Oct-17-1972

Cold Disinfection

For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, simply submerge instruments into solution containing 1½ ounces N-4 per gallon of water for 10 minutes.

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 N-4 to 4 gallons of water. No Terminal Potable Water Rinse Required.

DANGER:

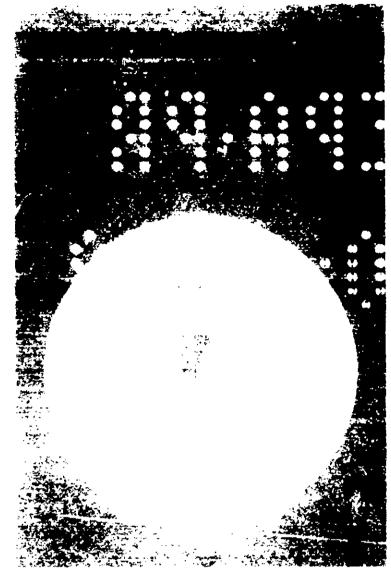
Keep Out of Reach of Children. Causes severe eye and skin damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, and rubber gloves when handling. Harmful or fatal if swallowed. Avoid contamination of food.

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 re-use. 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,

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N-4 GERMICIDE

DISINFECTANT - SANITIZER DEODORIZER

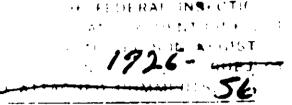
N-4 Germicide is a concentrate and should be diluted before using.

DANGER: KEEP OUT OF REACH
OF CHILDREN
See other precautions on left panel

navy brand

USE DIRECTIONS:

Household



For sanitizing and disinfecting 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. Sanitize with 1 ounce N-4 to 4 gallons of water. Disinfect with 3 ounces N-4 to 5 gallons of water. Kills Staphylococcus aureus and Salmonella choleraesuis.

Hospitals

For floors, walls and other hard surfaces. In Nursing Homes, Institutions, as well as Sink Tops, Garbage Pails, Telephones and Restrooms, use N-4 at 3½ ounces per 5 gallons of water. At this level N-4 Germicide will be effective against Pseudomonas aeruginosa PRD-10.

Food Processing Equipment

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

Dairies

To sanitize dairy equipment, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce N 4 to 4 gallons of water (200 ppm). At this level No Potable Water Rinse is required. Follow recommendations of local Health Board.

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