

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Sanitzing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations. For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. No Potable water rinse is required. Wash and rinse all articles thoroughly, then apply a solution of 1 oz. VBF-75 in 4 gallons of water (150ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh

solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. No Potable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz./4 gallon solution of VBF-75. No Potable water rinse is required.

At 1 oz./4 gallons VBF-75 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in waters up to 800ppm of hardness calculated as CaCoa when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus. The udders, flanks and teats of dairy cows can be sanitized by washing with a solution of 1 oz. VBF-75 in 4 gallons of warm water. No Potable water rinse is required. Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.

Precautionary Statements

Hazards to Humans and Domestic Animals DANGER

Keep Out of Reach of Children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breathe spray mist. Avoid contamination of food.

Storage and Disposal

Do not contaminate water, food, or feed by storage disposal.

-Avoid creasing or impacting of side walls. —Do not store on side.

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 quidance.

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. Do not reuse empty container (bottle, can, bucket). Wrap container and put

Fungicide-Virucide*-Deodorizer with Organic Soil Tolerance for Hospital, Institutional, Industrial, School, Dairy and Other Farm Use

Active Ingredients

Octyl decyl dimethyl ammonium chloride Didacyl dimethyl ammonium chloride Dioctyl dimethyl ammonium chloride Alkyl (C14, 50%; C12, 40%; C16, 10%) dimethyl benzyl ammonium chloride

3.000%

2.250%

1.125%

1.125%

Inert ingredients

92.500%

100.000%

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 physican, 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. Avoid alcohol. 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.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. EPA Establishment No.

8356-4 54489-TN-001

1 GALLON

Net Contents

MANUFACTURED BY:

STUCHBERY-WARD MANUFACTURING CO. CHATTANOOGA, TN 37404

For Sale For Use And Storage By Maintenance Personnel Only

DIRECTI

It is a violation of Federa manner inconsistent with

Apply VBF-75 with a cloth, mop c with a mechanical spray device, wetted. Treated surfaces must re should be prepared daily or whe

Disinfection in Hospitals, Nur Institutions. For disinfecting fic lavatories, bedframes, tables, ch porous surfaces.

Add 3.5 oz. VBF-75 to 4.5 gallon surfaces. At this use level, VE aeruginosa) Staphylococcus aur presence of 5% blood serum wi test.

"Virucidal Performance. At a 3 evaluated in the presence of 5% s following viruses: Heroes Simo Influenza A2 (Hong Kong) on in: surfaces.

Disinfection in Institutions, Ind. to 4.5 gallons of water.

Fungicidal Performance, At 0. VBF-75 is an effective fungicide (the athlete's foot fungus) wh locker rooms, dressing rooms facilities, utilizing the AOAC F

Disinfection of Barber Tools, F brushes, razors, and scissors) oz./gallon solution of VBF-75.

Disinfection of Poultry Equi-Poultry brooders, watering fou quarters (such as stalls and thorough cleaning by applying of water. Small utensils shoul disinfection, all poultry, other a from the premises. This includ feeding and watering applianc floors, walls and other surfac other animals.

After disinfection, ventilate bu Do not house poultry, or oth treatment has been absorbed,

All treated equipment that will rinsed with potable water bet-