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This sanitizing product is registered with the U.S. ENVIRONMENTAL PROTECTION AGENCY as required by federal law to insure that when used as directed, it has proven to be effective as claimed without causing unreasonable adverse effects to humans or the environment.

This sanitizing product is authorized by USDA for use in federally inspected meat and poultry plants.

This product fulfills the sanitizing criteria of the U.S. PUBLIC HEALTH SERVICE in waters up to 500 ppm of hardness calculated as CaCO₃ when tested by the AOAC Germicidal and Detergent Sanitizers - Official Method.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

WARNING: Keep out of Reach of Children

Tablet dust causes eye damage and skin irritation. Do not get dust in eyes, on skin, or on clothing. Avoid prolonged skin contact. In case of contact, flush with plenty of water. If irritation persists, get medical attention. Avoid contamination of food.

STATEMENT OF PRACTICAL TREATMENT

If tablets are swallowed, drink promptly large quantities of water. Avoid alcohol. Get medical attention immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

DISPOSAL: Do not reuse empty container. Wrap container and put in trash.



USE 1 TABLET PER TWO GALLONS OF WATER For the SANITIZATION of DISHES-GLASSES-UTENSILS

EPA REG. NO. 1561-10

ACTIVE INGREDIENTS
Alkyl (C14 95%, C 2 3%, C16 2%) dimethyl benzyl ammonium chloride dihydrate 50%

INERT INGREDIENTS 50%

WARNING

Keep Out of Reach of Children

See Left Panel For Additional

Precautionary Statements

For Institutional and Commercial Use Only

75 TABLETS NET WEIGHT 8 OUNCES

Manufacturing Chemists

EDWARDS-COUNCILOR CO.

1427 BAKER ROAD, VA BEACH, VA 23455

DIRECTIONS

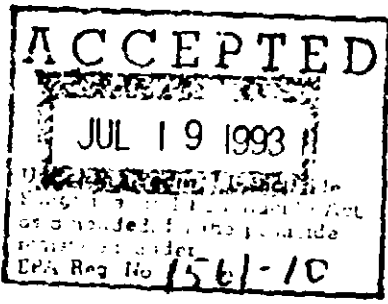
It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Prepare sanitizing solutions with warm water. Allow several minutes for tablets to dissolve before using.

For sanitizing Dishes, Glasses, and Utensils in Restaurants, Taverns, etc.

1. Scrub and prewash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner in first sink compartment.
3. Rinse with clean water in second sink compartment.
4. Sanitize in a solution of 1 tablet per 2 gallons of water (200 ppm) in third sink compartment. Immerse all utensils for at least one minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.
6. A fresh sanitizing solution must be prepared at least daily or more often if the solution becomes diluted or soiled.

Steramine sanitizing solutions of 200 ppm concentration may be safely used on food processing equipment and utensils and on other food contact articles as specified under Subpart F of the Food Additives Amendment by the U.S. Food and Drug Administration.

EPA Est. 1561 VA 1



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