

Cross infection is of major housekeeping concern not only in hospitals, but in schools, institutions, and industry. **BARRETT'S DISINFECTANT CLEANER No. 11** is formulated for this problem area. It both cleans and disinfects effectively and is virucidal when used as directed. Its hard surface disinfecting action will reduce the hazard of cross-infection.

BARRETT'S DISINFECTANT CLEANER No. 11 is an extremely effective one-step sanitizer. It cleans and sanitizes in waters up to 800 ppm hardness. This hard water tolerance is in excess of most available waters and will insure complete sanitizing action when used as directed.

Two ounces of **BARRETT'S DISINFECTANT CLEANER No. 11** per gallon of water will deodorize bathrooms, garbage storage areas, and other areas where bacterial growth can cause mal odors.

WARNING

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

FIRST AID:

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 all contaminated clothing before reuse. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Call a physician immediately.

BARRETT'S DISINFECTANT CLEANER NO. 11

Cleaner—Disinfectant*—Deodorizer—Fungicide—Virucide*
Sanitizer for Hospital and Institutional Use

AOAC Phenol Coefficients

Staph. aureus (ATCC No. 6538)	100
Salmonella typhosa (ATCC No. 6539)	50

Active Ingredients

Didecyl dimethyl ammonium chloride	4.5%
Tetrasodium ethylenediamine tetraacetate	2.0%
Sodium carbonate	1.0%
Sodium metasilicate, anhydrous	0.5%

Inert Ingredients 92.0%

100.00%

EPA Registration No. 5667-96

Net Contents:

BARRETT CHEMICAL CO.

H & Luzerne Sts. — Phila., Pa. 19124

WARNING

KEEP OUT OF REACH OF CHILDREN. SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

USE DIRECTIONS

Apply **BARRETT'S DISINFECTANT CLEANER No. 11** to walls, floors and other hard surfaces such as tables, chairs and bed frames with a cloth or mop. For heavily soiled areas, a preliminary cleaning may be required.

For hospitals & Nursing Homes: Add two ounces per gallon of water.

At two ounces per gallon use level **BARRETT'S DISINFECTANT CLEANER No. 11** is effective against *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Salmonella choleraesuis*, *Escherichia coli*, and pathogenic fungi. Germicidal performance against the first four organisms has been confirmed by the AOAC Use Dilution Test. Fungicidal performance was determined against *Trichophyton interdigitale* by the AOAC Fungicidal Test.

At 2 ounces per gallon the broad spectrum effectiveness of **BARRETT'S DISINFECTANT CLEANER No. 11** is shown by its germicidal action against the following additional organisms:

- Brevibacterium ammoniagenes*
- Enterobacter aerogenes*
- Proteus mirabilis*
- Streptococcus pyogenes*
- Klebsiella pneumoniae*
- Salmonella schottmulleri*
- Streptococcus faecalis*
- Shigella dysenteriae*

* At two ounces per gallon use level **BARRETT'S DISINFECTANT CLEANER No. 11** is virucidal against Herpes Simplex, a member of the *Herpes* family that causes infectious mononucleosis. Vaccinia in presentation of the pox viruses, adenovirus Type 14, and influenza in respiratory diseases and influenza A virus represented by the strains commonly called the Hong Kong Flu and the London Flu. Virus on non-porous environmental surfaces.

For Schools, Institutional and Industrial Uses: Add one ounce per gallon of water.

At one ounce per gallon use level **BARRETT'S DISINFECTANT CLEANER No. 11** delivers excellent cleaning and is germicidal. It is effective against *Staphylococcus aureus*, *Salmonella choleraesuis*, *Escherichia coli*, and *Trichophyton interdigitale*, the athlete's foot fungus. The same AOAC tests used above to confirm suitable performance for hospitals were used.

For sanitizing add one-half ounce per gallon of water. Use **BARRETT'S DISINFECTANT CLEANER No. 11** for sanitizing and cleaning of utensils, equipment, and other hard surfaces. When sanitizing food processing equipment and utensils and food contact surfaces, rinse thoroughly with clean water.

Empty containers of this material may be recycled.