

Makes Clear Solutions in Hard or Soft Water

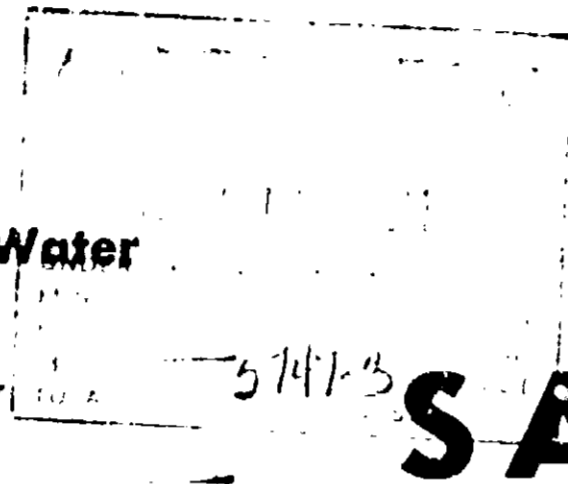
**DIRECTIONS FOR DILUTIONS**

- SANITIZER 50 ppm Solution (1:5000)—Add & Stir 1/4 oz. (1/2 tablespoonsful) in 4 gallons of water.
- SANITIZER 100 ppm Solution (1:5000)—Add & Stir 1/2 oz. (1 tablespoonful)—in 4 gallons of water.
- SANITIZER 200 ppm Solution (1:5000)—Add & Stir 1 oz. (2 tablespoonsful)—in 4 gallons of water.
- SANITIZER 400 ppm Solution (1:2500)—Add & Stir 1 oz. (2 tablespoonsful)—in 2 gallons of water.
- SANITIZER 800 ppm Solution (1:1250)—Add & Stir 1 oz. (2 tablespoonsful)—in 1 gallon of water.

**CAUTION: Dilute with water as directed. Do not mix with soap or anionic detergents. Articles to be sanitized should first be washed and rinsed. Avoid contamination of foods.**

CONTENTS 1 GALLON

Manufactured by  
**ARROW CHEMICAL PRODUCTS, INC.**  
Detroit, Michigan 48216



# ARROW SANITIZER

A QUATERNARY AMMONIUM DISINFECTANT, SANITIZER

FOR

**Dishes - Glassware - Silverware - Cooking Utensils  
Dairy Equipment - Hospitals and Household Uses**

PHENOL COEFFICIENTS:

STAPHYLOCOCCUS AUREUS ..... 90

SALMONELLA TYPHOSA ..... 60

ACTIVE INGREDIENTS: ..... 10%

N-Alkyl (50% C<sub>12</sub>, 30% C<sub>14</sub>, 17% C<sub>16</sub>, 3% C<sub>18</sub>)  
Dimethyl Ethylbenzyl Ammonium Chlorides, N-Alkyl  
(60% C<sub>14</sub>, 30% C<sub>16</sub>, 5% C<sub>12</sub>, 5% C<sub>18</sub>) Dimethyl Benzyl  
Ammonium Chlorides.

INERT INGREDIENT: Water ..... 90%

USDA Registration No. 5747-3

## WARNING

**KEEP OUT OF THE REACH OF CHILDREN**

Harmful if swallowed. Protect eyes and skin when handling concentrate. Causes skin and eye irritation. In case of contact, flush with plenty of water. For eyes get immediate medical attention. Avoid contamination of foods.

## INSTRUCTIONS FOR USE

**EATING AND DRINKING ESTABLISHMENTS:** (1) Wash utensils with a good detergent. (2) Rinse thoroughly in clear water. (3) Immerse utensils in sanitizing solution.

200 ppm for 2 minutes or as otherwise specified in governing sanitary code.

Rinse sanitized utensils with potable water before using.

**MILK FARMS, CREAMERIES AND FOOD PROCESSING PLANTS:**

First clean utensils and equipment with a good detergent, rinse well and then sanitize with

solution 200 ppm by immersion for 2 minutes. Use same dilution for flank and udder wash prior to milking. Before re-use of equipment coming in direct contact with food, a rinse with clear running water is recommended.

For HAND RINSE use 50 ppm solution.

Clean floors, walls and storage areas with a good detergent, rinse well, then wipe or mop with solution 400 ppm or spray with solution 800 ppm.

**HOSPITAL AND HOUSEHOLD USE:** For general disinfection of floors, walls, baths, showers, toilets, etc., first clean and rinse all surfaces and then sponge or wipe with solution 400 ppm to kill Staphylococci & Salmonella; use solution 800 ppm to kill Pseudomonas.

Do Not Reuse Empty Container. Rinse Empty Container Thoroughly With Water. Destroy By Perforating Or Crushing. Bury or Discard In A Safe Place.