

IX-91[®] (Iodophor Concentrate)

Disinfectant — Sanitizer — Detergent

PRECAUTIONARY STATEMENTS

Hazards To Humans And Domestic Animals

CAUTION

Keep Out Of Reach Of Children. Avoid contact with skin. Avoid getting in eyes or on skin. OXFO IX-91 gets in eyes, flush with plenty of water. If irritation persists, get medical attention.

Do not contaminate food with OXFO IX-91 or its residue. Avoid contact with: Soles, soap and detergents.

DIRECTIONS FOR USE

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

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal. Open burning and dumping are prohibited.

Pesticide Disposal: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

Container Disposal: Triple rinse (or equivalent), then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

IMPORTANT — Use fresh solutions after each clean-up. The daily use of OXFORD IX-91 prevents milkstone build-up. A yellow color on equipment indicates milkstone build-up and can be removed by brushing with OXFORD IX-91, allowing a few minutes contact, then rinsing.

GENERAL INFORMATION — OXFORD IX-91 solutions wet contaminated surfaces. OXFORD IX-91 solutions are self-indicating of germicidal strength. A yellow color indicates solution is germicidal. Rinse surfaces when yellow color disappears. Clean all surfaces with hot water detergent and rinse prior to use of OXFORD IX-91 solutions. Rinse or scrape soil from surfaces prior to detergent sanitizer applications. Use a minimum exposure of two minutes at a temperature from 75°F. to 100°F. Use longer exposures on porous surfaces. Do not use water over 100°F.

Non-Staining In Use Solution

ACTIVE INGREDIENTS:

Nonylphenoxypoly (ethyleneoxy), ethoxycarbonyl complex*	16.75%
(Thiophosphoric Acid)	6.00%
Polychlorinated biphenyls	2.00%
Water	75.25%
TOTAL	100.00%

* Provides a minimum of 1.25% available iodine

DILUTION TABLE

Solution	Dilution	Oz. Per 5 Gal. Water	PPM Available Iodine
A	1:1280	1/2	12.5
B	1:640	1	25.0
C	1:320	2	50.0
D	1:160	4	100.0
E	1:80	8	200.0

KEEP OUT OF REACH OF CHILDREN

CAUTION

See Left Panel For Additional Precautionary Statements

EPA Reg. No. 3635-125 / EPA Est. No. 3635-GA-1

Only For Sale To, Use, And Storage By Servicepersons

NET CONTENTS ___ GALS.

OK71
LS-6
(A87)

DIRECTIONS (Continued)

1. General Disinfection:

Equipment in Poultry Plants, Hatcheries, Meat Plants and Processing Plants — Clean with a suitable detergent and thoroughly. To disinfect, use Solution D for non porous surfaces and Solution E for porous surfaces. Allow a minimum residue exposure and then thoroughly. Follow recommendations of Federal, State or local regulatory groups.

2. Canteens, Restaurants, Bars, Eating Utensils, Cutlery, Glassware:

- Rinse and pre wash utensils and glassware.
- Wash with a good detergent or compatible cleanser.
- Rinse with clean water.
- Sanitize in a solution of 1/2 ounce to 5 gallons of water ppm — Solution A). Immerse all utensils for at least 2 minutes or for contact time specified by governing code. No water rinse required.
- Place sanitized utensils on a rack or drainboard to air dry.

3. Hospitals:

- Surgical Instruments and Equipment — Clean and sterilize in a suitable detergent solution, immerse in Solution E for at least 2 minutes. OXFORD IX-91 will kill *Staphylococcus aureus* and many other bacteria.

4. Dairy Farms — Milking Machines and Utensils:

- Flush residual milk from equipment with cold or lukewarm water after each milking. Do not use hot water. Disassemble and immerse all parts except pulsers in Solution B and thoroughly brush clean. A fresh Solution B should be used. Wash pulsers and strainers. Rinse with warm water, reassemble and rack in a clean, dry place.
- Sanitize with Solution A for 2 minutes. No water required.

5. Dairy Plants:

After processing milk, flush residual milk from equipment and surfaces with lukewarm water. Wash with a suitable detergent. Rinse with water. Sanitize surfaces with Solution B. Allow at least a 2 minute exposure. Follow recommendations of local Health Departments.

Reviewed. Reprints. In accordance with
Standard Code of Practice for Pesticides
in Pa.
1973.

Concentrate) Detergent

Maintaining In Use Solution

Ingredients:	
nonpoly (ethyleneoxy), ethanolamine	16.75%
ic Acid	6.00%
iodine	2.00%
Ingredients:	75.25%
TOTAL	100.00%

a minimum of 1.75% available iodine

TABLE

Dilution	Oz. Per 5 Gal. Water	PPM Available Iodine
1:1280	1/2	12.5
1:640	1	25.0
1:320	2	50.0
1:160	4	100.0
1:80	8	200.0

OUT OF REACH CHILDREN UTION

1 Panel For Additional Precautionary
Data

g. No. 3635-125 / EPA Est. No. 3635-GA-1

For Sale To, Use, And
By Servicepersons

CONTENTS __ GALS.

DIRECTIONS (Continued)

1. General Disinfection:

Equipment in Poultry Plants, Hatcheries, Meat Plants and Food Processing Plants — Clean with a suitable detergent and rinse thoroughly. To disinfect, use Solution D for non porous surfaces and Solution E for porous surfaces. Allow a minimum of 2 minutes exposure and rinse thoroughly. Follow recommendations of Federal, State or local regulatory groups.

2. Cafeterias, Restaurants, Bars — Eating Utensils, Cutlery, Dishes, Glassware:

- Scrape and pre wash utensils and glasses.
- Wash with a good detergent or compatible cleanser.
- Rinse with clean water.
- Sanitize in a solution of 1/2 ounce to 5 gallons of water (12.5 ppm — Solution A). Immerse all utensils for at least 2 minutes or for contact time specified by governing sanitary code. No water rinse required.
- Place sanitized utensils on a rack or drainboard to air dry.

3. Hospitals:

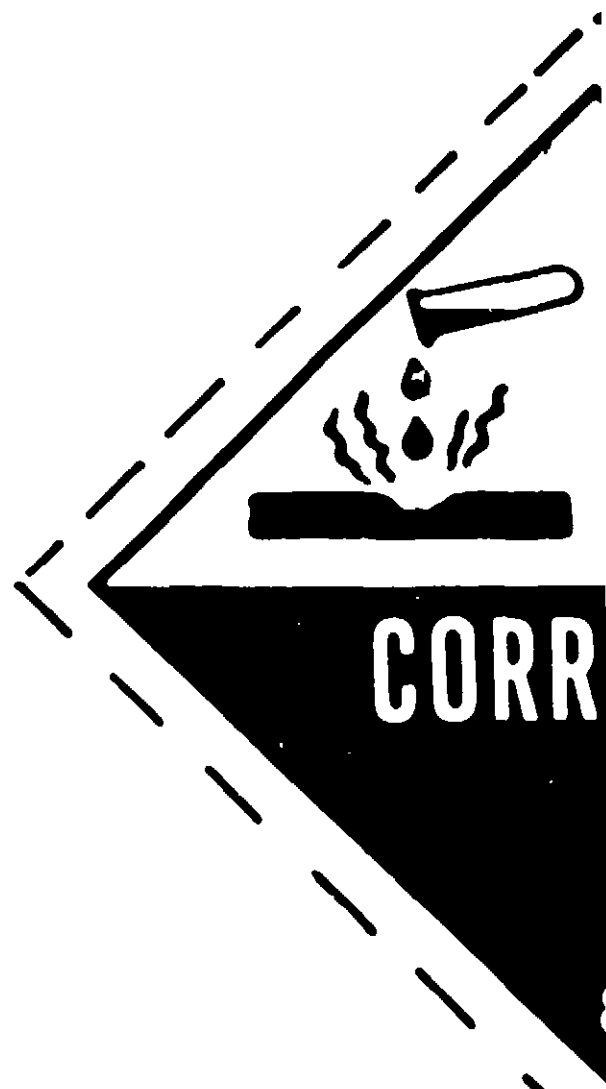
- Surgical Instruments and Equipment — Clean and rinse articles in a suitable detergent solution. Immerse in Solution E for at least 2 minutes. OXFORD IX-91 will kill Staphylococcus aureus and many other bacteria.

4. Dairy Farms — Milking Machines and Utensils:

- Flush residual milk from equipment with cold or lukewarm water after each milking. Do not use hot water. Take equipment apart and immerse all parts except pulsator in Solution B and thoroughly brush clean. A fresh Solution B should be used to wash pails and strainers. Rinse with warm water, reassemble and rack in a clean, dust-free place.
- Sanitize with Solution A for 2 minutes. No water rinse required.

5. Dairy Plants:

After processing milk, flush residual milk from equipment and all surfaces with lukewarm water. Wash with a suitable detergent. Rinse with water. Sanitize surfaces with Solution B. Allow at least a 2 minute exposure. Follow recommendations of local Health Departments.



D.O.T.: CORROSIVE LIQUID,
N.O.S.
UN 1760
I.C.C.: Disinfectant, OTM In Bul

Reviewed. Product is to be in accordance with
Federal and State regulations.
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