

Sanitary, clean
to 750 ppm
Sanitizers Method
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ACCEPTED

JUL 16 1974

STERO SANITIZER CLEANER

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
ED UNDER NO. 11522-5

Sanitizer-Cleaner for Equipment and Utensils
in Food Processing, Dairy Industry, Bars, Restaurants,
Institutional Kitchens, and Farms

ACTIVE INGREDIENTS:

- Alkyl (60%, C₁₄; 30%, C₁₆; 5%, C₁₂; 5%, C₁₈)
Dimethyl Benzyl Ammonium Chlorides 1.28%
- Alkyl (68%, C₁₂; 32%, C₁₄) Dimethyl
Ethylbenzyl Ammonium Chlorides 1.28%
- Sodium carbonate 2.00%

INERT INGREDIENTS

95.44%

EPA Registration No: 11522-5

— WARNING —

KEEP OUT OF REACH OF CHILDREN.

See left panel for additional precautionary statements.

NET CONTENTS 1 GALLON

GENERAL USE DIRECTIONS

Add one ounce per gallon of water. Use **STERO SANITIZER-CLEANER** for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, farms, and wherever sanitizing may be desirable. No rinse is required. For heavily soiled equipment or utensils, pre-wash with a good detergent. Rinse with clean water. Then apply recommended dilution of **STERO SANITIZER-CLEANER**.

DIRECTIONS FOR RESTAURANT AND BAR RINSE:

Dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 oz. of **STERO SANITIZER-CLEANER** to 1 gallon of water (200 ppm). No rinse is required.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES:

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. of **STERO SANITIZER-CLEANER** to a gallon of water (200 ppm.) No rinse is required.

WISCONSIN STATE BOARD OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz. of **STERO SANITIZER-CLEANER** to 1 gallon of water (200 ppm active quaternary). 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 drain board to air dry.

Product by **F & H CHEMICALS, Visalia, California 93277**