



BLEACH

DIRECTIONS FOR USE IN RESTAURANTS, TAVERNS, SODA FOUNTAINS, BARRIES, ETC. for disinfecting thoroughly cleaned surfaces:

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner (a commercial cleaner or detergent can be recommended).
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 2 gallons of water (200 p.p.m.). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.

ACTIVE INGREDIENTS SODIUM HYPOCHLORITE 5.25% BY WT.

INERT INGREDIENTS 94.75% BY WT.

CONTENTS 1 GAL.

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