

### DIRECTIONS

**RESTAURANT AND BAR RINSE:** Dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in a solution containing 3 ounces SOK #13 to 3½ gallons of water (200ppm). 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 ounces SOK #13 to 3½ gallons 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 compounds. Rinse empty container thoroughly with water and discard it.

| Phenol Coefficients   |    |
|-----------------------|----|
| Staphylococcus aureus | 26 |
| Salmonella typhosa    | 18 |



### DISINFECTANT - BACTERICIDE SANITIZER

**Active Ingredients:**

AKVI 660 - C14, 30 - C16, 5 - C12, 5 - CBE dimethyl benzyl ammonium chlorides 1.5  
AKVI 668 - C12, 32 - C14 dimethyl ethylbenzyl ammonium chlorides 1.5

**Inert Ingredients:**

97.0

E.P.A. Reg. No. 618642

**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



**DISINFECTANT - BACTERICIDE  
SANITIZER**

**Active Ingredients:**

|                   |        |   |  |     |
|-------------------|--------|---|--|-----|
| AKYL 60 - C14, 30 | C16, 5 | C12, 5                                  | C18 dimethyl benzyl ammonium chlorides | 1.5 |
| AKYL 68 - C12, 32 | C14    | dimethyl ethylbenzyl ammonium chlorides |  | 1.5 |

**Inert Ingredients:**

97.0

E.P.A. Reg. No. 618642

**CONTENTS: 1 GALLON**

**WARNING: KEEP OUT OF REACH OF CHILDREN**

For additional precautions, see side panel.

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**HOSPITALS AND GENERAL DISINFECTION:** Use 2 ounces of SOK #13 per gallon. This will provide 460 ppm quarternary to the use solution. This will give disinfection against staphylococcus aureus ATCC #6538 and salmonella choleraesuis ATCC #10708.

Use 2½ ounces SOK #13 per gallon of water to disinfect against Pseudomonas aeruginosa ATCC #15442.

For heavy soil, a precleaning step is recommended before using SOK #13.

For best results, use SOK #13 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 Sanitizer Test is as follows:

|   |               |
|---|---------------|
| Escherichia coli ATCC #11229 at 200 ppm     |               |
| active quaternary                           | 750 CaCO3     |
| Staphylococcus aureus ATCC #6538 at 200 ppm |               |
| active quarternary                          | 750 ppm CaCO3 |

**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 3 ounces of SOK #13 to 3½ gallons of water (200 ppm). Immerse all utensils for at least two minutes or for contact time specified governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

Laboratory Control No.

