ALMOSAN on the farm, in the home, in the restaurant, in the food processing and meat packing plant, in schools, institutions and-hospitals. Do not mix with soap or anionic detergents.

IN THE KITCHEN

Sanitize dishes, glasses, silverware, cooking utensils – Clean with a good detergent

Rinse

Immerse in a sanitizing solution of one ounce of ALMOSAN in four gallons of water. Let air-dry. Do not towel.

IN RESTROOMS

Disinfect and deodorize walls, floors and fixtures after cleaning with a solution of one ounce ALMOSAN in two gallons of water.

IN FOOD AND MEAT PLANTS

Clean and rinse equipment, cutting boards, walls, and floors thoroughly, then sanitize with a solution of one ounce ALMOSAN in four gallons of water. For inaccessible and porous surfaces, increase solution strength to one ounce in one gallon of water.

Equipment coming in direct contact with food must be flushed with clear water before re-use.

HOSPITAL USE

After cleaning, walls, floors, and other hard surfaces should be disinfected and deodorized with one ounce ALMOSAN in two gallons of water. For the disinfection of porous and heavily contaminated surfaces, use one ounce per gallon of water.

Contents 1Gal

ALMOSAN

Disinfectant and Sanitizer Concen

ACTIV	E INGREDIENTS
	n-alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆) dimethyl benzyl ammonium (ethanol
INERT	INGREDIENTS

E.P.A. Registration No. 8828-1

Phenol Coefficients

Salmonella typhosa

50

Staphylococcus aureus

75

DANGER: KEEP OUT OF REACH OF CHILD

ALMOSAN is a concentrated disinfectant and may cause skin irritation or established. Avoid contamination of food. In case of skin contact flush immediately get medical attention.

This product fulfills the criteria of Appendix F of the Grade "A" Pasteurized Recommendations of the U.S. Public Health Service in waters up to 55 calculated as CaCO₃ when tested by the A.O.A.C. germicidal and Dotergen Method.

RINSE EMPTY CONTAINER AND DISCARD

ALMO LABORATORIES CO., INC.





