# INSTITUTIONAL APPLICATIONS Dishes, Glasses and Utensils

- 1. Scrape and pre-wash utensils and glasses whenever possible.
- 2. Wash in appropriate Merit detergent.
- Rinse in clean water.
- 4. Sanitize using IODIBAC at a concentration of 1 ounce to 10 gallons of hot water  $(12\frac{1}{2})$ ppm) for a period of 2 minutes.
- 5. Air dry DO NOT TOWEL.

NOTE: If final rinse tanks are limed, clean them thoroughly with PH-5 before starting the IODIBAC program.

## **Food Service Equipment**

- 1. Clean slicers, mixers, grinders, etc., thoroughly with compatible Merit detergent.
- 2. Rinse in clean water.
- 3. Sanitize with a solution of 1 ounce of IODIBAC to 10 gallons of hot water (12½ ppm). All equipment and surfaces should be exposed to the sanitizer for a period of not less than 2 minutes.
- 4. Air dry DO NOT TOWEL.

### USE DILUTIONS

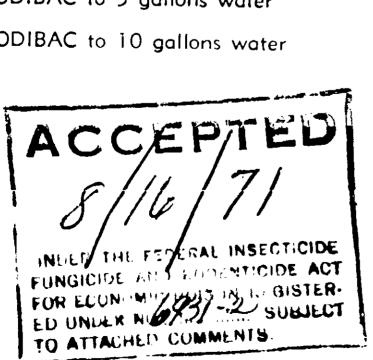
50 ppm

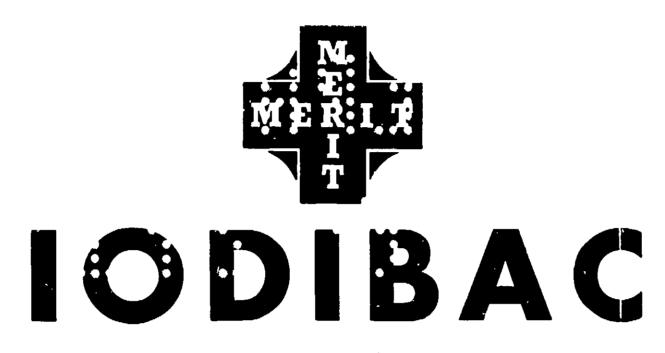
2 oz. to 5 gallons water

25 ppm

1 02. IODIBAC to 5 gallons water  $12\frac{1}{2}$  ppm

1 oz. IODIBAC to 10 gallons water





Formula S-30 DETERGENT-SANITIZER

for Cleaning and Sanitizing Equipment and Utensils

Active Ingredients: Nonylphenoxypoly (ethyleneoxy) ethanol-

NET CONTENTS ONE U. S. GALLON

WARNING: Keep out of the reach of children See side panel for additional precautions

## **EQUIPMENT TO UTENSILS**

- 1. Rinse with warm water.
- 2. Wash with IODIBAC, 1 oz. to 10 gallons warm water.
- 3. Rinse with warm water.
- 4. Immediately prior to use, sanitize for two minutes with IODIBAC using 1 oz. to 5 gallons of water.

#### WARNING

#### CAUSES SKIN AND EYE IRRITATION

Use in recommended strength. Do not get in eyes or on skin. In case of exposure, flush skin or eyes with a copious quantity of water, get medical attention. Avoid contamination.

Rinse empty container thoroughly with water and discard it.

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