

PH 31 4-10-93

ACCEPTED
JUL 31 1992
Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 3640-33

DIRECTIONS FOR USE:

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

UTENSILS AND GLASSWARE SANITATION

1. Scrape and prewash all utensils and glassware.
2. Wash in a solution containing 2 ounces of MANOSOL to 3 gallons of water.
3. Rinse in clear room temperature water.
4. Sanitize in a solution of 1 ounce STERAMINE to 4 gallons of water (200 PPM). Immerse all utensils for at least 2 minutes or for contact time observed by governing sanitation code.
5. Place sanitized utensils in a rack or drain board to air dry.

INSTRUCTIONS FOR THREE TANK SYSTEM:

Tank I: Fill tank 2/3 full of water (3-4 gallons) at room temperature. Add 2 ounces of detergent. Use brush if utensils are heavily soiled.

Tank II: Fill tank 2/3 full of clear potable water (3-4 gallons) at room temperature and immerse several times.

Tank III: Fill tank 2/3 full of water (3-4 gallons) and add 1 ounce of STERAMINE to 4 gallons of water (200 PPM).

Immerse utensils several times to insure two minute exposure. Consult local authorities regarding the recommendations of the sanitizing solution.

RESTAURANTS, TAVERNS, HOTELS AND INSTITUTIONS

For the sanitation of glasses, dishes, cooking utensils and bottles, clean with a solution of a suitable detergent (not soap), rinse thoroughly in a solution of 1 ounce STERAMINE to 4 gallons of water, then air dry. **DO NOT RINSE.** STERAMINE is a good quaternary to use in tavern sanitizing tanks.

HOSPITALS

For general disinfection of floors, walls, furniture, sinks, bath tubs, showers, toilets, etc., first wash with a good detergent, then disinfect with STERAMINE solution of 1 ounce per gallon (800 PPM). STERAMINE is very effective at above dilution for control of many forms of staphylococcus, streptococcus and coliform bacteria. Apply thoroughly to porous and hard to clean surfaces.

FOOD PROCESSING PLANTS, DAIRIES, MEAT PACKERS, BAKERS, CANNERS, ETC.

Clean walls and floors with a good detergent solution, rinse with potable water, then spray with STERAMINE at 800 PPM dilution (1 oz. per gallon of water) and allow to air dry. **DO NOT RINSE.** For equipment, wash thoroughly in suitable detergent, rinse with potable water, then dip in a STERAMINE solution of 1 ounce to 4 gallons of water and allow to air dry. **DO NOT RINSE.**

SWIMMING POOLS:

Control growth of algae. Thoroughly wash down pool walls and floors with a good detergent. Fill pool and add 1 gallon STERAMINE for each 25,000 gallons of water. Chlorinate the pool to the average of 2.0 PPM. Twice each week thereafter add 2 quarts STERAMINE for each 25,000 gallons of water on hot sunny days or once a week on cool cloudy days.

89338

STERAMINE

SANITIZER - DISINFECTANT - DEODORANT - UDDER WASH

ACTIVE INGREDIENTS:

Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₀)
 Dimethyl Benzyl Ammonium Chloride 10.0%

INERT INGREDIENTS:

Isopropanol 2.4%
 Water 87.6%
 Total 100.0%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

Corrosive. Harmful if swallowed. Causes eye irritation. Do not get in eyes or on skin. In case of eye or skin contact, flush with plenty of water. For eyes, get medical attention. Dilute with water as directed. Do not mix with soap. Where soap is used in cleaning instead of detergent, rinse with water before sanitizing. Do not allow to come in contact with food. DISPOSAL: Do not reuse container. Destroy when empty.

Contents: 1 Gallon

EPA Reg. No. 3640-33 EPA Est. No. 3640 WI-1



STEARNS PACKAGING CORPORATION
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INSTRUCTIONS FOR USE:

Bulk Tank Cleaning and Sanitizing

1. The pick-up tank truck driver should rinse.
2. Make certain the compressor is turned off.
3. Remove all detachable equipment and make according to its label. Brush the interior, etc. thoroughly.
4. Twice each week clean with a solution of 8 1/2 oz. to 2 gal. of water at 145° F for 20 min.
5. Reassemble and thoroughly rinse with water.
6. Sanitize with a solution of STERAMINE at temperature of 145° F or follow local health contact time is required. Drain the used solution.

Udder Washing

1. Udder and teats should be thoroughly washed with water and dried with a clean sponge or towel.
2. A new solution should be made for every use.

General Deodorizing

When obnoxious odors appear about garbage all refuse possible, then sprinkle or spray a bit over all surfaces.

Utensils & Other Dairy Equipment

1. Immediately following use, pre-rinse with water.
2. Begin cleaning using MANOSOL according to label.
3. Twice each week follow the above with a solution of 1 oz. to 2 gal. of water at 145° F.
4. Rinse thoroughly with water at 145° F.
5. Sanitize all utensils with STERAMINE at temperature of 145° F or follow local health code.

Pipeline Milkers, Milking Machines & Pipes

1. Immediately after milking, flush entire system with water.
2. Circulate a solution of SANITERGENT MA at the rate of 1 oz. to 2 gal. of water 160° F at the time. Hand brush all parts not covered by solution.
3. Twice each week circulate a solution of 1 1/2 oz. to 2 gal. of water at 145° F for 20 min. possibilities of a high bacteria count in milk.
4. Rinse with warm water 110° F until the water is clear.
5. Sanitize with a solution of STERAMINE at temperature of 145° F or follow local health code. time is required. Drain the used solution.

STERAMINE is effective for sanitizing applications. Testing it using the Chambers method, as outlined in Official Agricultural Chemists (Ninth Ed., p. 100) gave 99.999% of E. coli in 30 seconds.

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