## DIRECTIONS FOR USE

| Following table of dosage of Cleamer-Sanitizer: |  |  |
| :---: | :---: | :---: |
| Parts per million of available chlorine | Ounces per 11/4 gallon of water | Level tablespoon per gallon of water |

chlorine
200 1 oz. 2 level tablespoons

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.

## ACTIVE INGREDIENTS:

Sodium Hypochlorite over 3.25\%
Sodium Phosphate expressed as $\mathrm{Na}_{3} \mathrm{PO}_{4} .12 \mathrm{H}_{2} \mathrm{O}$ over 91.75\%

## INERT INGREDIENT:

Sodium Chloride under $\quad 5.00 \%$ total 100.00\%

Net Contents
Lbs.

## KEEP CONTAINER CLOSED STORE IN A COOL PLACE

USDA REG. NO. 2686-1

## Manufactured by <br> HYDRITE CHEMICAL CO.

Milwaukee, Wisconsin 53204

## DANGER: KEEP OUt of reach of chidren

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 CONTAMINATION OF FOOD. AVOID INHALATION OF DUST.
6. Can be used to both clean and disinfect glasses, dishes, refrigerators and sinks in Restaurants, Meat Markets, Hotels, etc. Use 1 ouni:e per $11 / 4$ 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 UrensilsA. Scrape and prewash utensils and glasses whenever possible.
B. Wash with a good detergent or campatible cleaner.
C. Rinse with clean water
D. Sanitize in solution of 1 oz . $1011 / \mathrm{gal}$ lons of water ( 200 p.p.m.). Immerse all utensils for ot least two minutes or for contact time specified by governing sanitary code.
E. Place sanitized utensils on a rack or drainboord 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, $21 / 2$ 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 $21 / 2$ ounces to 1 gallon of water.



