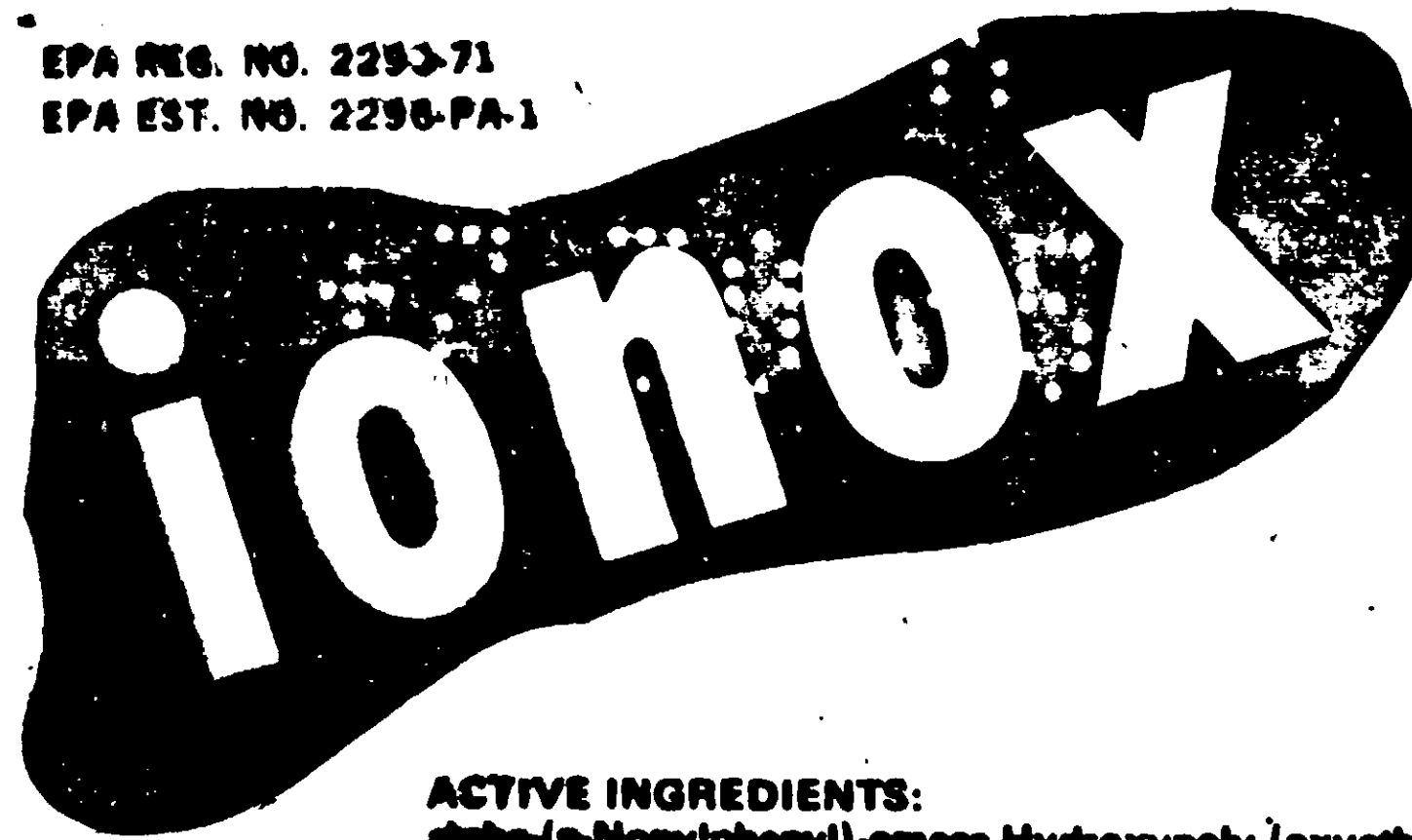


FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY

EPA REG. NO. 2253-71  
EPA EST. NO. 2298-PA-1



# DISINFECTANT CLEANER

**ACTIVE INGREDIENTS:**

alpha-(p-Nonylphenyl)-omega-Hydroxypoly (oxyethylene)-iodine complex .....	18.05%
(Providing 1.75% available iodine)	
Phosphoric Acid .....	16.00%
<b>INERT INGREDIENT:</b> .....	65.95%
<b>Total</b>	<b>100.00%</b>

Manufactured under the following U.S. Patents: 3,028,299; 2,977,315; 2,931,777.

mfg by

*National Chemical Laboratories*

Net Contents 1 Gallon

10TH & CALLOWHILL STREETS PHILADELPHIA, PA. 19123

of Pa., Inc.

**DANGER**

Keep out of reach of children. See back panel for first aid and additional precautionary statements.

**RECOMMENDED FOR CLEANING, DISINFECTING AND SANITIZING IN HOSPITALS, INSTITUTIONS, FOOD PLANTS AND COMMERCIAL BUILDINGS.**

THIS DISINFECTANT CLEANER HAS ITS OWN BUILT-IN INDICATOR OF GERMICIDAL ACTIVITY. WHEN THE AMBER COLOR DISAPPEARS, A FRESH SOLUTION SHOULD BE PREPARED. THIS PRODUCT IS NOT ADVERSELY AFFECTED BY WATER HARDNESS OR LOW TEMPERATURES. THIS PRODUCT IS TUBERCULOCIDAL AT A DILUTION OF 3 OUNCES TO 5 GALLONS OF WATER.

**DIRECTIONS FOR USE:**

For general cleaning and disinfecting in one operation, use 3 ounces of DISINFECTANT CLEANER to 5 gallons of water.

For porous or extremely dirty surfaces, use 6 ounces to 5 gallons of water.

For sanitizing previously-cleaned surfaces, use 1 ounce DISINFECTANT CLEANER in 5 gallons of water.

**HOSPITALS:**

Use as recommended above in animal rooms and cages, cafeterias, morgues, laboratories, operating areas, patient rooms, bedframes, walls and floors, thermometers; instruments, rubber gloves, tubing and catheters. Allow at least 10 minutes contact time. Rinse all food-handling surfaces with potable water before reuse. Before disinfecting, instruments should be cleaned to remove all adhering blood and serous exudates.

**COMMERCIAL BUILDINGS, INSTITUTIONS, AND GENERAL HOUSEKEEPING:**

Use 3 ounces of DISINFECTANT CLEANER to 5 gallons of water for cleaning and disinfecting floors, walls, lavatories, shower rooms, refuse containers, kitchen areas, and lunch rooms. Rinse all food-handling equipment with potable water before reuse.

**FOOD PLANTS:**

Use 3 ounces of DISINFECTANT CLEANER to 5 gallons of water.