



USE DIRECTIONS:

HOSPITALS, NURSING HOMES, INSTITUTIONS

Sanitizing: for sanitizing floors, walls and inanimate hard surfaces dilute 1 ounce **TEN-FIFTY** to 4 gallons of water.

Disinfection: For general disinfection of floors, walls and inanimate hard surfaces dilute 3 ounces **TEN-FIFTY** to 5 gallons of water. If solution is to be pseudomonasacidal dilute 3½ ounces **TEN-FIFTY** to 5 gallons of water.

FOOD PROCESSING EQUIPMENT

For sanitization of food processing equipment and food utensils dilute 1 ounce **TEN-FIFTY** per 4 gallons of water to provide 200 ppm of active quaternary. At this level, No Potable Water Rinse is required.

DAIRIES

To sanitize dairy equipment, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce **TEN-FIFTY** to 4 gallons of water (200 ppm). At this level, No Potable Water Rinse is required. Follow recommendations of local Health Board.

TEN-FIFTY

DISINFECTANT • DEODORIZER • SANITIZER

ACTIVE INGREDIENTS:

n-Alkyl (60%C₁₄, 30%C₁₆, 5%C₁₂, 5%C₁₈)
dimethyl benzyl ammonium chlorides 5%
n-Alkyl (68%C₁₂, 32%C₁₄) dimethyl
ethylbenzyl ammonium chlorides 5%

INERT INGREDIENTS: 90%
100%

TEN-FIFTY is a concentrate and should be diluted before using.

EPA Reg. No. 10740-11-AA

DANGER

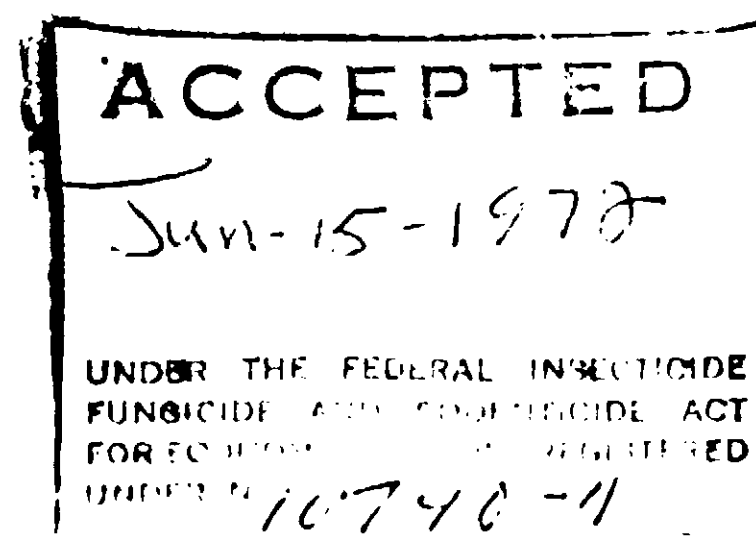
Keep out of Reach of Children

See other precautionary statements
on additional panel.

Manufactured By

BYTECH Chemical Corporation

NET CONTENTS:



TOMORROW'S PRODUCTS TODAY

1905 DENNISON STREET

OAKLAND, CALIF. 94606

(415) 535-1700

COLD DISINFECTION

For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, submerge instruments into solution containing 1½ ounce **TEN-FIFTY** per gallon of water for at least 10 minutes.

RESTAURANT AND BAR RINSE

Dishes, glassware, silverware, cooking utensils, wash with soap or synthetic detergent; rinse thoroughly and immerse in a sanitizing solution containing 1 ounce **TEN-FIFTY** to 4 gallons of water. No Terminal Potable Water Rinse Required.

TEN-FIFTY fulfills the criteria of Appendix F, the Grade A Pasteurized Milk Ordinance 1965 recommendations of the U.S. Public Health Service in waters up to 750 p.p.m. of hardness calculated as CaCO₃, when tested by the A.O.A.C. Germicidal and Detergent Sanitizers-Official Method.

Rinse empty container thoroughly with water and discard.