

DIRECTIONS FOR USE:

To sanitize glasses, dishes, mugs, knives, trays, food utensils and equipment use the following procedure:

1. Scrape and then prewash with Trisodium Phosphate Pink solution (1 oz. or 2 level tbs. per quart of water) or other detergent or compatible cleaner.
2. Rinse in potable water.
3. Sanitize in Trisodium Phosphate Chlorinated Pink solution. (2 level tbs. or 1 oz. per gallon of potable water.) Immerse all utensils for at least two minutes or contact time specified by governing sanitary code.
4. After sanitizing rinse in clear running potable water. (Note: Some local health authorities do not permit a final rinse but require sanitized utensils to be placed on a rack or drainboard to air dry.)
5. Fresh Trisodium Phosphate Chlorinated Pink solution should be made up each morning or just before use and as frequently during the day as is necessary.

DIRECTIONS FOR CLEANING AND DEODORIZING SURFACES

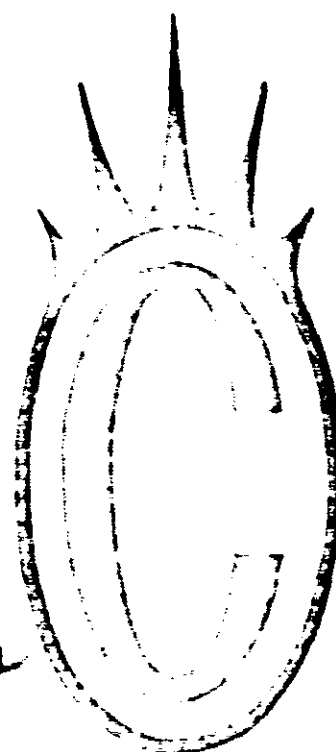
Use 1 oz (2 level tbs.) per quart of water and apply this solution to porcelain, wood, and enameled surfaces such as sinks, refrigerators, etc.

ACCEPTED

6-21-72

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
UNDER NO. 3813-3

Comment

**SANITIZER-BACTERICIDE****TRISODIUM PHOSPHATE CHLORINATED PINK**

Keep Container Closed. Store in a Cool Place.

WARNING: Keep Out of Reach of Children.
See other warnings on right side panel.

Active Ingredients:

Sodium Hypochloriteover 3.25%

Sodium Phosphate expressed as $\text{Na}_2\text{PO}_4 \cdot 12\text{H}_2\text{O}$ over 91.75%**Inert Ingredients:**

Sodium Chloride 5.00%

Total 100.00%

NET 11 LBS.

CROUCH SUPPLY CO. INC.

General Offices: Fort Worth, Texas

WARNING**KEEP OUT OF REACH OF CHILDREN**

WARNING: Harmful if swallowed. May cause irritation of eyes, nose and throat. Avoid breathing dust. Avoid getting in eyes or on skin. In case of contact flush with plenty of water. If skin irritation persists get medical attention. For eyes flush thoroughly and immediately get medical attention. Avoid contamination of food.

EPA Reg. No. 3813-3

**KEEP CONTAINER
CLOSED**

ACCEPTED WITH COMMENTS