

SANITERGENT MARK II SANITIZER & CLEANER

PRECAUTIONARY STATEMENTS
HAZARDOUS TO HUMANS & DOMESTIC ANIMALS
DANGER-CORROSIVE. CAUSES EYE AND SKIN DAMAGE. IRRITATING TO NOSE AND THROAT. HARMFUL OR FATAL IF SWALLOWED. WILL BURN WITH THE EVOLUTION OF CHLORINE AND EQUALLY TOXIC GASES. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Avoid breathing dust or fumes. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish. Keep out of lakes, streams and ponds. Treated effluent should not be discharged into lakes, streams, ponds or public waters unless in accordance with NPDES permit. For guidance consult the regional office of the EPA.

PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT WILL BURN WITH THE EVOLUTION OF CHLORINE AND EQUALLY TOXIC GASES. CONTACT WITH WATER SLOWLY LIBERATES IRRITATING AND HAZARDOUS CHLORINE-CONTAINING GASES. DECOMPOSES AT 460°F TO 480°F WITH LIBERATION OF HARMFUL GASES. Mix only with water. Use clean dry utensils. Do not mix this product with any other chemical or gases. Such use may cause a violent reaction leading to fire or explosion. Contamination with moisture, organic matter, or other chemicals may start a chemical reaction, with generation of heat, liberation of hazardous gases, and possible generation of fire and explosion. In case of contamination or decomposition, do not reuse container. If possible isolate container in open air or well ventilated area. Flood with large volumes of water, if necessary.

IN CASE OF FIRE: If possible isolate container in open air or well ventilated area. Flood with large volume of water.

STORAGE AND DISPOSAL: Keep this product dry in a tightly closed container when not in use. Store in a cool, dry, well ventilated area away from heat or open flame. In case of decomposition, isolate container (if possible) and flood area with large amounts of water to dissolve all residue before discarding this container. Do not reuse empty container but flush thoroughly with water and place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

DIRECTIONS FOR USE

IT IS A VIOLATION OF A FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.

SANITERGENT MARK II - A white alkaline powdered sanitizer & cleaner. Solutions remain clear and will rinse readily without streaking.

"DAIRY QUEEN" MIX SUPPLY LINE, PUMP, DISPENSER, BARREL & DISPENSER UNIT - To clean, use 2/3 ounce of SANITERGENT MARK II per gallon of hot (135°F) water. Thoroughly mix. Rinse thoroughly. Sanitize immediately before charging freezer with mix. Do not line.

CARBONATED and NON-CARBONATED DRINK DISPENSERS - The line and the McCormick Touch-O-Matic faucet may be cleaned with a detergent solution without disassembling the faucet by forcing the detergent solution through the line with CO₂ pressure. After rinsing, sanitize with a solution of SANITERGENT MARK II at 1/2 oz. per gallon of water in the same manner. Do not rinse. Once each week the faucet should be disassembled and cleaned in solutions of the same strength.

ACTIVE INGREDIENT:

Sodium Dichloro-s-Triazinethione	7.6%
(Sodium Dichloro-s-cyanurate)	
INERT INGREDIENTS:	92.4%
*Including cleaning agents	
(Available Chlorine 4.25%)	Total 100%

KEEP OUT OF REACH OF CHILDREN DANGER:

CORROSIVE. CAUSES EYE AND SKIN DAMAGE. IRRITATING TO NOSE AND THROAT. HARMFUL OR FATAL IF SWALLOWED. WILL BURN WITH THE EVOLUTION OF CHLORINE AND EQUALLY TOXIC GASES. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Avoid breathing dust or fumes. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

STATEMENT OF PRACTICAL TREATMENT (First-Aid):

IF SWALLOWED: Drink promptly a large quantity of water. DO NOT induce vomiting. NEVER GIVE ANYTHING BY MOUTH TO AN UNCONSCIOUS PERSON. Avoid alcohol. Get medical attention. **ADDITIONAL PRECAUTIONS:** See left panel if ON SKIN, immediately brush off excess chemicals and flush with plenty of soap and water. Remove contaminated clothing. Wash clothing before reuse. Get medical attention if irritation persists.

IF IN EYES: flush with plenty of water for 15 minutes. Get medical attention.

IF INHALED: remove person to fresh air. Get medical attention.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

See other precautions on side panel

EPA Reg. No. 3640-28

EPA Est. No. 3640-WI-1

NET CONTENTS: 11 POUNDS (4.99 kg)

FOR EXCLUSIVE USE BY AUTHORIZED "DAIRY QUEEN" STORES

Manufactured by Stearns Packaging Corporation

4200 Sycamore Avenue, Madison, WI 53704

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*Reg. U.S. Pat. Off., AM D O CORP

DIRECTIONS FOR USE (Continued)

FOR CLEANING

This formulation is listed under the Federal Food, Drug, and Cosmetic Act for use as a sanitizing solution on all food processing equipment and utensils, including food contact surfaces in public eating places with the following limitation: Woolen articles intended for repeated use in contact with food must be composed of heat stable or other equivalent nonabsorbent materials.

COFFEE MAKER OR DISPENSER Fill entire water tank with water and add 1 ounce of SANITIZANT MARK II for each gallon of water. Boil 10-15 minutes, drain and flush thoroughly with water.

MILK COOLER Wash inside and out with 2-4 ounces of SANITIZANT MARK II per gallon of warm water. Higher concentrations may be used if soil is heavy.

ROOT BEER LINES Clean weekly by using SANITIZANT MARK II 2-3 ounces per gallon of warm water.

MALT BEER Cold water container is maintained to flush the utensils throughout the day. At the end of the day, use 2-3 ounces SANITIZANT MARK II per gallon of water.

HOT CHOCOLATE DISPENSER Drain and fill half full of water. Add 2 ounces SANITIZANT MARK II heat and scrub thoroughly.

GENERAL CLEANING OF PANS, FOOD WARMERS, WRENCHES & BRUSH-BOARDS A solution should be kept in a suitable container for general cleaning having 2-3 ounces SANITIZANT MARK II per gallon of water. Each 2 weeks use ACID CLEANER-MILKSTONE REMOVER to remove lime scale in a water heating compartment which cuts down its efficiency-apply until scale is gone.

FOR OILY CONTROLS: COOK CONTROL ON WALK-IN COOLERS: Flush weekly following the cleaning of the floors with FLOOR & WALL CLEANER, scrub the floor with a solution of SANITIZANT MARK II at the rate of 2-3 ounces per gallon of water. Do not rinse.

FOR SANITIZING: Prepare fresh sanitizing solutions at least daily or soon after if the solution becomes cloudy or soiled. Wet all surfaces thoroughly.

POWDERED MILK CONTAINERS: As the containers are emptied, sanitize using a solution of 1-2 ounces of SANITIZANT MARK II per gallon of water at 135°F.

GARBAGE CANS and REFRIG. CONTAINERS-Sanitize daily against odor causing, micro-organisms using a solution of 1/2 ounce SANITIZANT MARK II per gallon of warm water. Do not rinse.

TABLES and CUTTING BOARDS-Use 1/2 ounce of SANITIZANT MARK II per gallon of warm water.

FOOD WARMERS (HOT DOG-WARMER-ETC.)-Use 1/2 of an ounce of SANITIZANT MARK II per gallon of water. Every two weeks descale water compartment using ACID CLEANER-MILKSTONE REMOVER.

5-STEP PROCEDURE FOR CLEANING/SANITIZING OR THERM. STERILIZING

1. Equipment and utensils shall be pre-rinsed or pre-scraped and, when necessary, pre-soaked. Remove gross food particles and soil.

2. Utensils and equipment shall be washed in water having a minimum temperature of 100°F-120°F and containing 1 ounce of detergent to 2 gallons of water.

3. Equipment and utensils shall then be rinsed free of detergent and alkalies with clear water and 4. Following washing and rinsing, all utensils and equipment shall be sanitized by immersion in a solution of 1 ounce of SANITIZANT MARK II per 3 gallons of water (1/3000). Wet all surfaces thoroughly. Immersion all utensils for at least 2 minutes or for other contact time observed by the governing health code. You must continuously maintain a minimum of 1000ppm concentration. Check concentration frequently with an approved chlorine test kit.

5. After sanitization, all equipment and utensils shall be air-dried AND POTABLE WATER RINSE IS PERMITTED.

Dilution Table—Exposure 2 Minutes
1/3 ounce to gallon of water—100ppm
2/3 ounce to gallon of water—200ppm
1oz—Parts per million available chlorine

DIRECTIONS FOR CLEANING MILK SHAKE, YOGURT AND SOFT SERVE MACHINES

1. Take hopper cover, gasket and mix head device to sink for clean up.
2. Place control switch in "Wash" position.
3. Drain all product into sanitized return container. Local health codes permit.
4. Pour two gallons of hot rinse water into hopper. Brush clean hopper and inlet hole.
5. Place control switch in "Wash" position and agitate for two minutes. Drain rinse water. Switch to "Off" position. Repeat rinsing procedure until water is clear.
6. Dissolve 2/3 ounce of SANITIZANT MARK II in 2 gallons of hot (135°F) water.
7. Pour SANITIZANT MARK II Cleaning/Sanitizing solution into hopper. Brush clean hopper and inlet hole.
8. Place control switch in "Wash" position to agitate for five minutes. Drain all solution. Switch to "Off" position.
9. Remove all freezing cylinder parts and door. Brush clean all disassembled parts in cleaning/sanitizing solution and allow it to air dry.
10. Repeat procedures for units with two freezing cylinders.

ASSEMBLY, SANITIZING AND OPERATION INSTRUCTIONS

1. Assemble and lubricate all disassembled parts to manufacturer's specifications.
2. Dissolve 2/3 ounce of SANITIZANT MARK II in 2 gallons of hot (135°F) water.
3. Pour 2 gallons of SANITIZANT MARK II sanitizing solution into hopper. As it enters the freezing cylinder, brush clean hopper and inlet hole.
4. Place control in "Wash" position, to agitate for five minutes. Drain all sanitizing solution. Switch to "Off" position.
5. Pour specified amount of fresh mix into hopper.

PLEASE REFER TO YOUR OPERATOR'S MANUAL FOR DETAILED INSTRUCTIONS

ACCEPTED
APR 20 1994

Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 3640-28

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