

DIRECTIONS FOR USE OF ORGANO-CHLOR ON FARM

Cleaning and Disinfecting Cans, Pails

and Other Dairy Utensils:

1. Right after milking, rinse all utensils thoroughly with fresh cold water.
2. Brush utensils thoroughly with warm water and soapless cleaner and rinse with fresh clear water.
3. Prepare ORGANO-CHLOR disinfecting solution.
4. Just before milking, rinse the clean utensils with ORGANO-CHLOR solution, or where ordinance requires, completely immerse the utensils in ORGANO-CHLOR solution.
5. Rinse in potable water before re-use.

Milking Machines:

1. Draw at least 1 bucketful of water through milking machine while still attached to suction line. Repeat using warm water and soapless cleaner, and rinse. Clean metal parts of milking machine, and rinse.
2. Place rubber cups and rubber tubing on rack and fill with ORGANO-CHLOR solution or submerge them in solution. Let soak until ready to use.
3. Treat milking machine call and cover same as other utensils.

Use in potable water before re-use.

ORGANO - CHLOR

GERMICIDE — DEODORANT

ACTIVE INGREDIENTS

Potassium dichloro-s-triazinetriene
Sodium Metasilicate

12%

7%

5%

*INERT INGREDIENTS

88%

*Includes water softening complex phosphates.

CAUTION: KEEP OUT OF REACH OF CHILDREN

See Caution Instructions on Back Panel

Distributed by:

C & K Wholesale Service
Richland, Michigan

ORGANO-CHLOR

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UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
UNDER NO. 5491 - 8

CHLOR DEODORANT

12%
7%
5%
88%

Complex phosphates.

OUT OF REACH
OF CHILDREN

See Back Panel

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GENERAL INSECTICIDE
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ORGANO-CHLOR is a powerful chlorine-type Bacteri-
cide, designed for use on utensils and equipment
used in handling milk and other food items.

TO MAKE UP DISINFECTING SOLUTION

Dissolve 2 oz. of **ORGANO-CHLOR** into 2 1/2 gallons
of water (approximately 200 PPM Av. Cl). If solutions
are not tested periodically, it is wise to add an extra
oz. of **ORGANO-CHLOR** to water, to be sure that Av.
Cl is over 50 PPM at all times.

ORGANO-CHLOR is approved by Boards of Health
for use on Dairy and Milking Utensils.

U S D A REG. NO. 5991-8

NET WEIGHT 5 POUNDS

DIRECTIONS for HOUSEHOLDS - RESTAURANTS - TAVERNS

To Disinfect Dishes, Glasses and Canning Jars:
Clean thoroughly-then rinse in fresh water-Immerse
for at least 2 minutes in **ORGANO-CHLOR** solution.
(2 oz. to 2 1/2 gallons water).

Rinse in potable water before re-use.

CLEANING AND DEODORIZING:
(Not as a Disinfectant).

REFRIGERATORS—Wash out with **ORGANO-CHLOR**
solution 1 oz. to quart of water.

COFFEE AND TEA POTS—Add one oz. **ORGANO-CHLOR**
to quart of water in pot. . . let stand 2 - 3
minutes . . . Wash with cloth . . . Rinse and air.

ORGANO-CHLOR is approved by Board of Health for
use in Restaurant and Tavern Utensil (Dishes, Glasses
etc.) — Sanitizing.

CAUTION: Harmful if swallowed. Avoid contact with
skin and eyes. Avoid contamination of food.

In case of contact, wash thoroughly with plenty of
water. If eye irritation persists, get medical attention.

DIRECTIONS FOR USE OF ORGANO-CHLOR ON FARM
Cleaning and Disinfecting Cans, Pails,
and Other Dairy Utensils:

1. Right after milking, rinse all utensils thoroughly with fresh cold water.
 2. Brush utensils thoroughly with warm water and soapless cleaner and rinse with fresh clear water.
 3. Prepare ORGANO-CHLOR disinfecting solution.
 4. Just before milking, rinse the clean utensils with ORGANO-CHLOR solution, or where ordinance requires, completely immerse the utensils in ORGANO-CHLOR solution.
 5. Rinse in potable water before re-use.
- Milking Machines:**
1. Draw at least 1 bucketful of water through milking machine while still attached to suction line. Repeat, using warm water and soapless cleaner, and rinse. Clean metal parts of milking machine, and rinse.
 2. Place test cone and rubber tubing on rack and fill with ORGANO-CHLOR solution or submerge them in solution. Let soak until ready to use.
 3. Test milking machine: pull and cover same as other utensils.
 4. Rinse in potable water before re-use.

ORGANO - CHLOR
GERMICIDE - DEODORANT

ACTIVE INGREDIENTS
 Potassium dichloro-s-triazinetrione 12%
 Sodium Metasilicate 7%
INERT INGREDIENTS 81%
 *Includes water softening complex phosphates.

CAUTION: KEEP OUT OF REACH OF CHILDREN

See Caution Instructions on Back Panel.

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 C & K Wholesale Service
 Richmond, Michigan

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MAR-21-1969

UNDER THE FEDERAL INSECTICIDE
 FUNGICIDE AND RODENTICIDE ACT
 FOR ECONOMIC PESTICIDE REGISTERED
 UNDER NO. 5991-8

ORGANO-CHLOR is a powerful chlorine-type bactericide, designed for use on utensils and equipment used in handling milk and other food items.

TO MAKE UP DISINFECTING SOLUTION

Dissolve 2 oz. of ORGANO-CHLOR into 2 1/2 gallons of water (approximately 200 PPM Av. Cl). If solutions are not tested periodically, it is wise to add an extra oz. of ORGANO-CHLOR to water, to be sure that Av. Cl is at least 50 PPM at all times.

ORGANO-CHLOR is approved by Boards of Health for use on Dairy and Milking Utensils.

USDA REG. NO. 5991-8

NET WEIGHT 5 POUNDS

DIRECTIONS for
HOUSEHOLDS - RESTAURANTS

To Disinfect Dishes, Glasses and Clean thoroughly then rinse in fresh water for at least 2 minutes in ORGANO-CHLOR solution (2 oz. to 2 1/2 gallons water).

Rinse in potable water before re-use.
CLEANING AND DEODORIZING:
 (Not as a Disinfectant).

REFRIGERATORS: Wash out with solution 1 oz. to quart of water.

COFFEE AND TEA POTS: Add ORGANO-CHLOR to quart of water in pot minutes. Wash with cloth.

ORGANO-CHLOR is approved by Boards of Health for use in Restaurants and Taverns (Utensils, etc.) - Sanitizing.

CAUTION: Harmful if swallowed. Avoid skin and eyes. Avoid contamination in case of contact, wash thoroughly with water. If eye irritation persists, get medical attention.

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ORGANO - CHLOR GERMICIDE — DEODORANT

ACTIVE INGREDIENTS
Potassium dichloro-triazinetrione 72%
Sodium Metasilicate 7%
5%
88%

INERT INGREDIENTS
Includes water softening complex phosphates.

**CAUTION: KEEP OUT OF REACH
OF CHILDREN**

See Caution Instructions on Each Panel

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Richland, Michigan

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UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
UNDER NO 5991-8

ORGANO-CHLOR is a powerful chlorine-type bacteri-
cide, designed for use on utensils and equipment
used in handling milk and other food items.

TO MAKE UP DISINFECTING SOLUTION

Dissolve 2 oz. of ORGANO-CHLOR into 2½ gallons
of water (approximately 200 PPM Av. Cl). If solutions
are not tested periodically, it is wise to add an extra
oz. of ORGANO-CHLOR to water, to be sure that Av.
Cl is over 50 PPM at all times.

ORGANO-CHLOR is approved by Boards of Health
for use on Dairy and Milking Utensils.

USDA REG. NO. 5991-8

NET WEIGHT 5 POUNDS

DIRECTIONS for HOUSEHOLDS - RESTAURANTS - TAVERNS

To Disinfect Dishes, Glasses and Canning Jars:
Clean thoroughly then rinse in fresh water. Immerse
for at least 2 minutes in ORGANO-CHLOR solution.
(2 oz. to 2½ gallons water).

Rinse in potable water before re-use.

CLEANING AND DEODORIZING:
(Not as a Disinfectant).

REFRIGERATORS—Wash out with ORGANO-CHLOR
solution 1 oz. to quart of water.

COFFEE AND TEA POTS—Add one oz. ORGANO-
CHLOR to quart of water in pot. Let stand 2-3
minutes. Wash with cloth. Rinse and air.

ORGANO-CHLOR is approved by Board of Health for
use in Restaurant and Tavern Utensil (Dishes, Glasses
etc.) — Sanitizing

CAUTION: Harmful if swallowed. Avoid contact with
skin and eyes. Avoid contamination of food.

In case of contact, wash thoroughly with plenty of
water. If eye irritation persists, get medical attention.

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