

LIQUID

DISINFECTANT

AND

SANITIZER

ACTIVE INGREDIENTS

n-Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆,) dimethyl benzyl ammonium chlorides and ethanol 12.5%

INERT INGREDIENTS

Water 87.5%

USDA Reg. No. 2230-16

PHENOL COEFFICIENTS

Salmonella typhosa — 50

Staphylococcus aureus — 75

This product fulfills the criteria of Appendix F Grade A Pasteurized Milk Ordinance, 1965 Recommendations of the U. S. Public Health Service in waters up to 550 ppm (32 grains per gallon) of hardness calculated as CaCO₃ when tested by the method outlined by Chambers.

Do not mix with soap or synthetic detergents. Consult your WARSAW CHEMICAL representative for his recommendation.

CAUTION

KEEP OUT OF REACH OF CHILDREN

Caution. Harmful if swallowed. Avoid contact with skin and eyes. In case of contact flush with plenty of water. Avoid contamination of food.

DIRECTIONS

1. SANITIZATION OF GLASSWARE, DISHES, COOKING UTENSILS, etc.

- a. Scrape and prewash utensils and glasses wherever possible.
- b. Wash glasses, utensils, etc. thoroughly using GLOW Liquid Wash, NO FOAM, or RAIN.
- c. Rinse with clean water.
- d. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm). Immerse all utensils for at least 2 minutes or for contact time specified by governing sanitary code.
- e. Place sanitized utensils on a rack or drainboard to air dry.

2. GENERAL DISINFECTION AND SANITIZATION in PUBLIC ROOMS, HOSPITALS, and HOMES

After cleaning, apply solution containing 1 oz. per 2 gallons of water for usual sanitizing and disinfecting applications. To disinfect surfaces difficult to clean or in contagious disease areas, use 1 oz. per 1 gallon of water.

3. SANITIZATION OF DAIRY EQUIPMENT

Clean and rinse thoroughly. Then immerse in a sanitizing solution containing 1 oz. per 4 gallons of water. Milk cans and other equipment should be air dried. Flush equipment with a clear water rinse before reuse. The same solution is also recommended for flank and udder washing prior to milking. This solution is effective in water containing up to 550 ppm hardness. Follow the recommendations of your health department.

4. SANITIZATION of EQUIPMENT in FOOD PROCESSING PLANTS

Clean and rinse equipment thoroughly. Then scrub with a solution containing 1 oz. per 4 gallons of water. Flush equipment with a clear water rinse before reuse. On surfaces difficult to clean completely (such as meat cutting boards) increase strength of sanitizing solution.

ACCEPTED

May 16, 1960

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tion to 1 oz. to 1 gallon of water. Flush surfaces with a clear water rinse before re-use.

5. MOLD CONTROL on WALLS, CEILING etc.

Clean surfaces thoroughly, rinse, then spray or sponge with solution containing 1 oz. per 1 gallon of water.

6. DISINFECTION and SANITIZATION of FABRICS

After washing, agitate in a solution containing 1 oz. per gallon of water to disinfect clothing and linens. To render diapers and other linens bacteriostatic and to retard development of ammonia which may cause diaper rash, immerse in solution containing 1 oz. for each 10 pounds of cloth.

7. COLD DISINFECTION of SURGICAL INSTRUMENTS

Clean thoroughly, rinse, and immerse in a solution of 1 oz. per gallon of water for ten minutes. One tablespoonful of sodium nitrite should be added to each gallon of solution as a corrosion inhibitor.

8. DISINFECTION of BARBER SHOP and BEAUTY PARLOR EQUIPMENT

Clean thoroughly, then soak combs, brushes, razors, etc. for ten minutes in a solution of 1 oz. per gallon of water.

9. ALGAE CONTROL in SWIMMING POOLS

One gallon of this product per 20,000 gallons of water will kill visible growths of algae. Clean the pool, vacuum the settled algae. Add 1 gallon of DIAMOND LIQUID DISINFECTANT and SANITIZER per 50,000 gallons of water. If algae growth is absent, apply 1 gallon per 50,000 gallons of pool water. Thereafter, apply 1 gallon of concentrate per 50,000 gallons of water every 5 to 7 days.

NET CONTENTS 1 GALLON

Manufactured by

WARSAW CHEMICAL CO., INC.

WARSAW, INDIANA

12.5%

87.5%

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eurized Milk Ordinance in waters up to 100 ppm CaCO₃ when tested

WARSAW CHEMICAL

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