICES, LOCKER ROOMS, GARBAGE PAILS, SHOWER STALLS, SINK TOPS, CLASSROOMS, FLOORS, WALLS, TELEPHONES, REST ROOMS, INANIMATE HARD SURFACES. For Sanitizing, apply Solution (A). For Disinfecting to include activity against Staphylococcus aureus and Salmonella choleraesuis, apply Solution (B). For disinfecting to include activity against Pseudomonas aeruginosa, apply Solution (C).

NET CONTENTS:

U.S. GALLON(S)

1969 IM CO

ANOTHER "QUALITY ASSURED PRODUCT" MANEFACTURED BY THE MELLO"RAFT CUMPANT . TOLEDO, OHIO 43693

