



T-SAN

SANITIZER AND DISINFECTANT

ACTIVE INGREDIENTS

N-Alkyl (60% C ₁₄ , 30% C ₁₀ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chloride	5.0%
N-Alkyl (50% C ₁₂ , 30% C ₁₄ , 17% C ₁₆ , 3% C ₁₈) dimethyl ethylbenzyl ammonium chloride.....	5.0%
INERT INGREDIENTS	90.0%
TOTAL	100.0%

CAUTION: Keep out of reach of children
SEE SIDE PANEL FOR ADDITIONAL CAUTIONS

EPA Est. No. 9763-UT-1
EPA Reg. No. 9768-12

ACCEPTED

9768-12

THATCHER CHEMICAL COMPANY

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0% C₁₂ 5% C₁₂ 5% C₁₂ dimethyl benzyl ammonium chloride 5.0%
0% C₁₂ 17% C₁₂ 3% C₁₂ dimethyl ethylbenzyl ammonium chloride.... 5.0%
TOTAL 90.0%
100.0%

Keep out of reach of children
SEE SIDE PANEL FOR ADDITIONAL CAUTIONS

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ACCEPTED

9768-12

MAX 1.0

ATCHER CHEMICAL COMPANY

DIRECTIONS SANITIZER AND DISINFECTANT

SANITIZATION OF GLASSWARE, SILVERWARE, DISHES, COOKING, UTENSILS, ETC.: Clean with a suitable detergent, rinse thoroughly, then dip in a sanitizing rinse made with one ounce of T-San in four gallons of water and air dry. Do not use a towel. Recommended dilution should conform with local health department regulations.

SANITIZATION OF EQUIPMENT in food processing plants, including meat plants. Clean and rinse equipment thoroughly. Then scrub with a solution of one ounce of T-San per four gallons of water.

On surfaces difficult to clean completely (such as meat cutting boards) increase strength of sanitizing solution to one ounce to one gallon of water.

SANITIZATION OF DAIRY EQUIPMENT: Clean and rinse thoroughly. Then immerse in sanitizing solution diluted one ounce of T-San per four gallons of water. Rinse in clear water. Milk cans and other equipment should be air dried. The same dilution is also recommended for flank and udder washing prior to milking.

GENERAL DISINFECTION AND SANITIZATION in hospitals, public rooms, and at home. After cleaning apply solution containing one ounce of T-San per two gallons of water for non-porous surfaces and one ounce per gallon for porous surfaces.

DISINFECTION of barber shop and beauty parlor equipment. Clean thoroughly, then soak combs, razors, etc., for ten minutes in a solution of one ounce of T-San per one gallon of water.

DISINFECTION OF RUBBER GOODS: Clean thoroughly, then soak in solution diluted one ounce of T-San per two gallons of water for ten minutes.

COLD DISINFECTION OF SURGICAL INSTRUMENTS: Clean thoroughly, rinse, and immerse in a solution of one ounce of T-San per gallon of water for ten minutes. One tablespoonful of sodium nitrite should be added to each gallon of solution as a corrosion inhibitor. Not to be relied on to disinfect tubercular bacteria, bacterial spores or the etiological agent of viral hepatitis.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

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.

BEST DOCUMENT AVAILABLE