USE DIRECTIONS:

Schools

Use 1 ounce to 4 gallons of water (1:512) to sanitize floors, walls and inanimate hard surfaces. For Schools, Homes, Locker Rooms, Garbage Pails, Sink Tops, Corridors, Classrooms, Offices and Shower Stalls. Apply solution with mop or cloth. Disinfect with 3 ounces SIGMA-SAN to 5 gallons of water (1:212). Kills Staphylococcus aureus and Salmonella choleraesuis. For heavily soiled or contaminated areas, a pre-cleaning step is recommended.

For floors, walls and other hard surfaces. In Nursing Homes, Institutions, as well as Sink Tops, Garbage Pails, Telephones and Restrooms, use SIGMA-SAN at 3½ ounces per 5 gallons of water (1:182). At this level SIGMA-SAN will be effective against Pseudomonas aeruginosa PRD-10.

Food Processing Equipment...

For sanitization of previously cleaned food processing equipment and food utensils dilute 1 ounce SIGMA-SAN per 4 gallons of water to provide 200 ppm of active quaternary. At this level, No Potable Water Rinse is required.

Cold Disinfection

For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, simply submerge instruments into solution containing 1½ ounce SIGMA-SAN per gallon of water (1:85) for 10 minutes.

ALPHA TO OMEGA - Z - WIDF SPECTRUM

SIGMA-SAN

DISINFECTANT

SANITIZER

DEODORIZER

ACTIVE INGREDIENTS: n-Alkyl (60%C14, 30%C16, 5%C12, 5%C18) dimethyl benzyl ammonium chlorides	5%
n-Alkyl (68%C12, 32%C14) dimethyl ethyl benzyl ammonium chlorides INERT INGREDIENTS:	5% 90% 100%

SIGMA-SAN is a concentrate and should be diluted before using.

____U. S. Gallon(s)

EPA Reg. No. 1385-18

DANGER

Keep Out of Reach of Children. See other precautionary statements on right side panel.

THE WICHITA BRUSH & CHEMICAL CO.

1040 S. Santa Fe — Wichita, Kansas 67211

Restaurant and Bar Rinse

Dishes, glassware, silverware, cooking utensils, wash with soap or synthetic detergent; rinse thoroughly and immerse in a sanitizing solution containing 1 ounce SIGMA-SAN to 4 gallons of water (1:512). No Terminal Potable Water Rinse required.

Dairies

To sanitize dairy equipment, such as tanks, lines, pails, sinks and milk cans, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce SIGMA-SAN to 4 gallons of water (200 ppm) (1:512). At this level, No Potable Water Rinse is required. Follow recommendations of local Health Board.

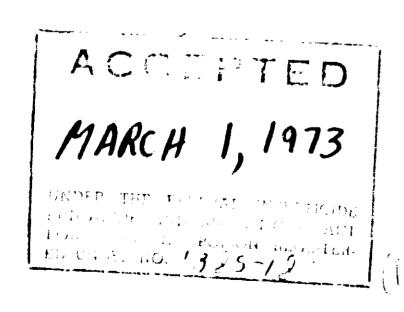
DANGER

Keep Out of Reach of Children. Corrosive. Causes eye and skin damage. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling concentrate. Harmful or fatal 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.

Rinse empty container thoroughly with water and discard.



ACCEPTED WITH COMMENTS