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**DIRECTIONS FOR USE**

**SANITERGENT MARK II**—A well balanced white alkaline powdered detergent sanitizer which when used as directed will clean and sanitize in one complete operation. Solutions remain clear and will rinse readily without streaking. When used as directed, solutions are safe on all metals including aluminum.

**"DAIRY QUEEN"\* MIX SUPPLY LINE, PUMP, DISPENSER, BARREL & DISPENSER UNIT**—Use 2/3 ounce of **SANITERGENT MARK II** per gallon of water at 135° F. Thoroughly rinse before reuse.

**CARBONATED AND NON CARBONATED DRINK DISPENSERS**—Use 1/3 ounce of **SANITERGENT MARK II** per gallon of water. The line and the McCann Touch-o-Matic Faucet may be cleaned and sanitized without disassembling the faucet by forcing the **SANITERGENT MARK II** solution through the line with CO<sub>2</sub> pressure. A clear water rinse may be accomplished in the same manner. Once each week the faucet should be disassembled and cleaned in a solution of the same strength.

**COFFEE MAKER OR DISPENSER**—Fill coffee maker with water and add 1 ounce of **SANITERGENT MARK II** for each gallon of water. Boil 10-15 minutes, drain, and flush thoroughly with water.

**HOT CHOCOLATE DISPENSER**—Drain and fill half full of water. Add 2 ounces **SANITERGENT MARK II**, heat, and scrub thoroughly. Thoroughly rinse with warm water.

**ODOR CONTROL IN WALK-IN COOLERS**—Twice weekly following the cleaning of the floors with **FLOOR & WALL CLEANER**, scrub the floor with a solution of **SANITERGENT MARK II** at the rate of 2/3 ounce per gallon of water. Do Not Rinse.

**POWDERED MILK CONTAINERS**—As the containers are emptied, clean and sanitize using a solution of 2/3 ounce of **SANITERGENT MARK II** per gallon of water at 135° F. Thoroughly rinse with clear water before reusing.

**CAUTION:** Avoid contact of concentrate by skin and eyes. May cause skin or severe eye irritation. If in contact flush thoroughly with water. If irritation persists, get medical attention. Thoroughly rinse equipment cleaned with **SANITERGENT MARK II** before reusing to prevent contamination of food. Rinse empty container thoroughly with water and discard it.

# SANITERGENT MARK II DETERGENT SANITIZER

**ACTIVE INGREDIENTS:**

Sodium Dichloro-Triazinetrione ..... 7.6%  
 (available chlorine 4.52%)

Sodium Salt of Dodecyl Benzene Sulfonic Acid ..... 0.5%

\*INERT INGREDIENTS: ..... 91.9%  
 100.0%

\*Sequestering and cleaning agents

**CAUTION**  
 KEEP OUT OF REACH OF CHILDREN

See other precautions on left panel.

EPA Reg. No. 3640-28

## SANITATION SYSTEM

**GENERAL CLEANING**  
**DRAINBOARDS**—Use 2/3 ounce of **SANITERGENT MARK II** per gallon of water.

**GARBAGE CAN**—Sanitize daily using 2/3 ounce of **SANITERGENT MARK II** per gallon of water.

**TABLES**—Use 2/3 ounce of **SANITERGENT MARK II** per gallon of warm water.

**FOOD WARMER**—Use 2/3 ounce of **SANITERGENT MARK II** per gallon of water. Thoroughly rinse water compartment before use.

**DIRECTIONS FOR USE:**

1. Scrape and peel off old grease.
2. Wash in a solution of **CLEANER** to remove grease.
3. Rinse in clear water.
4. Sanitize in a solution of **MARK II** per gallon of water. Use for all utensils for all specified by general cleaning.
5. Place sanitized items in a clean container.

**NOTE:** A clean surface is not permitted until inspected by the County Administrator.

**NET CONTENTS**

Consult local authority for the sanitizing solution.

**DILUTION**  
 1/3 ounce per gallon  
 2/3 ounce per gallon  
 \*PPM

**FOR EXAMINATION**

Manufacturer

© 1964 Dairy  
 Reg. U.S. Pat. & Tm. Off.

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EPA Reg. No. 3640-28

## SANITATION SYSTEM

**DIRECTIONS FOR USE**

**GENERAL CLEANING OF PANS, UTENSILS AND DRAINBOARDS**—A solution should be kept in a suitable container for general cleaning having 1/3 ounce SANITERGENT MARK II per gallon of water.

**GARBAGE CANS AND REFUSE CONTAINERS**—Clean and sanitize daily using a solution of 4 ounces SANITERGENT MARK II per gallon of warm water. Do Not Rinse.

**TABLES**—Use 2/3 ounce of SANITERGENT MARK II per gallon of warm water. Thoroughly rinse before reuse.

**FOOD WARMERS (Hot Dog—Burger—Etc.)**—Use 2/3 of an ounce of SANITERGENT MARK II per gallon of water. Thoroughly rinse before reuse. Every two weeks descale water compartment using ACID-CLEANER-MILK STONE REMOVER.

**DIRECTIONS FOR CLEANING:**

1. Scrape and prewash all utensils and glassware.
2. Wash in a solution containing 1 ounce GENERAL CLEANER to 2 gallons of water.
3. Rinse in clear water.
4. Sanitize in a solution of 1/3 ounce SANITERGENT MARK II per gallon of water (100 PPM). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on rack or drainboard to air dry.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section H 96.16 (2) (c) of the Wisconsin Administrative Code.

**NET CONTENTS:** 9 pounds

Consult local authorities regarding the recommendation of the sanitizing solution.

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**DILUTION TABLE—EXPOSURE 2 MINUTES**

1/3 ounce to gallon of water—100 PPM*
2/3 ounce to gallon of water—200 PPM*
*PPM—Parts per Million Chlorine

**FOR EXCLUSIVE USE BY AUTHORIZED "DAIRY QUEEN" STORES**

Manufactured by Stearns Chemical Corporation  
 Madison, Wisconsin 53704

© 1964 Dairy Queen National Development Co.  
 \*Reg. U. S. Pat. Off., AM. D. Q. CORP.

ed white alkaline  
 used as directed  
 ration. Solutions  
 without streaking.  
 fe on all metals

PUMP, DISPEN-  
 se 2/3 ounce of  
 water at 135° F.

ED DRINK DIS-  
 NT MARK II per  
 n Touch-o-Matic  
 out disassembling  
 T MARK II solu-  
 . A clear water  
 nner. Once each  
 and cleaned in a

offee maker with  
 NT MARK II for  
 drain, and flush

nd fill half full of  
 RK II, heat, and  
 warm water.

S—Twice weekly  
 FLOOR & WALL  
 on of SANITER-  
 ce per gallon of

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 If in contact flush  
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ACCOUNTED  
 May 8-1973  
 UNDER THE PROVISIONS OF THE  
 FEDERAL BUREAU OF INVESTIGATION  
 FEDERAL BUREAU OF INVESTIGATION  
 TO ATTORNEY GENERAL

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EPA Reg. No. 3910-23

## SANITATION SYSTEM

**DIRECTIONS FOR USE**

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**DIRECTIONS FOR CLEANING:**

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2. Wash in a solution containing 1 ounce **GENERAL CLEANER** to 2 gallons of water.
3. Rinse in clear water.
4. Sanitize in a solution of 1/3 ounce **SANTERGENT MARK II** per gallon of water (100 PPM). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on rack or drainboard to air dry.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section 896.16 (2) (c) of the Wisconsin Administrative Code.

**NET CONTENTS:** 9 pounds

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**DILUTION TABLE—EXPOSURE 2 MINUTES**  
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