

INSTRUCTIONS: This is a specimen label. Substitution of your own label. Substitution of your product's name every place you see "LONZA SANITIZER-CLEANER 45-7". On the center panel place your own company name and address where you see "Lonza, Inc. . . etc." Substitute your EPA File No. for our "6836-31" registration number.

LONZA SANITIZER-CLEANER 45-7 is recommended wherever the maintenance of sanitary, clean conditions are indicated.

Sanitizing Effectiveness: LONZA SANITIZER-CLEANER 45-7 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 coli ATCC No. 11229 at 200 ppm active quaternary—750 ppm CaCO₃

Staphylococcus aureus ATCC No. 6538 at 200 ppm active quaternary—750 ppm CaCO₃

LONZA SANITIZER-CLEANER 45-7 contains a non-ionic wetting agent to promote rinsing thus assuring film-free, spot-free equipment and utensils.

NOTE: Do not mix with soap or anionic detergents.

Precautionary Statements

Hazardous to Humans and Domestic Animals

DANGER

Keep Out of Reach of Children. May cause severe eye irritation or eye damage. Causes skin irritation. Do not get in eyes, on skin, or on clothing. Avoid contamination of food.

Storage and Disposal

THIS PRODUCT MUST BE KEPT UNDER LOCKED STORAGE SUFFICIENT TO MAKE IT INACCESSIBLE TO CHILDREN OR PERSONS UNFAMILIAR WITH ITS PROPER USE.

- Do not contaminate water, food, or feed by storage disposal.
- Do not store on side.
- Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray or mixture of rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL

Triple rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities by burning. If burned, stay out of smoke.

Metal Container: Triple rinse (or equivalent), then offer for recycling or reconditioning, or dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. (If container is 1 gallon or less, use this container disposal statement.)

Do not reuse empty container (jottle, can, bucket). Wrap container and put in trash.

LONZA SANITIZER-CLEANER 45-7

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

Active Ingredients

Alkyl (60%, C ₁₄ ; 30% C ₁₆ , 5%, C ₁₂ ; 5%, C ₁₈) Dimethyl benzyl ammonium chlorides	1.28%
Alkyl (68%, C ₁₂ ; 32%, C ₁₄) Dimethyl ethylbenzyl ammonium chlorides	1.28%
Sodium carbonate	2.00%
Inert Ingredients	35.44%
	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

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. 6836-31

EPA Establishment No. 6836-IL-1

Net Contents

MANUFACTURED BY:

LONZA INC., 22-10 Route 208, Fair Lawn, N.J. 07410

For Sale For Use And Storage By
Maintenance Personnel Only

DIRECTIONS FOR USE

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

GENERAL USE DIRECTIONS

Add one ounce per gallon of water. Use LONZA SANITIZER-CLEANER 45-7 for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens and farms. No rinse is required for food contact surfaces, drain use-solution and air dry.

For heavily soiled equipment or utensils, pre-wash with a good detergent. Rinse with clean water. Then apply recommended dilution of LONZA SANITIZER-CLEANER 45-7 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 LONZA SANITIZER-CLEANER 45-7 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 LONZA SANITIZER-CLEANER 45-7 to 1 gallon of water (200 ppm). No rinse is required.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash 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 1 oz. of LONZA SANITIZER-CLEANER 45-7 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.
5. Place sanitized utensils on a rack or drain board to air-dry.

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