

Front Panel

ACCEPTED
MAR 04 1985
U.S. Environmental Protection Agency
Pesticide Act
EPA Reg. No. 3522-15

Right Side Panel

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LUSEAUX®

SQB-550

ACTIVE INGREDIENTS:

alkyl (C ₁₂ — 50%, C ₁₁ — 40%, C ₁₀ — 10%)	10%
dimethyl benzyl ammonium chloride	90%
INERT INGREDIENTS	90%

A HARD WATER QUATERNARY SANITIZER,
DEODORANT RINSE

DANGER: KEEP OUT OF REACH OF CHILDREN.

See FIRST AID and additional precautions on side panel.
Rinse empty container thoroughly with water and discard it.
Do not use in conjunction with soap or anionic detergents.

NET CONTENTS: ONE GALLON

EPA EST. 3522 CA-1 EPA REG. NO. 3522-15AA

LUSEAUX (U.S.O.) LABORATORIES, INC.

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

DANGER: KEEP OUT OF REACH OF CHILDREN.
CORROSIVE — Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

FIRST AID: In case of contact immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. 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.

[REDACTED SECTION]

IMPORTANT NOTICE: 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 550 PPM (32 GRAINS PER GALLON) OF HARDNESS CALCULATED AS CaCO₃ WHEN TESTED BY THE A.O.A.C. GERMICIDAL AND DETERGENT SANITIZER — OFFICIAL METHOD.

DISPOSAL:
DO NOT REUSE EMPTY CONTAINER. WRAP AND PUT IN TRASH.

Left Side Panel

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DIRECTIONS

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

FOR SANITIZING AND DEODORIZING IN BARS AND RESTAURANTS of eating, drinking and cooking utensils, clean with a suitable detergent, rinse thoroughly, then dip for 30 seconds in a sanitizing rinse made with one ounce of this product in 4 gallons of 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). 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 treated after cleaning.

FOR MOLD CONTROL OF WALLS AND CEILINGS IN FOOD PLANTS, clean thoroughly, rinse; then spray surfaces until moist or sponge with a solution containing one ounce of this product per gallon of water. Repeat as necessary to maintain control.

BARBER SHOP AND BEAUTY PARLOR EQUIPMENT: Brushes, combs and applicators should first be washed in a good quality laundry or dish-washing detergent and then thoroughly rinsed to remove all make-up and detergent. Soak brushes, combs and applicators for 10 minutes in a solution of 2 ounces to 1 gallon of water. Do not leave items soaking longer than 30 minutes as damage to brushes and other items could result. Rinse each item thoroughly in clear water and air dry before storing for re-use.

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. 20 Oppm.

