

Restaurant and Bar Rinse

Dishes, glassware, silverware, cooking utensils, wash with soap or synthetic detergent; rinse thoroughly and immerse in a sanitizing solution containing 1 ounce Sanitizer to 4 gallons of water. No Terminal Potable Water Rinse Required.

Schools, Homes

For sanitizing and disinfecting Schools, Homes, Locker Rooms, Garbage Pails, Sink Tops, Corridors, Classrooms, Offices and shower Stalls. Apply solution with mop or cloth. Sanitize with 1 ounce to 4 gallons of water. Disinfect with 3 ounces to 5 gallons of water. Kills Staphylococcus aureus and Salmonella choleraesuis.

DANGER

Keep out of reach of children. Harmful if swallowed. Do not get in eyes, on skin, or on clothing. Causes severe eye irritation. Causes skin irritation. In case of contact, wash immediately with plenty of water. For eyes get medical attention. Avoid contamination of food.

FIRST AID

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

Rinse empty container thoroughly with water and discard.

150 ARROW SANITIZER

DISINFECTANT

SANITIZER

DEODORIZER

ACTIVE INGREDIENTS:

n-Alkyl (60% C₁₁, 30% C₁₂, 5% C₁₃, 5% C₁₄)
dimethyl benzyl ammonium chlorides 5%
n-Alkyl (68% C₁₂, 32% C₁₁)
dimethyl ethylbenzyl ammonium chlorides .. 5%

INERT INGREDIENTS: 90%
100%

This is a concentrate and should be diluted before using.

EPA Reg. No. 5747-17

DANGER

Keep Out of Reach of Children. See other precautionary statements on left side panel.

Manufactured by

Arrow Chemical Products, Inc., Detroit, Mich. 48216

NET CONTENTS ONE GALLON

USE DIRECTIONS:

Hospitals

For floors, walls and other hard surfaces. In Nursing Homes, Institutions, as well as Sink Tops, Garbage Pails, Telephones and Restrooms, use 3½ ounces per 5 gallons of water. At this level it will be effective against Pseudomonas aeruginosa PRD-10.

Cold Disinfection

For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, simply submerge instruments into solution containing 1½ ounce Sanitizer per gallon of water. Submerge for 10 minutes or more.

Food Processing Equipment

For sanitization of food processing equipment and food utensils dilute 1 ounce per 4 gallons of water to provide 200 ppm of active quaternary. At this level, NO POTABLE WATER RINSE is required.

Dairies

To sanitize dairy equipment, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce to 4 gallons of water (200 ppm). At this level, NO POTABLE WATER RINSE is required. Follow recommendations of local Health Board.

ACCEPTED

JUN 12 1972

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
ID UNDER NO. 5747-17