✓ stration of Reg.
 □ 1868. F. (2.63)

17 Pm 170 2

UNISAN SANITIZER-CLEANER recommended wherever the maintenance of sanitary, clean conditions are indicated.

Sanitizing Effectiveness: UNISAN SANITIZER-CLEANER is effective in waters up to 750 ppm hardness. This activity has been confirmed by the Germicidal and Detergent Sanitizers Method ("The Chambers Method"). Methods of Analyses, AOAC, Thirteenth Edition as follows:

Escherichia coll ATCC No. 11229 at 200 ppm active quaternary — -750 ppm CaCO $_{
m q}$

Staphylococcus aureus ATCC No 6538 at 200 ppm active quaternary — 750 ppm CaCo₃

UNISAN SANITIZER-CLEANER contains a non-ionic wetting agent to promote rinsing thus assuring film-free, spot-free equipment and utensits

NOTE: Do not mix with soap or anionic detergents

²recautionary Statements

lazards to Humans and domestic animals

WARNING

(eep out of reach of children. May sause severe eye irritation or eye lamage. Causes skin irritation. Do not jet in eyes, on skin, or on clothing. larmful if swallowed. Avoid contamination of food.

STORAGE AND DISPOSAL

HIS PRODUCT MUST BE KEPT UNDER LOCKED TORAGE SUFFICIENT TO MAKE IT INACCESSIBLE O CHILDREN OR PERSONS UNFAMILIAR WITH I'S ROPER USE

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL

OPEN DUMPING IS PROHIBITED

DO NOT REUSE EMPTY CONTAINER

ESTICIDE DISPOSAL

ESTICIDE, SPRAY MIXTURE OR RINSATE THAT CAN-OT BE USED OR CHEMICALLY REPROCESSED HOULD BE DISPOSED OF IN A LANDFILL APPROVED OR PESTICIDES OR BURIED IN A SAFE PLACE AWAY ROM WATER SUPPLIES.

ONTAINER DISPOSAL

IPLE RINSE (OR EQUIVALENT) AND DISPOSE IN AN CINERATOR OR LANDFILL APPROVED FOR PESTIDE CONTAINERS, OR BURY IN A SAFE PLACE INSULT FEDERAL, STATE OR LOCAL DISPOSAL JTHORITIES FOR APPROVED ALTERNATIVE PRODURES SUCH AS LIMITED OPEN BURNING

ENERAL

INSULT FEDERAL. STATE OR LOCAL DISPOSAL ITHORITIES FOR APPROVED ALTERNATIVE PRODURES SUCH AS LIMITED OPEN BURNING

UNISAN SANITIZER-CLEANER

Sanitizer-Cleaner for Equipment and Utensils in Food Processing, Dairy Industry, Bars, Restaurants, Institutional Kitchens, and Farms

Active Ingredients:

Alkyl (60¢, C₁₄, 30%, C₁₆; 5%, C₁₂; 5%, C₁₈) Dimethyl Benzyl Ammonium Chlorides 1.28%

Alkyl (68%, C₁₂; 32%, C₁₄) Dimethyl Ethylbenzyl Ammonium Chlorides

1.28%

Inert Ingredients

97.44%

100.00%

KEEP OUT OF REACH OF CHILDREN

WARNING

Statement of Practical Treatment

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 contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of water. Call a physician immediately.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

EPA Registration No.

6831-10

EPA Establishment No.

6831-MA-1

Net Contents

MANUFACTURED BY:

The Veritas Company, Division of Sidmar Enterprises 2 Kleen Way, Holbrook, MA 02343

FOR SALE FOR USE AND STORAGE BY MAINTENANCE PERSONNEL ONLY

Directions for Use GENERAL CLASSIFICATION

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

GENERAL USE DIRECTIONS

Add one name per gallon of water. Use UNISAN SAI ...-CLEANER for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens and farms. No rinse is required.

For heavily soiled equipment or utensils, pre-wash with a good detergent. Rinse with clean water. Then apply recommended dilution of UNISAN SANITIZER-CLEANER with a cloth, mechanical spray device (spray surface until thoroughly wetted) or immersion. Treated surfaces must remain wet for 1 minute. Prepare a fresh solution daily or when use-solution becomes visibly dirty. Do not re-use mechanically applied use-solution for sanitizing.

DIRECTIONS FOR RESTAURANT AND BAR RINSE:

For dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 oz of UNISAN SANITIZER-CLEANER to 1 gallon of water (200 ppm). No rinse is required.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES:

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz of UNISAN SANITIZER-CLEANER to 1 gallon of water (200 ppm) No rinse is required

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

- Scrape and pre-wash utensils and glasses whenever possible
- Wash with a good detergent or compatible cleaner
- 3 Rinse with clean water
- 4 Sanitize in a solution of 1 oz of UNISAN SANITIZER-CLEANER to 1 gallon of water (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- Place sanifized utens is on a rack or drain board to air-dry