

DIRECTIONS FOR HOUSEHOLD AND RESTAURANT USE

SOLUTION "A" — 1½ ozs. of this product dissolved in 3½ gallons water. Recommended where dairy inspection is maintained. Should be tested and kept above 50 ppm available chlorine.

SOLUTION "B" — 3 ozs. of this product dissolved in 3½ gallons water. Recommended where dairy inspection is not maintained.

TO DISINFECT DISHES, GLASSES AND CANNING JARS:

Clean thoroughly, then rinse in fresh water. Immerse for at least 2 minutes in SOLUTION "B". (3 ozs. of this product dissolved in 3½ gal. of water.)

CLEANING AND DEODORIZING

(Not as a Disinfectant)

Refrigerators — Wash out with a solution of 1 oz. of this product to 1 quart of water.

Coffee and Tea Pots — Add 1 oz of this product to a quart of water in pot. Let stand 2 to 3 minutes. Wash with a cloth, rinse and air.

REMOVING STAINS FROM PORCELAIN OR ENAMEL:

Sprinkle dry product on wet surface. Let stand 20 minutes, then brush and rinse.



POISON

Antidote: **EXTERNAL:** Wash with water.

INTERNAL: Drink mucilage, raw egg white, milk or rice gruel. Follow with emetic (tablespoon of mustard in glass of warm water). **CALL A PHYSICIAN.**

CAUTION — IRRITATING TO EYES, SKIN AND LUNGS

This product meets the requirements of both Federal and State regulatory agencies.

NET WEIGHT — 8 POUNDS

Code 121

Made in U.S.A.

BEAULIEU

BLU-CHLOR

Bactericide Disinfectant • Deodorant

KEEP IN A COOL PLACE

ACTIVE INGREDIENTS:

Sodium Hypochlorite - - - - - 3.25%
Sodium Phosphate expressed as Na₃PO₄, 12H₂O - - 91.75%

INERT INGREDIENTS - - - - - 5%

TOTAL 100%

CAUTION: KEEP OUT OF REACH OF CHILDREN

See Side Panel for Additional Cautions

DIRECTIONS FOR USE ON THE DAIRY FARM

SOLUTION "A" — 1½ ozs. of this product dissolved in 3½ gallons water. Recommended where dairy inspection is maintained. Should be tested and kept above 50 ppm available chlorine.

SOLUTION "B" — 3 ozs. of this product dissolved in 3½ gallons water. Recommended where dairy inspection is not maintained.

CLEANING, DISINFECTING CANS, PAILS AND OTHER DAIRY UTENSILS:

1. Right after milking, rinse all utensils thoroughly with fresh, cold water.
2. Brush utensils thoroughly with warm water and soapless cleaner and rinse with fresh, clear water.
3. Prepare sanitizing solution. Immerse utensils for at least 2 min. Drain. Make fresh solution DAILY.

MILKING MACHINES:

1. Draw at last 1 bucketfull water thru milking machine while still attached to suction line. Repeat, using warm water and soapless cleaner. Rinse. Clean metal parts of milking machine and rinse.
2. Place teat cups and rubber tubing on rack and fill with solution or submerge them in solution for at least 2 minutes. Then drain.
3. Milking machine pail and cover, same as utensils.

CLEANING HANDS, COWS' UDDERS:

1. Just before milking, wipe udders with clean cloth saturated with solution. Rinse cloth in solution after cleaning each cow. Wring cloth and dry udders.
2. Use a fresh pail of solution for each 7 or 8 cows.
3. Rinse hands in clean solution before each cow.

Manufactured by

Beaulieu Chemical Co.

907 S. WILSON WAY • STOCKTON, CALIF. 95205

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