

FUNGICIDE AND RODENTICIDE ACT  
FOR ECONOMIC POISON REGISTRATION  
ED UNDER NO. 13010-3

### COLD DISINFECTION

For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, submerge instruments for a minimum of 10 minutes in a solution containing 1½ ounce 2002 EXTRA per gallon of water.

### 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 2002 EXTRA to 4 gallons of water. No Terminal Potable Water Rinse Required.

### DANGER

Keep Out of Reach of Children. Causes severe eye and skin damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, and rubber gloves when handling. Harmful or fatal if swallowed. Avoid contamination of food.

### FIRST AID

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash all contaminated clothing before reuse. If swallowed, drink milk, whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician.

**Rinse empty container thoroughly with water and discard.**

**USE DIRECTIONS: 1 ounce = 2 Tablespoons**

### HOUSEHOLD

For sanitizing and disinfecting floors, walls and inanimate hard surfaces. For Schools, Homes, Locker Rooms, Garbage Pails, Sink Tops, Corridors, Classrooms, Offices and Shower Stalls. Apply solution with mop or cloth. Sanitize with 1 ounce 2002 EXTRA to 4 gallons of water. Disinfect with 3 ounces 2002 EXTRA to 5 gallons of water. Kills Staphylococcus aureus and Salmonella choleraesuis.

### HOSPITALS

For floors, walls and other hard surfaces. In Nursing Homes, Institutions, as well as Sink Tops, Garbage Pails, Telephones and Restrooms, use 2002 EXTRA at 3½ ounces per 5 gallons of water. At this level 2002 EXTRA will be effective against Pseudomonas aeruginosa PRD-10.

### FOOD PROCESSING EQUIPMENT

For Sanitization of food processing equipment and food utensils dilute 1 ounce 2002 EXTRA 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 equipment thoroughly. Then apply sanitizing solution containing 1 ounce 2002 EXTRA to 4 gallons of water (200 ppm). At this level, No Potable Water Rinse is required. Follow recommendations of local Health Board.