

SQB-550

ACTIVE INGREDIENTS:

aiky! (C14 - 50%, C12 - 40%, C14 - 10%) dimethyl henzyl ammonium chloride INERT INGREDIENTS

A HARD WATER QUATERNARY SANITIZER, DEODORANT RINSE

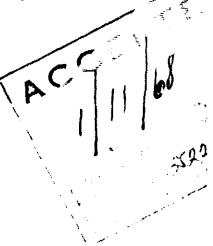
CAUTION: KEEP OUT OF REACH OF CHILDREN. SQ-550 MAY CAUSE SKIN IRRITATION OR DAMAGE TO THE EYES. HARMFUL IF SWALLOWED. AVOID CONTACT WITH SKIN AND EYES. FOR EYES, FLUSH IMMEDIATELY WITH PLENTY OF WATER AND GET IMMEDIATE MEDICAL ATTENTION. IN CASE OF SKIN CONTACT, FLUSH WITH PLENTY OF WATER. AVOID CONTAMI-NATION OF FOOD. DO NOT USE IN CONJUNCTION WITH SOAP OR ANIONIC DETERGENTS.

NET CONTENTS: ONE GALLON

USDA Reg. No. 3522-15

LUSEAUX (pronounced) LABORATORIES, INC.

Area Code 213 TELEPHONES: 321-0562 and 324-1555 GARDENA, CALIFORNIA



DIRECTIONS

FOR SANITIZING AND DEODORIZING IN BARS AND RESTAURANTS OF EATING, DRINK-ING AND COOKING UTENSILS, CLEAN WITH A SUITABLE DETERGENT. RINSE THOR-OUGHLY. THEN DIP FOR 30 SECONDS IN A SANITIZING RINSE MADE WITH ONE OUNCE OF THIS PRODUCT IN 4 GALLONS OF WATER, THEN RINSE WARES IN POTABLE WATER. AIR DRY.

FOR SANITIZING AND DEODORIZING OF DAIRY AND MILK PROCESSING EQUIPMENT, CLEAN AND RINSE THOROUGHLY. THEN IMMERSE FOR 2 MINUTES IN A SOLUTION MADE WITH ONE OUNCE OF THIS PRODUCT IN 4 GALLONS OF WATER (APPROX. 200 PPM). THEN RINSE WARES IN POTABLE WATER. AIR DRY.

FOR SANITIZING AND DEODORIZING OF EQUIPMENT IN FOOD AND MEAT PROCESSING PLANTS, CLEAN AND RINSE THOROUGHLY. THEN SCRUB WITH A SOLUTION OF ONE OUNCE IN 3 GALLONS OF WATER (APPROX. 250 PPM). FLUSH EQUIPMENT WITH CLEAR WATER BEFORE REUSING.

FOR INANIMATE OBJECTS IN HOSPITALS INCLUDING FLOORS, URINALS, LAVATORIES, HOPPERS AND THE OPERATING ROOM, ADD ONE OUNCE TO ONE GALLON OF WATER AND APPLY FREELY OVER SURFACES TO BE TREATER AFTER CLEANING.

FOR MOLD CONTROL OF WALLS AND CEILINGS IN FOOD PLANTS, CLEAN THOR-OUGHLY, RINSE; THEN SPRAY OR SPONGE WITH A SOLUTION CONTAINING ONE OUNCE OF THIS PRODUCT PER GALLON OF WATER.

FOR ACCEPTED PROCEDURE PERTAINING TO WARES PASSING FROM WASH SOLUTIONS INTO SANITIZING SOLUTIONS, AND FOR IMMERSION TIME IN SANITIZING SOLUTION, CONSULT YOUR LOCAL HEALTH DEPARTMENT.

TABLE OF PORTIONS FOR THIS PRODUCT -- 1 oz. of Product Equivalent to Approx. 2 Tablespoonfuls to 4 gals, water provides approx. 200 ppm.)

PHENOL COEFFICIENT (20C., 10 MIN., A.O.A.C. 1950 METHOD)

SALMONELLA TYPHOSA STAPHYLOCOCCUS AUREUS

IMPORTANT NOTICE: THIS PRODUCT FULFILLS THE CRITERIA OF APPENDIX F AS REVISED MARCH 12, 1956, OF THE MILK ORDINANCE & CODE, 1953 RECOMMENDATIONS OF THE U.S. PUBLIC HEALTH SERVICE IN WATERS UP TO 550 PPM (32 GRAINS PER GALLON) OF HARDNESS CALCULATED AS CaCO, WHEN TESTED BY THE METHOD OUTLINED BY CHAMBERS.

ACCEPTED