USE DIRECTIONS FOR SANITIZING

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. GC SUPER 10 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 GC SUPER 10.

No Potable water rinse is required.

At 1 oz./4 gallons GC SUPER 10 has a hard water tolerance of 750PPM of hardness calculated as Ca CO3 when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 oz. GC SUPER 10 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.

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.

FIRST AID:

In case of contact, immediately fush 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 I 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 use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed

GC SUPER 10 DISINFECTANT-SANITIZER **FUNGICIDE-DEODORIZER**

> Disinfectant-Sanitizer-Fungicide-Deodo izer for Hospital, Institutional, Industrial, School, Dairy and Other Farm and Home Use

AOAC Phenol Coefficients

Staphylococcus aureus, ATCC #6538	95.8
Salmonella typhosa, ATCC #6539	71.9

Active Ingredients

Alkyl (C14, 60%; C16, 30%; C12, 5%; C18, 5%)	5.0%
Dimethyl Benzyl Ammonium Chlorides	

Alkyl (C₁₂, 68%, C₁₄, 32%) Dimenthyl Ethylbenzyl Ammonium Chlorides

nert Ingredients	90.0%

100.0%

9619-7

5.0%

EPA Registration No. EPA Establishment No. 9619-MA-1

Net Contents

Manufactured By: **Synthetic Laboratories** P.O. Box 131 Dracut, Mass. 01826

DANGER

KEEP OUT OF REACH OF CHILDREN. SEE LEFT PANEL FOR ADDITIONAL PRE-CAUTIONARY STATEMENTS.

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