

PM 31 4170-15

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Sanibet™



**Disinfectant, Sanitizer, Fungicide, Deodorizer
For Hospital, Institutional, Industrial, School,
Dairy and Other Farm Use**

Authorized by the USDA for use in federally
inspected meat and poultry plants.

ACTIVE INGREDIENT:

Didecyl dimethyl ammonium chloride.... 7.5%

INERT INGREDIENTS:..... 92.5%

TOTAL 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

See side panel for additional precautionary statements.
FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY.

Betco Corp., Toledo, Ohio 43607 EPA REG. NO. 4170-15
EPA EST. NO. 4170-OH-1

ACCEPTED

JUL 22 1984

Under the Federal Insecticide,
Fungicide, and Rodenticide Act,
as amended, for the pesticide
registered under
EPA Reg. No. 4170-15

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BEST AVAILABLE COPY

ACCEPTED
 JUN 21 1994
 Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 4176-15

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.

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 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.

STORAGE AND DISPOSAL

STORE IN ORIGINAL CONTAINER ONLY

PESTICIDE DISPOSAL: Do not contaminate water, food or feed by storage or disposal. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.

DIRECTIONS FOR USE

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

Apply disinfectant with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. Fresh solution should be prepared daily or when the use solution becomes visibly dirty.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD CONTACT LOCATIONS:

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, counter tops, 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 1 oz. disinfectant in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications.

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

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz./4 gallon dilution of disinfectant. No potable water rinse is required.

FOR RESTAURANT USE:

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner (a commercial cleaner or detergent can be recommended).
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (150ppm). 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 drainboard to air dry.

At 1 oz./4 gallons, disinfectant fulfills the criteria of Appendix F of "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Service in water up to 1000 ppm of hardness calculated as CaCO₃ when 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 wa a solution of 1 oz. disinfectant in 4 gallons of warm 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 becomes visibly dirty, discard and provide fresh solution.

DISINFECTION IN HOSPITALS, NURSING HOMES AND OTHER CARE INSTITUTIONS. For disinfecting floors, walls, counter tops, bathroom lavatories, bed frames, tables, chairs, garbage pails and other hard non-porous surfaces.

Add 3 1/2 oz. disinfectant to 4 gallons water. Apply to previously cleaned surface with mop or cloth.

At this use-level, disinfectant is effective against *Pseudomonas aeruginosa* and other hard non-porous surfaces.

Add 2 oz. of disinfectant to 4 gallons of water. Apply to previous hard surface with mop cloth.

At 2 oz./4 gallon use-level disinfectant is effective against *Staphylococcus aureus*, *Salmonella choleraesuis* and *Trichophyton mentagrophytes* (trichophyton fungus).

DISINFECTION OF PRECLEANED BARBER TOOLS: Barber tools (combs, brushes, razors, and scissors) can be disinfected by immersing in 1 oz./gallon solution of disinfectant.

Manufactured By:
 Betco Corp., Toledo, Ohio 43607

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