

# CHEMTROL III<sup>®</sup>

**Disinfectant - Sanitizer - Deodorizer - Concentrate**

**Must be diluted before using**

**ACTIVE INGREDIENTS:**

n-Alkyl (50% C <sub>12</sub> , 30% C <sub>14</sub> , 17% C <sub>16</sub> , 3% C <sub>18</sub> ) dimethyl ethylbenzyl ammonium chloride .....	10.0%
n-Alkyl (60% C <sub>14</sub> , 30% C <sub>16</sub> , 5% C <sub>12</sub> , 5% C <sub>18</sub> ) dimethyl benzyl ammonium chloride .....	10.0%
<b>INERT INGREDIENTS</b> .....	<b>80.0%</b>
<b>TOTAL</b> .....	<b>100.0%</b>

U.S.D.A. REG. NO. 8857-2

Protect from freezing

Guaranteed Minimum Phenol Coefficients (A.O.A.C. at 20°C)

S. aureus	184
S. typhosa	124

**Net Contents 1 GALLON**

**CAUTION: KEEP OUT OF REACH OF CHILDREN**

(See Left Panel For Additional Cautions)

( This product fulfills the criteria of Appendix F as revised March 12, 1956 of the Milk Ordinance and Code - 1953 recommendations of the U. S. Public Health Service in waters up to 850 ppm of hardness calculated as CaCO<sub>3</sub> when tested by the method outlined by C. W. Chambers, J. Milk & Food Techn., Vol. 19, No. 7, July 1956. )

**MANUFACTURED BY  
MEAT INDUSTRY SUPPLIERS, INC.  
NORTHFIELD, ILLINOIS**

## USE DIRECTIONS

**RESTAURANT & BAR RINSE** - Dishes, glassware, silverware, cooking utensils: wash with soap or detergent, RINSE THOROUGHLY, then immerse for 2 minutes in a 200 ppm sanitizing solution of active ingredients of CHEMTROL III. Rinse with potable water and air dry.

**Coffee urns:** To eliminate rancid odors, after thorough washing and rinsing, sponge on a 400 ppm solution of active ingredients of CHEMTROL III for 2 minutes. Drain and rinse with potable water before reuse.

**Ice Cream scoops:** Use 400 ppm solution of active ingredients of CHEMTROL III germicide solution in scoop container. Clean container and renew solution twice daily. Rinse scoop in potable water before use. For all above uses follow recommendations of local health department.

**REST ROOMS, HOSPITALS, HOMES** - After cleaning with detergent, rinse, then apply 800 ppm of active ingredients of CHEMTROL III solution by mop or sponge to floors, walls, toilets, garbage areas, etc., air dry.

**FOOD PROCESSING PLANTS** - Equipment: clean and rinse thoroughly, then apply 200 ppm dilution for rinsing or 400 ppm dilution for mopping or sponging or 800 ppm dilution for spraying. Rinse with potable water before reuse. Walls and ceilings: for mold control, clean surfaces thoroughly, rinse, then spray or mop with 800 ppm dilution of active ingredients of CHEMTROL III. (1 oz. to 2 gallons of water).

**BARBER AND BEAUTY SHOPS** - Equipment: after cleaning, dip for 10 minutes in special 1600 ppm dilution of active ingredients of CHEMTROL III germicide. Use 1 tablespoon sodium nitrite per gallon of solution as a rust inhibitor for metal instruments. To treat hands: use 200 ppm dilution of active ingredients of CHEMTROL III.

**DAIRIES** - Equipment: Clean and rinse thoroughly. Immerse 2 minutes in 200 ppm dilution of active ingredients of CHEMTROL III sanitizing solution. Air dry, rinse with potable water before use. Follow recommendations of local health department.

**ANIMAL CAGES AND POULTRY HOUSES** - After cleaning use a 200 ppm dilution of active ingredients of CHEMTROL III to sanitize feeders, water fountains, mixers, cages, etc., and rinse with potable water.

**SWIMMING POOLS: FOR ALGAE CONTROL** - Initial dose: to a clean pool add 1/2 gallon of concentrated CHEMTROL III - (Not diluted) to 50,000 gallons of pool water or 1.3 oz. to 1000 gallons of water. Weekly maintenance doses: 1 pint of concentrated active ingredients of CHEMTROL III - (Not diluted) to 50,000 gallons of pool water or 1/3 ounce to 1000 gallons of water.

## CHEMTROL

### SAFEGUARDS - CLEANS - DISINFECTS - RESTORES

BELLY BOXES (GALVANIZED)	SMOKE STICKS
BUCKETS (FAT & TRIMMING)	STUFFERS
CHOPPERS	TABLES (BACON SLICING)
CHUTES	TABLES (WORK)
COMBS (BACON)	TENDERIZING MACHINES
CONVEYORS (FLIGHT)	TREES AND CAGES (SMOKED MEATS)
COOKER (JOURDAN)	TROLLEYS (HOG & BEEF)
COOK TANKS (OPEN WATER)	TROLLEYS, RACKS & CHAINS (SHEEP)
COOLER RAILS	TRUCKS (GALVANIZED & STAINLESS STEEL)
CUTTING BOARDS & ALL OTHER ALL-WOOD EQUIPMENT	VATS AND TIERCES (CURING OR BARRELS WOODEN)
GAMBRELS (METAL & WOOD)	WALLS, FLOORS, CEILINGS
KETTLES	LOCKER & DRESSING ROOMS
MIXERS	REFRIGERATOR CARS
MOLDS (COOKING), BAKE PANS, ETC.	
OVENS (BAKE)	
SHOVELS & MISCELLANEOUS TOOLS	

CAUTION: KEEP OUT OF REACH OF CHILDREN.  
HARMFUL IF SWALLOWED.  
AVOID CONTACT WITH SKIN AND EYES. IN CASE OF  
CONTACT WITH EYES, WASH THOROUGHLY WITH  
WATER. IF IRRITATION PERSISTS, GET MEDICAL  
ATTENTION.

CHEMTROL IS A CONCENTRATED PRODUCT AND SHOULD BE  
DILUTED BEFORE USING. DO NOT ALLOW IT TO COME IN CON-  
TACT WITH FOOD. IT SHOULD NOT BE MIXED WITH SOAP OR  
OTHER ANIONIC DETERGENTS WHICH ARE INCOMPATIBLE.

ACCEPTED

AUG 27 1968

UNDER THE FEDERAL INSECTICIDE  
FUNGICIDE AND RODENTICIDE ACT  
FOR ECONOMIC POISON REGISTER-  
ED UNDER NO. 827-3 SUBJECT  
TO ATTACHED COMMENTS.

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TOOLS

SMOKE STICKS  
STUFFERS  
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TABLES (WORK)  
TENDERIZING MACHINES  
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(SHEEP)  
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