

# FP-SANITIZER

FP Sanitizer is recommended wherever the maintenance of sanitary, clean conditions are indicated.

**Sanitizing Effectiveness** FP Sanitizer is effective in waters up to 750 ppm hardness. This activity has been confirmed by the following methods: AOAC, Thirteenth Edition as follows:

Escherichia coli ATCC No. 11229 at 200 ppm active quaternary  
750 ppm CaCO<sub>3</sub>  
Staphylococcus aureus ATCC No. 6538 at 200 ppm active quaternary  
750 ppm CaCO<sub>3</sub>

FP Sanitizer contains a non-ionic wetting agent to promote rinsing, thus assuring film-free, spot-free equipment and dishes.

**NOTE:** Do not mix with soap or ammonia detergents.

**Precautionary Statements**

**Hazards to Humans and domestic animals**

**ACCEPTED**  
DEC 24 1980  
EPA Reg. No. 12047-5

### WARNING

Keep out of reach of children. May cause severe eye irritation or eye damage. Causes skin irritation. Do not get in eyes, on skin, or on clothing. Harmful if swallowed. Avoid contamination of food.

### STORAGE AND DISPOSAL

This product must be kept under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

Do not contaminate water, food, or feed by storage or disposal.  
Open dumping is prohibited.  
Do not reuse empty container.

**PESTICIDE DISPOSAL** — Pesticide, spray mixture or rinsate that cannot be used or chemically reprocessed should be disposed of in a landfill approved for pesticides or buried in a safe place away from water supplies.

**CONTAINER DISPOSAL** — Triple rinse (or equivalent) and dispose in an incinerator or landfill approved for pesticide containers, or bury in a safe place. Consult Federal, state or local disposal authorities for approved alternative procedures such as limited open burning.

**GENERAL** — Consult Federal, state or local disposal authorities for approved alternative procedures such as limited open burning.

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

### Active Ingredients:

Alkyl (60% C<sub>12</sub>, 30% C<sub>14</sub>, 5% C<sub>16</sub>, 5% C<sub>18</sub>)  
Dimethyl Benzyl Ammonium Chlorides 1.28%  
Alkyl (68% C<sub>12</sub>, 32% C<sub>14</sub>) Dimethyl  
Ethylbenzyl Ammonium Chlorides 1.28%  
Sodium carbonate 2.00%

### Inert Ingredients

95.44%  
100.00%

### KEEP OUT OF REACH OF CHILDREN WARNING

#### Statement of Practical Treatment

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 contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of water. Call a physician immediately.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

EPA Registration no. 12047-5  
EPA Establishment No. 12047 TX-1  
Net Contents

Direct

### GENERAL

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

### GENERAL

Add one ounce per gallon of water for cleaning and sanitizing of equipment in the dairy, food processing, restaurant, and institutional industries.

For heavily soiled equipment, pre-rinse with clean water. Then apply FP Sanitizer with a cloth, until thoroughly wetted or until wet for 1 minute. Prepare a solution of 1 ounce per gallon of FP Sanitizer to 1 gallon of water for sanitizing.

### DIRECTIONS FOR USE

For dishes, glassware, silverware, etc., rinse thoroughly, and apply FP Sanitizer to 1 gallon of water.

### DIRECTIONS FOR USE

Clean and rinse equipment thoroughly. Then apply FP Sanitizer to 1 gallon of water. Rinse is required.

### WISCONSIN STATE BOARD OF HEALTH

FOR EATING UTENSILS

1. Scrape and pre-wash.
2. Wash with a good detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce per gallon of water (200 ppm active ingredient) for at least two minutes or for the minimum time for the sanitary code.
5. Place sanitized utensils in a clean container.



**Lone Star BRUSH & CHEMICAL COMPANY**

11351 ANAHEIM

POST OFFICE BOX 29925

DALLAS, TEXAS 75229

(214) 620-7022

# FP-SANITIZER

Recommended wherever the maintenance of sanitary, clean facilities is required.

Effectiveness: FP-Sanitizer is effective in waters up to 750 ppm hardness. Its activity has been confirmed by the Germicidal and Fungicidal Methods ("The Chamberlain Method") Methods of Analysis, 10th Edition as follows:

Staphylococcus aureus ATCC No. 11229 at 200 ppm active quaternary ammonium chloride (CaCO<sub>3</sub>)

Aspergillus ATCC No. 6538 at 200 ppm active quaternary ammonium chloride (CaCO<sub>3</sub>)

FP-Sanitizer is a non-ionic wetting agent. It is a simple rinsing, thus spot-free equipment and surfaces.

Mix with soap or anionic detergents.

FP-Sanitizer is registered under EPA Reg. No. 12047-5.

**WARNING**  
Keep out of reach of children. May cause severe eye irritation or skin irritation. Do not get in eyes, on skin, or in mouth. Harmful if swallowed. Avoid contamination of food.

**STORAGE AND DISPOSAL**  
Keep in original container. Do not use if container is damaged or if contents are solid, frozen, or otherwise altered. Do not use if contents are solid, frozen, or otherwise altered. Do not use if contents are solid, frozen, or otherwise altered.

**DISPOSAL** - Pesticide, spray mixture or rinse that cannot be reprocessed should be disposed of in a landfill approved for hazardous waste or buried in a safe place away from water supplies.

**DISPOSAL** - Triple rinse (or equivalent) and dispose in an approved container for pesticide containers, or bury in a safe place, state or local disposal authorities for approved alternatives such as limited open burning.

Consult Federal, state or local disposal authorities for approved procedures such as limited open burning.

**ACCEPTED**  
DEC 24 1980  
FEDERAL REGISTER  
FUNGICIDE AND RODENTICIDE ACT  
EPA Reg. No. 12047-5

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

**Active Ingredients:**

Alkyl (60% C <sub>12</sub> , 30% C <sub>14</sub> , 5% C <sub>16</sub> , 5% C <sub>18</sub> )	
Dimethyl Benzyl Ammonium Chlorides	1.28%
Alkyl (68% C <sub>12</sub> , 32% C <sub>14</sub> ) Dimethyl Ethylbenzyl Ammonium Chlorides	1.28%
Sodium carbonate	2.00%
Inert Ingredients	95.44%
	100.00%

**KEEP OUT OF REACH OF CHILDREN**  
**WARNING**

**Statement of Practical Treatment**

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 contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of water. Call a physician immediately.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration no. 12047-5  
EPA Establishment No. 12047-TX-1  
Net Contents

**Directions for Use**

**GENERAL CLASSIFICATION**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**GENERAL USE DIRECTIONS**

Add one ounce per gallon of water. Use FP-Sanitizer for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens and farms. 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 FP-Sanitizer with a cloth, mechanical spray device (spray surface until thoroughly wetted) or immersion. Treated surfaces must remain wet for 1 minute. Prepare a fresh solution daily or when use solution becomes visibly dirty. Do not reuse mechanically applied use solution for sanitizing.

**DIRECTIONS FOR RESTAURANT AND BAR RINSE**

For dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 oz. of FP-Sanitizer to 1 gallon of water (200 ppm). No rinse is required.

**DIRECTIONS FOR FOOD PROCESSING AND DAIRIES**

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. of FP-Sanitizer to 1 gallon of water (200 ppm). No rinse is required.

**WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Pre-wash and pre-rinse dishes and glasses whenever possible.
2. Wash with a good detergent. Rinse with clean water.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz. of FP-Sanitizer to 1 gallon of water (200 ppm) active ingredient. Immerse all utensils for at least 120 minutes or for a total time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

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