

Sanitizing of Food Processing Equipment and Locations in Food Contact Locations

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. **No Potable water rinse is required.**

Wash and rinse all articles thoroughly, then apply a solution of SANIBET 512 in 4 gallons of water (150 ppm active chlorine) should remain wet for at least one minute followed by thorough draining and air drying. Fresh solution should be prepared daily. When use solution becomes visibly dirty. For metal articles, iron use solution may not be re used for sanitizing application.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard non porous surfaces by spray or brush. **No Potable water rinse is required.**

Dishes, silverware, glasses, cooking utensils, and other articles of food processing equipment can be sanitized by immersing in a 1oz 4gallon dilution of SANIBET 512. **No Potable water rinse is required.**

At 1oz /4 gallons SANIBET 512 fulfils the criteria of Appendix E of the Grade "A" Pasteurized Milk Ordinances, 1976 Recommendations of the U.S. Public Health Services in waters up to 1000 ppm hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 oz SANIBET 512 in 4 gallons of water. **No Potable water rinse is required.**

Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and use a fresh solution.

Precautionary Statements

Hazards to Humans and domestic animals

DANGER

Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

STORAGE AND DISPOSAL

- DO NOT CONTAMINATE WATER, FOOD OR FEED WITH STORAGE OR DISPOSAL
- OPEN DUMPING IS PROHIBITED
- DO NOT REUSE EMPTY CONTAINER

PESTICIDE DISPOSAL

PESTICIDE OR RINSATE THAT CANNOT BE USED OR RECYCLED OR REPROCESSED SHOULD BE DISPOSED OF IN A LANDFILL APPROVED FOR PESTICIDES OR BURIED IN A SAFE PLACE AWAY FROM WATER SUPPLIES.

CONTAINER DISPOSAL

TRIPLE RINSE OR EQUIVALENT, AND DISPOSE IN A LANDFILL APPROVED FOR PESTICIDE CONTAINERS OR BURY IN A SAFE PLACE. FOR HOME USE, DO NOT REUSE EMPTY CONTAINER. WRAP CONTAINER AND PUT IN TRASH COLLECTION.

GENERAL

CONSULT FEDERAL, STATE OR LOCAL DISPOSAL AUTHORITY FOR APPROVED ALTERNATIVE PROCEDURE. YOU MAY WANT TO OPEN BURNING.

SANIBET 512

Disinfectant-Sanitizer-Fungicide
Deodorizer for Hospital, Institutional,
Industrial, School, Dairy and Other
Farm and Home Use

Active Ingredients

Didecyl dimethyl ammonium chloride 7.5%
Isopropanol 3.0%

Inert Ingredients

89.5%
100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

Statement of Practical Treatment

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

SEE LEFT PANEL FOR ADDITIONAL
PRECAUTIONARY STATEMENTS

EPA Registration No. 4170-15

Net Contents 1 Gallon

Manufactured By:

BETCO CORPORATION TOLEDO, OH. 43607

EPA EST. NO. 4170-OH-1

Directions for Use GENERAL CLASSIFICATION

Sanitizer-Disinfectant-Fungicide-Deodorizer

Use in Hospital, Institutional, Industrial, School, Dairy and Other Farm and Home Use

Use in Food Processing Equipment and Locations in Food Contact Locations

Use in Sanitizing of Dairy Equipment and Locations

Use in Sanitizing of Udders, Flanks, and Teats of Dairy Cows

Use in Sanitizing of Dishes, Silverware, Glasses, Sink Tops, Countertops, Refrigerated Storage and Display Equipment and Other Hard Non-Porous Surfaces

Use in Sanitizing of Dishes, Silverware, Glasses, Cooking Utensils, and Other Articles of Food Processing Equipment

Use in Sanitizing of Milk Processing Equipment

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