



CHEMICAL SPECIALTIES

CAMCO CHEMICAL CO., Inc.

P. O. BOX 102 • FORT THOMAS, KENTUCKY 41075

February 17, 1969

File #6574-E

PROPOSED LABEL BACK PANEL

Dairy, Beverage, Food Processing Equipment Farm Tanks, Pails, Strainers.

A. Clean Equipment Immediately after use.

1. Rinse--with clean water.
2. Wash--with recommended CAMCO product.
3. Rinse--with clean water.
4. Air-dry--protect from dust and dirt.

B. Sanitize-- immediately before reuse with CAMCO CAM-CHLOR solution using 2 ounces in each 7 gallons of water (100 p.p.m. Av. Cl.). Test periodically with chlorine tester. When solution depreciates to 50 p.p.m. Av. Cl. discard.

For spray method--use 271 p.p.m. Av. Cl. CAMCO CAM-CHLOR solution (2 ounces in 3 gallons water). Rinse with potable water all surfaces coming in contact with food.

CAMCO CAM-CHLOR fulfills the criteris of Appendix F the Grade "A" Pasteurized Milk Ordinance 1965 recommendation of the United States Public Health Service when tested by the Chambers Method.

Do Not rinse after sanitizing with CAMCO CAM-CHLOR solution, unless required by local health Authorities, then rinse with clean, safe water.

Replace cover. Store in cool, dry place.

AUTOMOTIVE SUPPLY CHEMICALS



CHEMICAL SPECIALTIES

CAMCO CHEMICAL CO., Inc.
P.O. BOX 102 • FORT THOMAS, KENTUCKY 41075

781-2100
AREA CODE 606

February 17, 1969

File 54574-2

PROPOSED LABEL FRONT PANEL

CAMCO
CH-CLOR
ALL-SOLUBLE CHEMICAL SPECIALTIES

ACCEPTED

APR 2 - 1969

ACTIVE INGREDIENT	-----	5.0%
(Trichloro-s-triazinetriene)	-----	5.0%
INERT INGREDIENTS	-----	95.0%
		100.0%

CAUTION: KEEP OUT OF REACH OF CHILDREN. MAY BE HARMFUL IF SWALLOWED.
Undiluted product may cause skin irritation. Avoid contact with eyes. In case of contact flush with plenty of water. If irritation persists get medical attention. Avoid contamination of food.

NET WT. 5-lbs.

PROPOSED LABEL REAR SIDE PANEL

DIRECTIONS FOR USE

GLASS, DISHS, UTENSILS,

1. Scrub and pre-flush articles to be washed.
2. Work in clean water using recommended CAMCO product.
3. Rinse in clean water.

4. Solution in 5% CAMCO CH-CLOR solution use 2 cups per gallon of water (1 1/2 pints v. gal.). Immerse all utensils for at least 20 minutes, or for contact time specified by product label. Rinse thoroughly with clean water. When solution is used in 10% solution use 4 cups.

• Rinse thoroughly with clean water.

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P.O. BOX 102

AUTOMOTIVE SUPPLY CHEMICALS



CHEMICAL SPECIALTIES

CAMCO CHEMICAL CO., Inc.

P. O. BOX 102 • FORT THOMAS, KENTUCKY 41075

781-2100
AREA CODE 606

February 17, 1969

SLIC 1070-2

PROPOSED MILE AGE BILL

Dairy, Town, Wood Processing Equipment, Trucks, Pails, Strainers.

A. Clean Equipment Immediately after use.

1. Rinse--with clean water.
2. Wash--with recommended C. Co. product.
3. Rinse--with clean water.
4. Dry--protect from rust and dirt.

7. Sanitize-- immediately before reuse with C. Co. CAL-CHLOR solution using 2 ounces in each 7 gallons of water (100 p.p.m. av. Cl.). Test periodically with chlorine test paper. When solution appreciates to 70 p.p.m. av. Cl. disc rd.

Fog spray method--use 271 p.p.m. av. Cl. C. Co. CAL-CHLOR solution (2 ounces in 3 gallons water). Rinse with potable water all surfaces coming in contact with food.

CAMCO CAL-CHLOR fulfills the criteria of Appendix 3 the Grade "A" Pasteurized Milk Ordinance 1965 recommendation of the United States Public Health Service when tested by the Chambers Method.

Do Not rinse after sanitizing with CAMCO CAL-CHLOR solution, unless required by local health Authorities, then rinse with clean, safe water.

Replace cover. Store in cool, dry place.

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