

DIRECTIONS

FOLLOW RECOMMENDATIONS OF
LOCAL HEALTH BOARD

DILUTION TABLE

5000 PPM 25oz to each
4 gallons of water

200 P.P.M. 1 oz. to each
4 gallons of water

100 P.P.M. 1 oz. to each
8 gallons of water

Recommended Exposure Time
2 minutes

HOTELS — RESTAURANTS

INSTITUTIONS — TAVERNS

for

SANITIZING and DEODORIZING

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash in solution containing 1 ounce of 7-11 to 2 gallons of water.
3. Rinse in clear water.

Banquet

Cameraman's Note

Poor Copy

3640-57

BFC-12

LIQUID CHLORINE BEARING

DISINFECTANT AND GERMICIDE

SODIUM HYPOCHLORITE SOLUTION

FORMULA X-12

Active Ingredient : Sodium Hypochlorite 10.2%

Inert Ingredient : Water 89.8%

Disinfectant Bactericide Deodorant

3640-57

**HOTELS — RESTAURANTS
INSTITUTIONS — TAVERNS**

for

SANITIZING and DEODORIZING

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash in solution containing 1 ounce of 7-11 to 2 gallons of water.
3. Rinse in clear water.
4. Sanitize in a solution of 1 ounce HYPOCHLOR X-12 to 4 gallons of water (200 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

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

DEGRADES WITH AGE. Use test kit and increase dosage as necessary to obtain required level of available chlorine.

Manufactured by
Stearns Chemical Corporation
4800 Sycamore Avenue
Madison, Wisconsin 53714

EPA REGISTRATION NO. 200-07

EPA REG. NO. 344-15-1

SODIUM HYPOCHLORITE SOLUTION

FORMULA X-12

Active Ingredient : Sodium Hypochlorite 10.2%

Inert Ingredient : Water 89.8%

Disinfectant Bactericide Deodorant

FOR

FOOD PROCESSING PLANTS

DAIRY PLANTS—FARMS—HOTELS—RESTAURANTS—TAVE

CAUTION: KEEP OUT OF REACH OF CHILDREN

CAUTION: Avoid contact with skin and eyes. If contact occurs, flush with water. May cause burns and damage to the eye. Harmful if swallowed. Keep out of the reach of children. Do not reuse container. Destroy when empty. ~~Do not mix with other detergents or ammonia.~~

MANUFACTURED FOR

Banquet Foods Corporation

ST. LOUIS, MO.

CONTENTS: 30 US GALLONS

Banquet

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BFC-12

**LIQUID CHLORINE BEARING
SINFECTANT AND GERMICIDE**

SODIUM HYPOCHLORITE SOLUTION

FORMULA X-12

Active Ingredient ; Sodium Hypochlorite 10.2%

Inert Ingredient : Water 89.8%

Disinfectant Bactericide Deodorant

DIRECTIONS

FOR FOOD PROCESSING PLANTS

This material is recommended for special plant applications.

Dilutions should be made as directed.

Equipment: After cleaning and just prior to use, all equipment surfaces should be exposed to a 200 p.p.m. solution for 2 minutes or more. Rinse equipment with water after sanitizing.

Kills mold on contact;

Sanitize with a 5000 p.p.m. spray solution after washing moldy surfaces such as walls, ceilings and other similar surfaces.

Do not soak overnight. Keep in cool, dark place as light and heat will reduce strength.

**RECOMMENDED
INSTRUCTIONS FOR
SANITIZING**

SODIUM HYPOCHLORITE SOLUTION

FORMULA X-12

Active Ingredient : Sodium Hypochlorite 10.2%

Inert Ingredient : Water 89.8%

Disinfectant Bactericide Deodorant

FOR

FOOD PROCESSING PLANTS

PLANTS—FARMS—HOTELS—RESTAURANTS—TAVERNS

CAUTION: KEEP OUT OF REACH OF CHILDREN

Do not contact with skin and eyes. If contact occurs, flush with water. May cause irritation to the eye. Harmful if swallowed. Keep out of the reach of children. Do not use. Destroy when empty. **Do not mix with acids**
ammonia.

MANUFACTURED FOR

Banquet Foods Corporation

ST. LOUIS, MO.

CONTENTS: 30 US GALLONS

Do not soak overnight. Keep in cool, dark place as light and heat will reduce strength.

RECOMMENDED INSTRUCTIONS FOR SANITIZING

Spraying: Use a minimum of 250 parts per million chlorine (1 lb. oz. per 4 gallons of water). Minimum contact time of 5 minutes.

Immersion or Flowing methods: Use a minimum of 100 parts per million chlorine. (1 oz. per 8 gallons of water.) Minimum contact time 2 minutes.

Use 100 ppm of chlorine only if test facilities are available. If such test equipment unavailable use 200 ppm chlorine.

Thoroughly rinse equipment cleaned with HYPOCHLOR X-12 as directed above with a solution of 1 ounce to 8 gallons of water before using to prevent contamination of food.