

Disinfectant is excellent for restaurants, hotels, motels, homes, etc., where a disinfectant is needed to kill germs, and where its germicidal effectiveness is needed to inhibit the growth of odor-causing germs.

It will not damage any work and is unharmed by water.

Disinfectant emulsion, produced by the Federal Bureau of Investigation, is economical to use since it is easy to use and this helps prevent wasteful use.

It is not harmful if swallowed. The disinfectant, undiluted, may be harmful to the skin and eyes. Wash concentrated disinfectant off immediately. Avoid contamination of food.



EMULSION TYPE
ODOR OF LEMON AND LIME

PHENOL COEF. EIGHT

ACCEPTED
APR 2 1937
UNDER THE FEDERAL INSECTICIDE ACT
REGISTERED
FEDERAL BUREAU OF INVESTIGATION
DEPARTMENT OF JUSTICE

DIRECTIONS

For best results, clean surface to be disinfected, then mop or soak with solution of 1 ounce disinfectant per gallon of water — keep surface wet for at least five minutes. For shorter contact time or moderately soiled surfaces, use 2 ounces disinfectant per gallon of water. Warm solutions are more effective.

Use on toilets, urinals, lavatories, shower stalls, floors, walls, refrigerators, rubber and plastic surfaces.

For food utensils, rinse thoroughly in potable water after disinfecting.

LAUNDRY: Use 2 1/2 ounces disinfectant per gallon of hot water as next to final rinse after the wash. Allow to soak at least five minutes. Rinse.