

SANITIDE

DISINFECTANT-SANITIZER-DEODORANT

ACTIVE INGREDIENTS:

Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%)	
dimethyl benzyl ammonium chloride	10.00%
Ethanol	2.50%

TOTAL ACTIVE INGREDIENTS 12.50%

INERT INGREDIENTS: 87.50%

TOTAL INGREDIENTS 100.00%

This product fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1965 Recommendations of the U.S. Public Health Service in waters up to 700 ppm of hardness calculated as CaCO₃ when tested by the A.O.A.C. Germicidal and Detergent Sanitizers—"Official Method."

DIRECTIONS

GENERAL DISINFECTION IN HOSPITALS, PUBLIC ROOMS AND HOMES. After cleaning, apply solution containing 1 ounce of Disinfectant per gallon of water for usual disinfecting applications. For disinfecting surfaces difficult to clean or contagious disease areas, use 1½ ounces per gallon of water. This product may be used for finished wood, glass, tile or metal surfaces. It is recommended for floors, walls, furniture, finished woodwork, sinks and commodes. The material should be applied to a wetting concentration using a clean mop, sponge or it may be applied in the form of a soft spray. If food contact surfaces are treated with this concentration of disinfectant, they must be rinsed with potable water before reuse.

SANITIZATION OF GLASSWARE, SILVERWARE, DISHES, COOKING UTENSILS. Clean with a suitable detergent, rinse thoroughly, immerse in a sanitizing rinse made with 1 ounce of Disinfectant in 4 gallons of water, and air dry. Do not use a towel. Follow the recommendations of your health department.

SANITIZATION OF DAIRY EQUIPMENT. Clean and rinse thoroughly. Then immerse in a sanitizing solution containing 1 ounce of Disinfectant per 4 gallons of water. Milk

cans and other equipment should be inverted to drain well on a clean surface and air dried. Follow the recommendations of your health department.

FLANK AND UDDER WASHING. Use 1 ounce of Disinfectant per 4 gallons of water. Use a separate clean towel for each cow. Never dip a used towel back into the disinfectant solution. Prepare a fresh solution for each milking. Prepare solution in non-corrodible containers (stainless steel, plastic). Discard solutions if they become visibly soiled or turbid. To prevent residues in milk, allow udder to air dry or dry with clean towel before attaching to milk.

SANITIZATION OF EQUIPMENT IN FOOD PROCESSING PLANTS, INCLUDING MEAT PLANTS. Clean and rinse equipment thoroughly. Then wet with a solution of 1 ounce Disinfectant per 4 gallons of water.

DANGER KEEP OUT OF REACH OF CHILDREN.

Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. 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 contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Rinse empty container thoroughly with water and discard it.

EPA Reg. No. 6837-42

E.P.A. Est. No. 6837-NC-1

NET CONTENTS _____

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