DIRECTIONS FOR USE

Following table of dosage of Cleaner-Sanitizer:

chlorine 200	of water 1 oz. 2	level tablespoons
Parts per million of available	Ounces per 1¼ gallon	Level tablespoon per gallon of water

- 1. Cleaner-Sanitizer can be used for dairy utensils, milking machines, and equipment. Should be used at 200 ppm.
- 2. It is important that all equipment be first cleaned and rinsed prior to disinfecting.
- 3. Can be used as in (1) for farm utensils, washing of milker's hands and cow's udders.
- 4. Can be used in food and beverage plants as a disinfectant for equipment. Use a pound for 40 gallons of water for vats and sanitary piping. Do not let the available chlorine content of this solution drop below 50 ppm. If testing facilities are not available, use 2 pounds to 40 gallons of water.
- 5. Can be used as filter wash to clean. If disinfection is also desired, rinse with a fresh solution 200 ppm.

CLEANER-SANITIZER

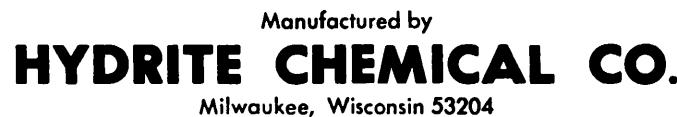
ACTIVE INGREDIENTS:

Sodium Hypochlorite	over
Sodium Phosphate ex	pressed
as Na ₃ PO ₄ .12H ₂ 0	over
INERT INGREDIENT:	
Sodium Chloride	under
	total

Net Contents

CLOSED — KEEP CONTAINER STORE COOL PLACE IN A

USDA REG. NO. 2686-1



DANGER: KEEP OUT OF REACH OF CHILDREN

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HARMFUL IF SWALLOWED. MAY CAUSE BURNS OR DAMAGE TO THE EYES. DO NOT GET ON SKIN OR IN EYES. IF CONTACT WITH EYES OCCURS FLUSH WITH PLENTY OF WATER FOR 15 MINUTES AND GET MEDICAL ATTENTION. IF CONTACT WITH SKIN OCCURS FLUSH WITH PLENTY OF WATER. AVOID CON-TAMINATION OF FOOD. AVOID INHALATION OF DUST.

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3.25%

91.75%

5.00% 100.00%

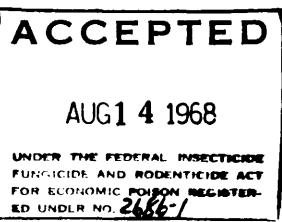
Lbs.

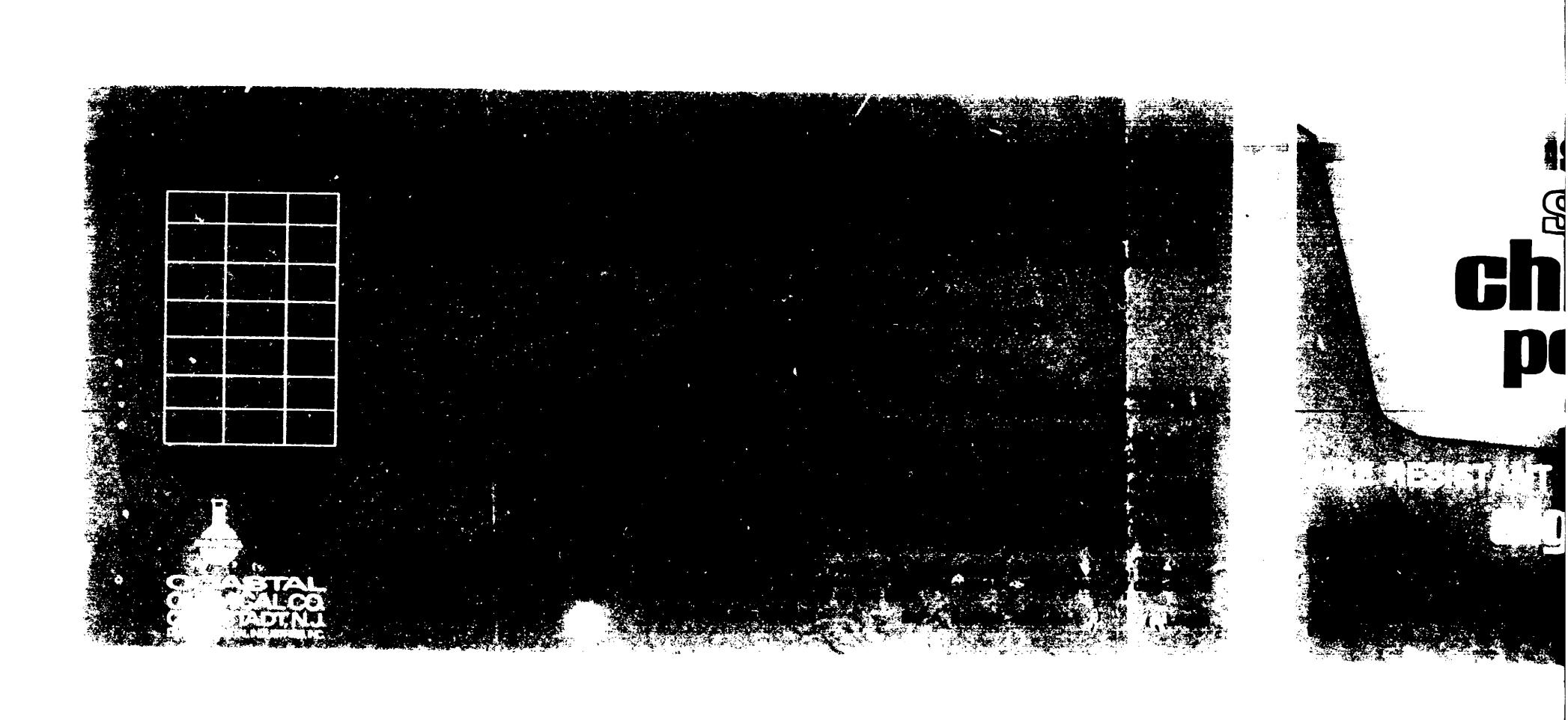
6. Can be used to both clean and disinfect glasses, dishes, refrigerators and sinks in Restaurants, Meat Markets, Hotels, etc. Use 1 ounce per $1\frac{1}{4}$ gallons of water in the cleaning water, then rinse thoroughly with a fresh solution of the same strength to disinfect. It is an especially good deodorant.

Sanitizing Multi-Use, Eating and **Drinking Utensils**

- A. Scrape and prewash utensils and glasses whenever possible.
- B. Wash with a good detergent or compatible cleaner.
- C. Rinse with clean water.
- D. Sanitize in solution of 1 oz. to 1¼ gallons of water (200 p.p.m.). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- E. Place sanitized utensils on a rack or drainboard to air dry.
- F. Clear water rinse before use.
- 7. When added to scrub water, it gives a fresh, clean smell to lavatories, kitchen floors, etc., where such odors are apt to collect. If disinfection is also desired, rinse after cleaning with a freshly prepared solution, $2\frac{1}{2}$ ounces to 1 gallon of water.
- 8. It can be used in liquid form after being dissolved in water to deodorize, disinfect or clean trucks. Use approximately 8 ounces per 3 gallons of water. Rinse with freshly prepared solution 2½ ounces to 1

gallon of water.





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