

SPECIMEN LABEL:

Guardall Iodine Disinfectant

ACCEPTED
5185-224
MAY 19 1982

Under the Federal Food, Drug, and Cosmetic Act, as amended, this product is a disinfectant.

GUARDALL IODINE-DISINFECTANT

HOSPITAL STRENGTH FOR ONE-STEP CLEANING AND DISINFECTION

Food Plants-Livestock Buildings-Hospitals-Veterinary Clinics
NO RINSE FOOD PLANT SANITIZER
POULTRY DRINKING WATER SANITIZER

ACTIVE INGREDIENTS

alpha-(p-nonylphenyl)-omega-hydroxybolyloxyethylene-iodine complex	18.05%
(Providing 1.75% titratable iodine)	
Phosphoric acid	16.00%
INERT INGREDIENTS	65.95%
TOTAL INGREDIENTS	100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER

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.

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

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

For Medical, Industrial, Commercial, and Agricultural Use Only.

EPA Reg No 5185-224AA

EPA Est No 5185-GA-1

A Product of

BIO-LAB, INC.

DECATUR, GEORGIA 30031

NET CONTENTS

1 Gallon

DIRECTIONS FOR USE

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

APPLICATION INFORMATION

For use on hard, non-porous, inanimate surfaces (glass, stainless steel, galvanized metal, porcelain, linoleum, tile, enameled and finished wood surfaces). Use on walls, floors, appliances, furnishings, utensils and equipment.

Prepare fresh solutions daily. Do not reuse solutions. Discard solutions that are visibly soiled. Apply use solutions by flooding, immersing, swabbing, mopping or brushing to thoroughly wet all surfaces.

FOR DISINFECTION: In Hospitals, Nursing Homes, Food Plants, Commercial Freezers, Restrooms, Restaurants, Public Rooms, and Veterinary Clinics, Farm Premises and Poultry Houses. Use 1 oz of this Disinfectant in 2 gallons of water for one-step cleaning and disinfecting light and moderately soiled surfaces. Heavily soiled surfaces should be cleaned and rinsed before disinfecting. For effective action, surfaces must remain wet for at least 10 minutes. Food contact surfaces and all surfaces in edible food processing areas of Federally inspected meat and poultry plants must be rinsed with potable water before reuse when using the product at this concentration.

For Farms and Poultry use, remove all animals, poultry and feed from premises. Remove all litter and manure from surfaces occupied or traversed by livestock. Empty all troughs, racks, and other feeding and watering equipment. Clean and disinfect as above. Ventilate buildings, coops, and other closed spaces. Do not house animals or poultry until treatment has been absorbed, set or dried.

DISINFECTING TOILET BOWLS AND URINALS: Remove gross soils from surfaces with bowl brush. Add 1 oz of this Disinfectant to the bowl water. Use brush or swab to thoroughly clean bowl surfaces especially under the rim. Flush commode or urinal several times and rinse bowl brush well.

SANITIZATION OF MEAT AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Remove gross soils by flushing, scraping or mopping. Pre-clean surfaces with 1 oz of this Disinfectant per gallon of water or with another suitable cleaner. Rinse well. Sanitize with 1-oz of Disinfectant in 5 gallons of water (25 ppm titratable iodine). Sanitizing solution should contact surfaces for 1-2 minutes. Drain well and air dry. Rinsing is not required.

HAND SANITIZATION IN MEAT AND POULTRY PROCESSING PLANTS: For sanitizing hands of food handlers, rinse hands with water and immerse hands in a 1 oz per 5 gallons of water sanitizing solution (25 ppm titratable iodine) for 30 to 60 seconds.

IN RETORT COOLING WATER FOR CANNING OPERATIONS: Depending on the need, use 1 oz of this Disinfectant in each 5-10 gallons of retort cooling water to control odor or slime. Add at the start of operations and as needed thereafter to maintain a titratable iodine reading of 12-25 ppm in the cooling water.

SANITIZATION OF POULTRY DRINKING WATER: Add 1 ounce of disinfectant to every 10 gallons of drinking water. Regular use in the drinking water also helps control slime and mineral deposits in water lines.

SHOE BATH SANITIZATION: To help prevent tracking disease organisms into poultry houses, farrowing houses, and hog barns, place a shoe bath with 3 ounces of disinfectant per gallon of water inside the doorway. Scrape off shoes outside doorway and stand in shoe bath for 30 seconds prior to entering.

FOR CLEANING SOWS: Before placing sows in farrowing pens or crates, scrub down flanks and udder with a lukewarm solution of 1 ounce of disinfectant per gallon of water. Use a soft-bristled brush. Let sow drain dry and do not rinse until just before farrowing.

DEODORANT: This Disinfectant destroys many odors as it sanitizes and disinfects. For general deodorant applications (garbage pails, refuse containers, etc.) swab on a solution of 1 ounce of disinfectant per gallon of water.

DISPOSAL: Do not reuse empty container. Wrap container and put in trash collection.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER

Harmful or fatal if swallowed. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse. Avoid contamination of food.