

ACCEPTED
6 1974
**FEDERAL INSECTICIDE
 & RODENTICIDE ACT
 POISON REGISTER-
 2312-14**
COMMENTS.

This product fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1965 Recommendations of the U.S. Public Health Service in waters up to 500 ppm of hardness calculated as CaCO3 when tested by the AOAC Germicidal and Detergent Sanitizers - Official Method.

DANGER: Keep out of reach of children. Corrosive. Tablets may be harmful or fatal if swallowed. May cause skin irritation or eye damage. Avoid prolonged skin contact. Do not get in eyes. Avoid contamination of food. Wash thoroughly after handling.

FIRST AID

EXTERNAL: In case of contact with eyes, immediately flush eyes with plenty of water and get prompt medical attention. If skin irritation develops and persists, get medical attention.

INTERNAL: If swallowed, drink promptly a large quantity of milk, egg whites or gelatin solution. Avoid alcohol. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Rinse empty container thoroughly with water and discard.

ALWAYS FOLLOW YOUR HEALTH DEPARTMENT REGULATIONS.

ABCHEM

(QUATERNARY AMMONIUM SANITIZER)

E.P.A. Reg. No. 2312-14

E.P.A. Est. No. 2312-PA-1

TABLETS

FOR THE SANITIZATION OF DISHES, GLASSES,

Use 2 tablets per 1½ gallons of water

ACTIVE INGREDIENTS: 35%

n Alky: (C14 93% C12 4% C16 3%)
 dimethyl benzyl ammonium chlorides

INERT INGREDIENTS: 65%

DANGER: KEEP OUT OF REACH OF CHILDREN

* See left panel for First Aid and additional precautionary statements.

100 TABLETS

NET WT. 6 OZS.

MANUFACTURED BY

**ALLIED BLOCK CHEMICAL
 COMPANY**

New Eagle, Pa. 15067

DIRECTIONS

When preparing sanitizing solutions, allow several minutes for tablets to dissolve in water - stir well before using

For sanitizing Dishes, Glasses, and Utensils in Restaurants, Taverns, and Bars

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 2 tablets per 1½ GALLONS OF WATER (200 ppm) in third sink compartment. 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

Tablet sanitizing solutions of 200 ppm concentration may be used on food processing equipment and utensils and on other food contact articles as specified under Subpart F of the Food Additives Amendment by the U.S. Food & Drug Administration. After such usage, rinse with potable water before food contact.