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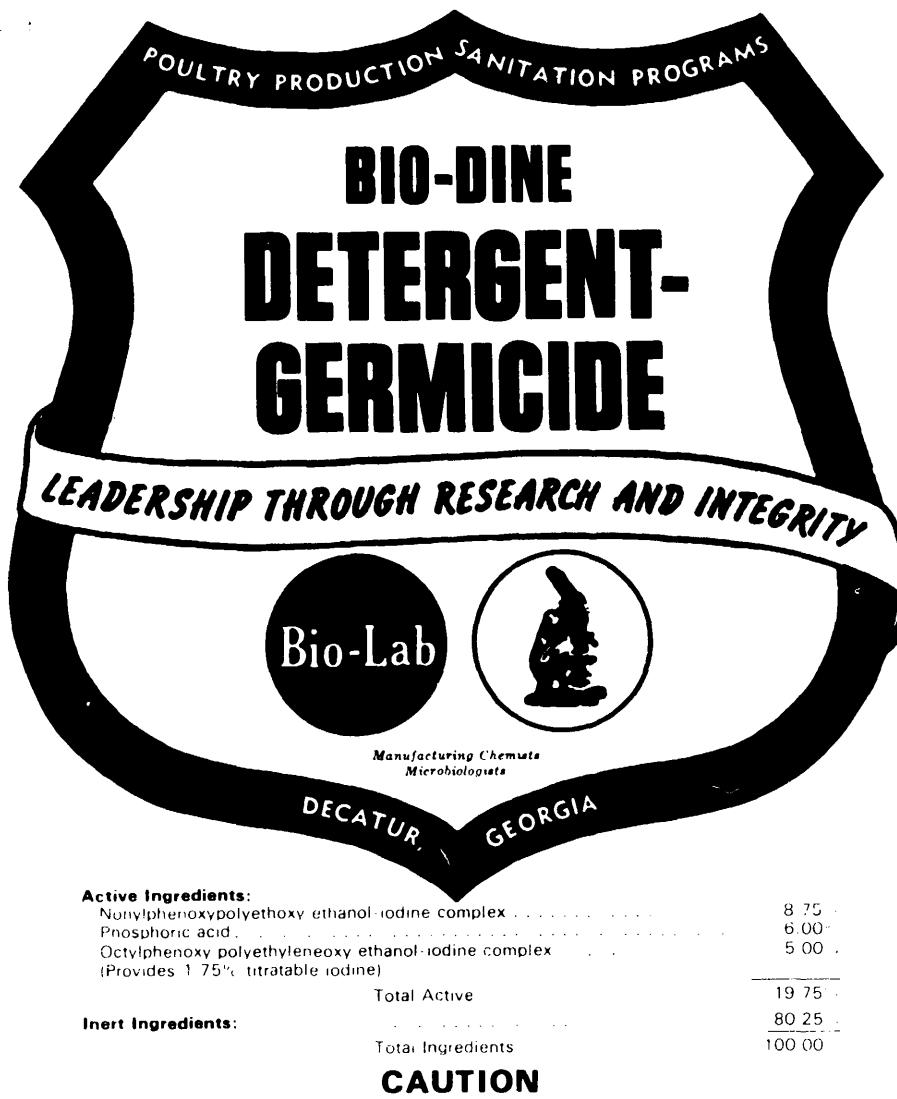
Follow State and Local Health Department requirements covering cleaning and sanitizing

(1) Milking Machines and Utensils: Flush all residual milk from equipment with cold or lukewarm water after each milking. Do not use hot water. Take equipment apart and immerse all parts except pulsator in a solution of 1 ounce BIO-DINE per 5 gallons water and thoroughly brush clean. The same solution should be used for wash pails, strainers. Rinse with warm water, reassemble and rack in clean dust-free place.

Prior to using equipment, sanitize with a solution of one-half ounce BIO-DINE per 5 gallons of water. Rinse with clear water.

- (2) For Farm Bulk Tanks: Flush with lukewarm water until all nilk is washed out. Wash with BIO-DINE solutions of 1 ounce BIO-DINE to 5 gallons cold water. Brush thoroughly, drain and rinse.
- (3) Flank and Udders: Wipe flanks and udders with a solution of one half ounce per 5 gallons of water using a clean paper towel for each cow.
- (4) **Dairy Plants:** After processing milk, flush residual milk from equipment and all surfaces with lukewarm water. Wash with a solution of 1 ounce BIO-DINE per 5 gallons water. Then sanitize with a fresh solution of 1 ounce per 5 gallons of water. Rinse with clear water.
- (5) For Milkstone Removal: Should yellow color show on equipment after the first use of BIO DINE, milkstone is indicated. Remove it by using equal parts of BIO-DINE and lukewarm water spread over surfaces to be cleaned. Wait 2-3 minutes, then brush and rinse. The daily use of BIO-DINE will prevent the formation of milkstone.

CAUTION: Avoid contact with food or food products. Avoid getting the concentrate in eyes or on skin. In case of contact, wash thoroughly with water. If irritation persists, get medical attention. Harmful if swallowed. Rinse empty container thoroughly with water and discard it.



CAUTION
KEEP OUT OF REACH OF CHILDREN
(See other cautions on back panel.)

BIO-LAB, INC.

DECATUR, GEORGIA

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BIO-DINE is germicide.

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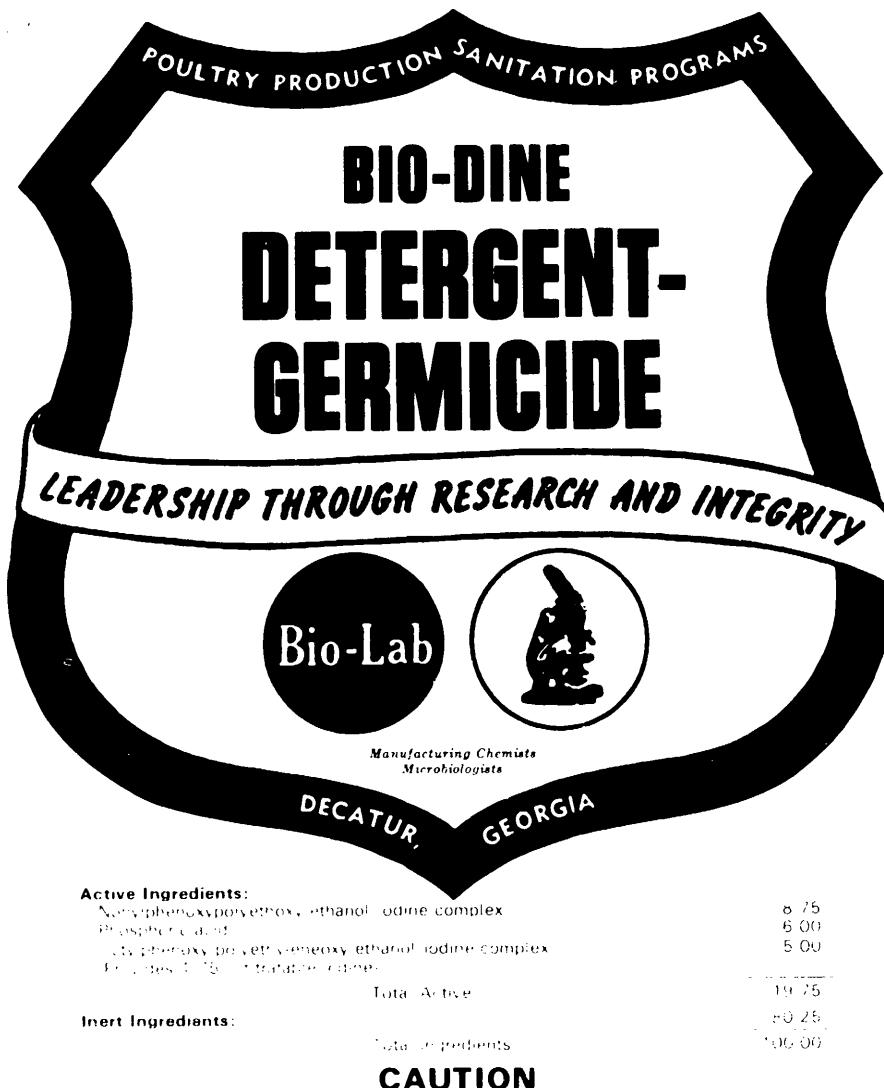
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MANUFACTURED BY

BIO-LAB, INC.

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BIO-DINE is an exhellent combination general purpose detergent and germicide.

BIO-DINE will clean efficiently and economically. It is not adversely affected by common water hardness or low temperature.

DIRECTIONS

General: For general cleaning and disinfecting of non-porous surfaces in a single operation, use 3 ounces of BIO-DINE to 5 gallons of water. For porous surfaces or those difficult to clean, use 6 ounces of BIO-DINE to 5 gallons of water. Treated food contact surfaces should be thoroughly rinsed with potable water before reuse.

Examples of non-porous surfaces would include enameled wood and metal, stainless steel, glass and smooth vinyl, plastic, ceramics and tile. Porous surfaces include poorly sealed wood, rough tile, concrete, unglazed ceramics, and tarnished, pitted or unsmooth metal.

For Disinfection of Properly Precleaned Surfaces: For non-porous surfaces, use a solution of 2 ounces BIO-DINE per 5 gallons of water. For porous surfaces, use 3 ounces per 5 gallons of water.

Food Processing and Beverage Equipment: When used on food equipment, use 1 to 3 ounces of BIO DINE to 5 gallons of water for disinfecting purposes after equipment has been previously cleaned with 3 ounces of BIO-DINE to 5 gallons of water. To avoid possible contamination, rinse off sanitizing solution until foaming has disappeared. Clean floors and walls. Then use 7 ounces of BIO-DINE per 5 gallons of water for sanitizing and controlling molds on floors and walls. Repeat treatment when new growth appears.

Poultry, Swine and Cattle Operations: To deodorize and disinfect hatcheries, houses, processing plants, farrowing pens, drinking containers and other farm equipment, first remove all possible soils such as litter, feces, cobwebs, dust accumulations, etc. by brushing, sweeping and dusting. Then scrub walls, floors, ceilings and equipment with a solution of 3 ounces of BIO-DINE to 5 gallons of water. For porous surfaces or those difficult to clean, use 5 ounces BIO DINE to 5 gallons water. All treated feed racks, mangers, troughs, automatic feeders, fountains, and waterers must be thor oughly rinsed with potable water prior to reuse