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UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
ED UNDER NO. 3635-185

OXFORD 919 IODOPHOR CONCENTRATE

DISINFECTANT-SANITIZER-DETERGENT

DIRECTIONS

- General Disinfection:** Floors, Walls, Equipment in Kennels, Poultry Plants, Hatcheries, Meat Plants and Food Processing Plants — Clean with a suitable detergent and rinse thoroughly. To disinfect, use solution C for non-porous surfaces and solution D for porous surfaces. Allow a minimum of 10 minutes exposure and rinse thoroughly. Follow recommendations of Federal, State, or local regulatory groups.
- Cafeterias, Restaurants, Bars:** Eating Utensils, cutlery, dishes, glassware—
 - Scrape and pre-wash utensils and glasses.
 - Wash with a good detergent or compatible cleaner.
 - Sanitize in a solution of ½ 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.
 - Place sanitized utensils on a rack or drain board to air dry.
- Dairy Farm: Milking Machines and Utensils—**
 - Flush all 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. The same solution should be used for wash pails and strainers. Rinse with warm water, reassemble and rack in a clean, dust-free place.
 - Prior to using equipment previously cleaned with a suitable detergent, sanitize with solution A. Rinse surface with water after 2 minute exposure.

Non-Staining in Use Solution

ACTIVE INGREDIENTS:

Nonylphenoxypolyethoxyethanol—Iodine complex23.06%
Phosphoric Acid 6.75%
Potassium Iodide 2.30%
INERT INGREDIENTS67.89%

*Provides a minimum of 1.76% titratable iodine

DILUTION TABLE

Solution	Dilution	Oz. Per 5 Gal. Water	PPM Titratable Iodine
A	1:1280	½	12.5
B	1:640	1	25.0
C	1:213	3	75.0
D	1:128	5	125.0

CAUTION

KEEP OUT OF REACH OF CHILDREN

Harmful if swallowed. May cause eye irritation. Avoid contact with eyes or skin. In case of contact, flush with plenty of water. If irritation persists, get medical attention. Avoid contamination of foods. Rinse surface treated prior to contact with food. Avoid contact with alkalies, soap and detergents.

Do not reuse empty drum. Rinse thoroughly and discard.

J73 Net Contents _____ Gallons LS-17

EPA Reg. No. 3635-185

- Dairy Plant:** After processing milk, flush residual milk from equipment and all surfaces with lukewarm water. Wash with a suitable detergent and rinse with water. Sanitize surfaces with solution B. Allow at least a 2 minute exposure and rinse with water. Follow recommendations of local Health Department.

GENERAL INFORMATION 919 solutions wet contaminated surfaces to assure effective germicidal action. Clean all surfaces with suitable detergent and rinse prior to use of 919 solution. Rinse or scrape soil from surfaces prior to detergent-sanitizer applications. For sanitizing cleaned utensils, use a minimum exposure of two minutes at temperatures from 75 degrees to 100 degrees F. For disinfecting applications, an exposure period of 10 minutes is required. Do not use water over 100 degrees F.

IMPORTANT: Use fresh solutions after each clean-up. The daily use of 919 prevents milkstone build-up. A yellow color on equipment indicates milkstone build-up and can be removed by brushing with 919, allowing a few minutes contact then rinsing.

ACCEPTED

July 8, 1974

3635-185

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