

BAC-STOP FS is recommended wherever the maintenance of sanitary, clean conditions are indicated. Sanitizing Effectiveness: BAC-STOP FS is effective in waters up to 750 ppm hardness. This activity has been confirmed by the Microbicidal and Detergent Sanitizers Method ("The Chambers Method"); Methods of Analysis, AOAC, Thirteenth Edition, as follows:
 • Escherichia coli ATCC No. 11229 at 200 ppm active quaternary—750 ppm CaCO₃
 • Staphylococcus aureus ATCC No. 6538 at 200 ppm active quaternary—750 ppm CaCO₃
 BAC-STOP FS contains a nonionic wetting agent to promote rinsing thus assuring film-free, spot-free equipment and utensils.
 NOTE: Do not mix with soap or anionic detergents.

Precautionary Statements

Hazards to Humans and domestic animals

WARNING

Keep out of reach of children. May cause severe eye irritation or eye damage. Causes skin irritation. Do not get in eyes, on skin, or on clothing. Harmful if swallowed. Avoid contamination of food.

STORAGE AND DISPOSAL

THIS PRODUCT MUST BE KEPT UNDER LOCKED STORAGE SUFFICIENT TO MAKE IT INACCESSIBLE TO CHILDREN OR PERSONS UNFAMILIAR WITH ITS PROPER USE.
 -DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL
 -OPEN DUMPING IS PROHIBITED
 -DO NOT REUSE EMPTY CONTAINER

PESTICIDE DISPOSAL

PESTICIDE, SPRAY MIXTURE OR RINSATE THAT CANNOT BE USED OR CHEMICALLY RE-PROCESSED SHOULD BE DISPOSED OF IN A LANDFILL APPROVED FOR PESTICIDES OR BURIED IN A SAFE PLACE AWAY FROM WATER SUPPLIES.

CONTAINER DISPOSAL

TRIPLE RINSE (OR EQUIVALENT) AND DISPOSE IN AN INCINERATOR OR LANDFILL APPROVED FOR PESTICIDE CONTAINERS, OR BURY IN A SAFE PLACE.

GENERAL

CONSULT FEDERAL, STATE OR LOCAL AUTHORITIES FOR APPROVED ALTERNATIVE PROCEDURES SUCH AS LIMITED OPEN BURNING.

BAC-STOP FS

Sanitizer-Cleaner for Equipment and Utensils in Food Processing, Dairy Industry, Bars, Restaurants, Institutional Kitchens, and Farms

Active Ingredients:	
Alkyl (60% C ₁₄ ; 30% C ₁₆ ; 5% C ₁₂ ; 5% C ₁₈)	
Dimethyl Benzyl Ammonium Chlorides	1.28%
Alkyl (63% C ₁₂ ; 32% C ₁₄) Dimethyl	
Ethylbenzyl Ammonium Chlorides	1.28%
Sodium carbonate	2.00%
Inert Ingredients	95.44%
	100.00%

KEEP OUT OF REACH OF CHILDREN

WARNING

Statement of Practical Treatment

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 contaminated clothing before reuse.
 If swallowed, drink promptly a large quantity of water. Call a physician immediately.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

EST. NO. 2175-WA1

EPA REG. NO. 2175-6

Net Contents

Manufactured by: **THREE-M-SUPPLY COMPANY**
 1215 East Columbia Seattle, Washington 98122 206-329-1200

GENERAL CL

It is a violation of Federal Law to use this labeling.

GENERAL USE

Add one ounce per gallon of water. Use BAC-STOP FS on equipment and utensils in food processing, dairies, kitchens and farms. No rinse is required. For heavily soiled equipment or utensils, pre-clean with clean water. Then apply recommended dilution with a spray device (spray surface until surfaces must remain wet for 1 minute. Prepare surfaces becomes visibly dirty. Do not re-use mechanical

DIRECTIONS FOR RESTAURANTS

Dishes, glassware, silverware, cooking utensils and immerses in a solution containing 1 oz. of BAC-STOP FS per gallon of water (200 ppm). No rinse is required.

DIRECTIONS FOR FOOD PROCESSING

Clean and rinse equipment thoroughly, then immerse in a solution of 1 oz. of BAC-STOP FS to 1 gallon of water (200 ppm).

WISCONSIN STATE BOARD OF HEALTH FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses.
2. Wash with a good detergent or compatible detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz. of BAC-STOP FS per gallon of water (200 ppm). Immerse all utensils for at least 1 minute. Rinse with clean water.
5. Place sanitized utensils on a rack or tray to dry.

BAC-STOP FS

Sanitizer-Cleaner for Equipment and Utensils
Food Processing, Dairy Industry, Bars, Restaurants,
Institutional Kitchens, and Farms

Ingredients:

C ₁₄ : 30%, C ₁₈ : 5%, C ₁₂ : 5%, C ₁₆	1.28%
Benzyl Ammonium Chlorides	1.28%
C ₁₂ : 32%, C ₁₄ Dimethyl	2.00%
Benzyl Ammonium Chlorides	95.44%
Sulfonate	100.00%

KEEP OUT OF REACH OF CHILDREN

WARNING

Statement of Practical Treatment

In contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and launder clothing before reuse. If ingested, drink promptly a large quantity of water. Call a physician immediately.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

175-WA1 EPA REG. NO. 2175-6

Manufactured by: **THREE-M-SUPPLY COMPANY**
14000 1st Avenue, Seattle, Washington 98122 206-329-1200

Directions for Use

GENERAL CLASSIFICATION

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

GENERAL USE DIRECTIONS

Add one ounce per gallon of water. Use BAC-STOP FS for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens and farms. No rinse is required.

For heavily soiled equipment or utensils, pre-wash with a good detergent. Rinse with clean water. Then apply recommended dilution of BAC-STOP FS with a cloth, mechanical spray device (spray surface until thoroughly wetted) or immersion. Treated surfaces must remain wet for 1 minute. Prepare a fresh solution daily or when use-solution becomes visibly dirty. Do not re-use mechanically applied use-solution for sanitizing.

DIRECTIONS FOR RESTAURANT AND BAR RINSE:

Dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 oz. of BAC-STOP FS to 1 gallon of water (200 ppm). No rinse is required.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES:

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. of BAC-STOP FS to 1 gallon of water (200 ppm). No rinse is required.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz. of BAC-STOP FS to 1 gallon of water (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

ACCEPTED
APR 30 1981
Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 2175-6