

TRI - O - CIDE  
DISINFECTANT and SANITIZER

Active Ingredients:

n-alkyl (50% C<sub>14</sub>, 40% C<sub>12</sub>, 10% C<sub>16</sub>) dimethyl  
benzyl ammonium chlorides - - - - - 10%

Inert Ingredients:

Water and ethanol - - - - - 90%

USDA Registration No. \_\_\_\_\_

Phenol Coefficients

Salmonella typhosa - 50  
Staphylococcus aureus - 75

Nonflammable, nonvolatile, odorless, noncorrosive, nonirritating  
in use dilution.

Do not mix with soap or anionic detergents.

This product fulfills the criteria of Appendix F as revised March 12, 1956,  
of the Milk Ordinance & Code, 1953 Recommendations of the U. S. Public  
Health Service, in waters up to 550 ppm (32 grains per gallon) of hardness  
calculated as CaCO<sub>3</sub> when tested by the method outlined by Chambers.

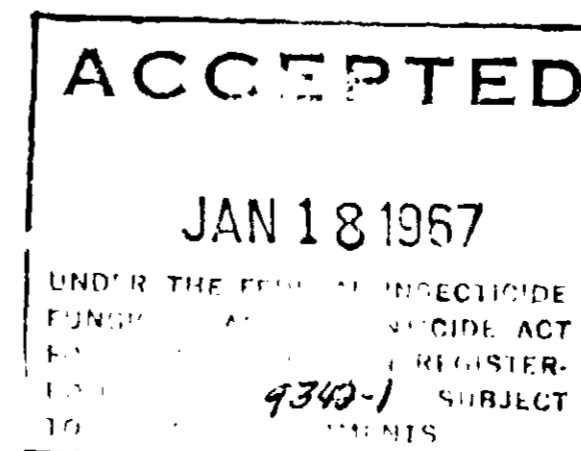
CAUTION

Undiluted Disinfectant may cause skin irritation or  
damage to the eyes. Harmful if swallowed. Avoid  
contact with skin and eyes. Do not take internally.  
In case of contact, flush immediately with plenty of  
water. For eyes, flush immediately with plenty of  
water and get medical attention. Avoid contamination  
of food. KEEP OUT OF REACH OF CHILDREN.

Manufactured by

J. F. KERNS INDUSTRIES  
9734 KLINGERMAN  
EL MONTE, CALIFORNIA

Content - 1 gallon



## D I R E C T I O N S

**GENERAL DISINFECTION, SANITIZATION AND DEODORIZATION IN PUBLIC ROOMS AND AT HOME**  
After cleaning, disinfect and deodorize with solution containing one ounce to two gallons of water. For sanitizing, use a solution of one ounce to four gallons of water.

**DISINFECTION AND DEODORIZATION IN HOSPITALS**  
For disinfection and deodorization of walls, floors and other nonporous surfaces, after cleaning use one ounce in two gallons of water. For disinfection of porous and heavily contaminated surfaces, use one ounce to one gallon of water.

**SANITIZATION OF GLASSWARE, SILVERWARE, DISHES, COOKING UTENSILS, ETC.**  
Clean with a suitable detergent, rinse thoroughly, then immerse in a sanitizing rinse made with one ounce in four gallons of water, and air-dry. Do not use a towel. This solution is effective in water containing up to 550 ppm hardness. Follow the recommendations of your health department.

**SANITIZATION OF DAIRY EQUIPMENT**  
Clean and rinse thoroughly. Then rinse with a sanitizing solution containing one ounce to four gallons of water. Milk cans and other equipment should be air-dried. The same dilution is also recommended for flank and udder washing prior to milking. This solution is effective in water containing up to 550 ppm hardness. Follow the recommendations of your health department.

**SANITIZATION OF EQUIPMENT IN FOOD PROCESSING PLANTS, INCLUDING MEAT PLANTS**  
Clean and rinse equipment thoroughly. Then scrub with a solution of one ounce to four gallons of water. Flush equipment with a clear water rinse before reuse. On surfaces difficult to clean completely (such as meat cutting boards), increase strength of disinfecting solution to one ounce to one gallon of water.

**MOLD CONTROL ON WALLS, CEILING, ETC., IN FOOD PLANTS**  
Clean surfaces thoroughly, rinse, then spray or sponge with solution containing one ounce in one gallon of water.

**DISINFECTION AND SANITIZATION OF FABRICS**  
After washing, agitate in a solution containing one ounce to two gallons of water to disinfect clothing and linens. To render diapers and other linens bacteriostatic and to retard development of ammonia ~~control~~ <sup>from urine</sup> diaper ~~soak~~, immerse in solution containing one ounce for each ten pounds of cloth.

