

DIRECTIONS

RESTAURANT AND BAR RINSE: Dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in a solution containing 3/4 ounce SOK-12 to 1 gallon 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 3/4 ounce SOK-12 to 1 gallon water (200 ppm). No rinse required. Follow your inspector's detailed procedure.

WARNING: KEEP OUT OF REACH OF CHILDREN

Causes eye and 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, do not induce vomiting. Drink large quantities of fluid and call a physician immediately.

NOTE: Do not mix with soap or similar compound. Rinse empty container thoroughly with water and discard it.

Phenol Coefficient	
Staphylococcus aureus	25
Salmonella typhosa	17

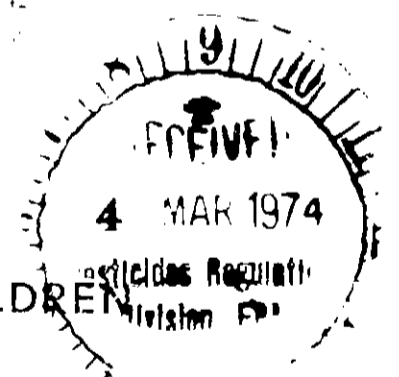


**DISINFECTANT - BACTERICIDE
SANITIZER**

ACCEPTED
MAY 20, 1974
UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
ED UNDER NO. 4186-2 SUBJECT
TO ATTACHED COMMENTS

Active Ingredients: ...
Inert Ingredients: ...
E.P.A. Reg. No. 6186-39

CONTENTS: 1 GALLON



WARNING: KEEP OUT OF REACH OF CHILDREN
For additional precautions, see side panel.

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

HOSPITALS AND GENERAL DISINFECTION: 1 or 2 ounces of SOK-12 per gallon. This will provide 500 ppm quaternaly to the use solution. This will give disinfection against staphylococcus aureus ATCC 6531 and salmonella typhosa ATCC 10708.

Use 4 ounces SOK-12 per gallon of water to disinfect against Pseudomonas aeruginosa ATCC 1442.

For heavy soil, a pre-cleaning step is recommended before using SOK-12.

For best results, use SOK-12 with a cloth 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.

Hard water sanitizing effectiveness as determined by The A.O.A.C. Germicidal and Detergent Analyzer Test is as follows:

Escherichia coli ATCC 11229 at 200 ppm	active quaternary	550 CaCO3
Staphylococcus aureus ATCC 6531 at 200 ppm	active quaternary	550 ppm CaCO3

**Wisconsin State Board of Health
Directions for Eating Establishments**

1. Scrape and prewash utensils and dishes whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 3 ounces SOK-12 to 1 gallon of water (200 ppm). Immerse all utensils for at least 15 minutes. For contact time specified on any container code.
5. Place sanitized utensils on a rack or drain board to air dry.

Laboratory Control No. _____

