

ACCEPTED
5389-6
 MAR 14 1977
 UNDER THE FEDERAL INSECTICIDE
 FUNGICIDE AND ROBOTICIDE ACT
 FOR ECONOMIC POISON REGISTERED
 UNDER NO.

DIRECTIONS

Shake or Soft Serve Machines

Cleaning

1. Draw off mix from freeze chamber.
2. Thoroughly rinse the machine with warm water until clear.
3. Dissolve one packet of KAY-5 in a bucket with two and one-half gallons of warm water.
4. Run the KAY-5 solution through the machine and allow to agitate for one to two minutes.
5. Drain and follow with warm water rinse.
6. Disassemble unit. Clean all parts, tubes, ports and crevices using proper brushes and KAY-5 solution.

Sanitizing

Just before start-up, sanitize assembled machine with one packet of KAY-5 dissolved in two and one-half gallons of COOL water (100 ppm of available chlorine). Run machine for one or two minutes, making certain all surfaces are contacted by sanitizing solution. Drain thoroughly. DO NOT RINSE.

(Note: Consult local ordinances for possible variation in procedures).



SANITIZER-DETERGENT

Chlorinating sanitizer and cleaning agent for shake machines and kitchen utensils.

Active Ingredients

- *Sodium Dichloro-s-Trifazinetriene Dihydrate 6.0%
- Dodecyl Benzene Sulfonic Acid 0.6%
- Trisodium Phosphate 18.0%
- Inert Ingredients 75.4%
- TOTAL** **100.0%**

*3.36% available chlorine

DANGER

KEEP OUT OF REACH OF CHILDREN

Read first aid statement and other precautions on side panel.

Net Weight - 7 lbs. 13 oz.
 (125-1 oz. Packets)

KAY CHEMICAL COMPANY

300 SWING ROAD
 GREENSBORO, NORTH CAROLINA
 EPA REG. NO. 5389-6
 EPA EST NO. 5389-NC-1

Discard empty packets in safe place.

DIRECTIONS

KITCHEN UTENSILS

1. Thoroughly scrape or rinse all loose food soils.
2. Wash with a suitable detergent, being certain that crevices are thoroughly cleaned.
3. Rinse with clean hot water until all soil and detergent are removed.
4. Determine water volume in your sink and then immerse utensils in correct sanitizing solution for one to two minutes. Follow local ordinances. Remove utensils and place on a clean surface to air dry. DO NOT RINSE.

DILUTION TABLE

No. of Packets	Amt. of Water	ppm of Available Chlorine
1	2½ gals.	100
2	5 gals.	100
4	10 gals.	100
8	15 gals.	100

DANGER: Keep out of reach of children. Harmful if swallowed. May cause burns or eye damage. Do not get in eyes, on skin, or on clothing. Avoid contamination of food.

FIRST AID: In case of contact, flush thoroughly with water; for eyes, get medical attention. If swallowed, drink milk, raw egg whites, gelatin solution; or if these are not available, drink large quantities of water. Call a physician.

Do not use in combination with soap, detergent, or other chemicals. DO NOT MIX WITH AMMONIA.

BEST DOCUMENT AVAILABLE

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304

**DIRECTIONS
 SHAKE MACHINE**

Cleaning

1. Draw off mix from freeze chamber.
2. Thoroughly rinse the machine with warm water until clear.
3. Dissolve one packet of McD SANITIZER-DETERGENT in a bucket with two and one-half gallons of warm water.
4. Run the McD SANITIZER-DETERGENT solution through the machine and allow to agitate for one to two minutes.
5. Drain and follow with warm water rinse.
6. Disassemble unit. Clean all parts, tubes, ports and crevices using proper brushes and McD SANITIZER-DETERGENT solution.

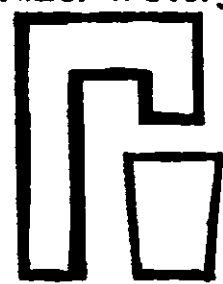
Sanitizing

Just before start-up, sanitize assembled machine with one packet of McD SANITIZER-DETERGENT dissolved in two and one-half gallons of COOL water (100 ppm of available chlorine). Run machine for one or two minutes, making certain all surfaces are contacted by sanitizing solution. Drain thoroughly. DO NOT RINSE.

(Note: Consult local ordinances for possible variation in procedures).



**McD^{T.M.}
 Sanitizer-Detergent**



Chlorinating Sanitizer and cleaning agent for shake machines and kitchen utensils.

Active Ingredients

- *Sodium Dichloro-s-Triazinetrione Dihydrate 6.0%
- Dodecyl Benzene Sulfonic Acid 0.6%
- Trisodium Phosphate 18.0%
- Inert Ingredients 75.4%
- TOTAL** **100.0%**

*3.36% available chlorine

DANGER

KEEP OUT OF REACH OF CHILDREN

Read first aid statement and other precautions on side panel.

Net Weight - 6 lbs. 4 oz.
 (100-1 oz. Packets)

Manufactured for use exclusively by licensees of McDonald's System, Inc. by Kay Chemical Company, 300 Swing Road, Greensboro, North Carolina 27409.

EPA REG. NO. 5389-6-34872
 EPA EST NO. 5389-NC-1

Discard empty packets in safe place.

SEE DOCUMENT AVAILABLE

**DIRECTIONS
 KITCHEN UTENSILS**

1. Thoroughly scrape or rinse all loose food soils.
2. Wash with a suitable detergent, being certain that crevices are thoroughly cleaned.
3. Rinse with clean hot water until all soil and detergent are removed.
4. Determine water volume in your sink and then immerse utensils in correct sanitizing solution for one to two minutes. Follow local ordinances. Remove utensils and place on a clean surface to air dry. DO NOT RINSE.

DILUTION TABLE

No. of Packets	Amt. of Water	ppm of Available Chlorine
1	2 1/2 gals.	100
2	5 gals.	100
4	10 gals.	100
8	15 gals.	100

DANGER: Keep out of reach of children. Harmful if swallowed. May cause burns or eye damage. Do not get in eyes, on skin, or on clothing. Avoid contamination of food.

FIRST AID: In case of contact, flush thoroughly with water; for eyes, get medical attention. If swallowed, drink milk, raw egg whites, gelatin solution; or if these are not available, drink large quantities of water. Call a physician. Do not use in combination with soap, detergent, or other chemicals. DO NOT MIX WITH AMMONIA.