

DIRECTIONS FOR USE

Sanitizing of Food Processing Equipment and other Hard Surfaces in Food Contact Locations.
For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces.
Wash and rinse all articles thoroughly, then apply a solution of 1 oz. Quik-San in 4 gallons of water. Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush.
Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz./4 gallon dilution of Quik-San.
No Potable water use is required.
At 1 oz./4 gallons Quik-San has a hard water tolerance of 500 ppm of hardness calculated as Ca CO₃ when evaluated by the AICAC Germicide and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.
The udders, flans, and teats of dairy cows can be sanitized by washing with a solution of 1 oz. Quik-San in 4 gallons of warm water.
Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.
Precautionary Statements Hazards to Humans and domestic animals

DANGER

Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

DANGER - Statement of Practical Treatment

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.
If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.
NOTE TO PHYSICIAN Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

STORAGE AND DISPOSAL

-Do not contaminate water, food, or feed by storage or disposal.
-Open dumping is prohibited - Do not reuse empty container.
PESTICIDE DISPOSAL - Pesticide or rinsate that cannot be used or chemically processed should be disposed of in a landfill approved for pesticides or buried in a safe place away from water supplies.
CONTAINER DISPOSAL - Triple rinse (or equivalent) and dispose in an incinerator or landfill approved for pesticide containers, or bury in a safe place.
GENERAL - Consult Federal, State or Local Disposal Authorities for approved alternative procedures such as limited open burning.

FUL SAN

QUIK-SAN

Disinfectant - Sanitizer - Deodorizer

For Food Processing Plants, Dairy Farm and Home Uses,
Hospital, Institutional, School and Industrial Use

ACTIVE INGREDIENTS:
Alkyl (C₁₂ 50%; C₁₂ 40%; C₁₆ 10%)
Dimethyl Benzyl Ammonium Chloride

INERT INGREDIENTS

ACCEPTED
02 MAY 1980
Total 100%
UNREGISTERED PESTICIDE
KEEP OUT OF REACH OF CHILDREN. ACT
POISON REGISTERED
EPA REG. NO. 9598-13

EPA REG. No. 9598-13

EPA EST. No. 09598 CA-1

(SEE ADDITIONAL CAUTIONS ON SIDE PANEL)

Manufactured by

FULTS CHEMICAL, INC.

Tulare, California 93274



NET CONTENTS 1 GALLON (3.785 LITERS)

It is a...
Disinfectant in...
For disinfecting...
Add 4 1/4...
or cloth.
At this use...
Disinfectant in...
For disinfecting...
Add 3 oz...
or cloth.
At 3 oz...
characteristics
Disinfection of...
Barber tools...
1/2 oz / 50...
Disinfection of...
Poultry brooders...
kennel areas) can...
to 4 gallons of...
Prior to disinfecting...
This includes...
and droppings...
After disinfecting...
animals, or empty...
All treated areas...
before reuse