

DIRECTIONS

RESTAURANT AND BAR RINSE: Dishes, glassware, silver ware, cooking utensils, wash with detergent, rinse thoroughly and immerse in a solution containing 4 ounces Ster-O-Kem #11 to 5 gallons of water (200 ppm). No rinse required. Follow recommendations of your local Health Department.

FOOD PROCESSING EQUIPMENT AND DAIRIES: Clean and rinse equipment thoroughly, then apply sanitizing solution containing 4 ounces Ster-O-Kem #11 to 5 gallons water (200 ppm). No rinse required. Follow your inspector's detailed procedure.

WARNING: KEEP OUT OF REACH OF CHILDREN

Causes severe eye irritation. 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 re-use. If swallowed, do not induce vomiting. Drink large quantities of fluid and call a physician immediately.

Ster-O-Kem #11 contains a non-ionic wetting agent to promote rinsing, thus assuring you of film-free and spot-free glassware. When ever disinfecting, sanitizing, or deodorizing is indicated, use as directed.

NOTE: Do not Mix with Soap or Similar Compounds. Rinse empty container thoroughly with water and discard it.

LEAVES NO TASTE OR ODOR

Phenol Coefficients	
Staphylococcus Aureus	25
Salmonella Typhosa	15



**DISINFECTANT - BACTERICIDE
SANITIZER - FUNGICIDE**

Active Ingredients:	
Alkyl 60 C12, 30 C16, 5 C12, 5 CB dimethyl benzyl ammonium chlorides	1.4
Alkyl 68 C12, 32 C14 dimethyl ethylbenzyl ammonium chlorides	1.6
Sodium Carbonate	3.0
Tetra sodium ethylenediamine tetraacetate	1.0
Inert Ingredients:	
11 mole alkyl phenol polyglycol ether and water	92.3
	100.0

E.P.A. Registration No. 618637

CONTENTS: 1 GALLON

WARNING: KEEP OUT OF REACH OF CHILDREN

See other precautions on left panel.

MANUFACTURED AND GUARANTEED BY **DAMON CHEMICAL CO., INC., Alliance, Ohio 44601**

HOSPITALS AND GENERAL DISINFECTION: Use 2 ounces of Ster-O-Kem #11 per gallon. This will provide 500 ppm quaternary to the use solution. This will give disinfection against staphylococcus aureus ATCC 6538 and salmonella choleraesuis ATCC 10798. This dilution is also fungicidal against Trichopyton interdigitale strain 640.

Use 3 ounces Ster-O-Kem #11 per gallon of water to disinfected against Pseudomonas aeruginosa ATCC 45442.

For heavy soil, a pre-cleaning step with Germicidal DC is recommended before using Ster-O-Kem #11.

For best results use Ster-O-Kem #11 with a sponge or mop and apply to walls, floors and other hard surfaces. If used on food equipment or other food contact items, limit the level to 200 ppm of quaternaries.

This product fulfills the criteria of Appendix I of the Grade 'A' Pasteurized Milk Ordinance 1965 Recommendations of the U.S. Public Health Service in waters up to 750 p.p.m. of hardness calculated as CaCO3 when tested by the A.O.A.C. Germicidal and Detergent Sanitizers-Official Method.

Wisconsin State Board of Health

Directions for Eating Establishments

1. Scrape and prewash utensils and glasses whenever possible
2. Wash with a good detergent or compatible cleaner
3. Rinse with clean water.
4. Sanitize in a solution of 4 ounces of Ster-O-Kem #11 to 5 gallons of water (200 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

Laboratory Control Number



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