

Additional Supplemental Label Directions for 4.5 gram tablet  
EPA Reg. No. 1561-12

**DIRECTIONS FOR SANITIZING**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Use 1 tablet per 3 gallons of water to prepare sanitizing solutions at the precise 200 parts per million (200 ppm) concentration required by Health Dept. Regulations. Allow several minutes for tablets to dissolve before using. Use warm water to dissolve tablets quickly.

**DIRECTIONS FOR THIRD SINK SANITIZING**

One tablet (weight 4.5 grams) will prepare 3 gallons or (693 cubic inches) of sanitizing solutions.  
To determine the exact depth of water (in inches) required to fill your sink for the number of tablets used, measure your sink's length and width (in inches) and apply the following formula:

$$\frac{\text{Number of Tablets used} \times 693}{\text{sink length} \times \text{sink width}} = \text{depth (in inches) required}$$

Plainly mark your sink at this required level to insure your sanitizing solutions are always accurately prepared.



**FOR SANITIZING DISHES, GLASSES, POTS, PANS AND UTENSILS IN RESTAURANTS, INSTITUTIONS, ETC.**

1. Scrape 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 3 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.

Use QT-10 Test Papers to determine that your sanitizing solution remains at proper strength (200 ppm) throughout its use.

**Kills HIV-1 (AIDS Virus) when used as directed for sanitizing.**



**FOR SPRAYING OR WIPING FOR SANITIZING FOOD PROCESSING EQUIPMENT, SINKS, COUNTERTOPS, REFRIGERATED STORAGE AND DISPLAY EQUIPMENT and other hard non-porous food contact articles and surfaces.**

1. Wash and rinse all articles and surfaces thoroughly.
2. Apply a solution (SPRAY ON WITH HAND TRIGGER SPRAYER OR WIPE ON) of 200 ppm concentration and allow surface to remain wet for at least one minute followed by adequate draining and air drying.



**FOR SANITIZING SHAKE, SOFT SERVE, FROZEN DESSERT MACHINES AND EQUIPMENT**

**CLEANING INSTRUCTIONS**

1. Drain all product from machine.
2. Rinse machine thoroughly by adding 2 gallons of water and operating for 2 minutes, then drain all rinse water from machine.
3. Wash machine thoroughly by adding 2 gallons of a suitable detergent solution and operating for 5 minutes, then drain detergent solution.
4. Rinse machine again by adding 2 gallons of water and operating for 2 minutes, then drain all rinse water from machine.

**SANITIZING INSTRUCTIONS**

5. Dissolve 1 tablet in 3 gallons of warm water to prepare 200 ppm sanitizing solution - allow several minutes for tablets to dissolve completely before using. Add this sanitizing solution to machine and operate for 5 minutes, then drain sanitizing solution from machine. Allow 5 minutes for machine to dry.
6. Machine is now ready for refilling with fresh product mix. Follow manufacturer's instructions for machine disassembly and re-assembly.

