

FOR
WASHING

FOR
DISHES
& FOOD
Dishes

Sani

DIRECTIONS:

FOR GENERAL CLEANING OF SANITIZED DISHES, GLASSWARE, STAINLESS STEEL, AND OTHER SURFACES: Dissolve 2 ounces of Sani in 3 gallons of water.

FOR OPERATING ROOMS, HOSPITAL ROOMS, AND LOCKERS, and all areas where a high degree of sanitation is required: use 4 oz. of Sani in 1 gallon of water. Use equal parts of Sani and water.

FOR DISINFECTING FRESHLY WASHED HANDS: Roll hands in Sani solution for 10 seconds. Use 2 gallons of water.

NOTE: When cleaning with Sani, DO NOT RINSE WITH WATER. Rinse with Sani solution and permit to drain. Prior to re-use, rinse in hot water.

4829-1

Tetrace

Keep Out Of
CAUTION: Contamination
With Skin And
Contact Flush
Persists Get

Sani-Deo

(Handwritten scribble)

Tetraacetic Acid

(Handwritten scribble)

Keep Out Of Reach Of Children Avoid
CAUTION: Contamination Of Food Avoid Contact
With Skin And Eyes. In Case Of
Contact Flush With Water. If Eyes
Persists Get Medical Attention.

Floors with shower
of C... S... to
nces
SICKROOMS,
must be covered — use
with great caution of
EQUIPMENT, milking
of C... 1 to 2 gallons
DO NOT RINSE WITH
or oil to drain. Prior to

AC
4829-1

FOR
HOSPITALS.

FOR
RESTAURANTS
& TAVERNS.

A highly effective compound which washes, disinfects, sanitizes, and deodorizes all in a single easy operation. Particularly recommended for use in hospitals, dairies, canning factories, packing houses, animal hospitals and kennels, restaurants, taverns, locker rooms, and factory washrooms.

NET CONTENTS: 1 GALLON

ACCEPTED

1-27-69

UNITED STATES FEDERAL DEPARTMENT OF HEALTH