

**LICO SANITIZER-CLEANER 2150** is recommended wherever the maintenance of sanitary, clean conditions are indicated.

Sanitizing Effectiveness: **LICO SANITIZER-CLEANER 2150** is effective in waters up to 750 ppm hardness. This activity has been confirmed by the Germicidal and Detergent Sanitizers Method ("The Chambers Method" Methods of Analyses, AOAC, Eleventh Edition, 1970, Page 66 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>

**LICO SANITIZER-CLEANER 2150** contains a nonionic wetting agent to promote rinsing thus assuring film-free, spot-free equipment and utensils.

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

Do Not Reuse Container. Destroy when empty.

## WARNING

Keep out of reach of children. Causes eye or skin irritation. Do not get in eyes, on skin, or on clothing. Harmful 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 contaminated clothing before reuse. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Call a physician immediately.

# LICO SANITIZER-CLEANER 2150

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

### Active Ingredients:

Alkyl (60%, C <sub>14</sub> ; 30%, C <sub>16</sub> ; 5%, C <sub>12</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%

### EPA Registration No.

12367-11

### Net Contents

128 Fluid Oz. (1.0 Gal.)



SANITARY SUPPLIES/CLEANING MATERIALS/MAINTENANCE EQUIPMENT  
929 Fifth Ave. • 928 Lysle Blvd. • McKeesport, Pa. 15132

EPA ESTABLISHMENT NO. 12367-PA.-1

## WARNING

KEEP OUT OF REACH OF CHILDREN. SEE  
LEFT PANEL FOR ADDITIONAL PRECAU-  
TIONARY STATEMENTS.

### GENERAL USE DIRECTIONS

Add one ounce per gallon of water. Use **LICO SANITIZER-CLEANER 2150** 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 **LICO SANITIZER-CLEANER 2150**.

### 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 **LICO SANITIZER-CLEANER 2150** 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 **LICO SANITIZING-CLEANER 2150** to 1 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 **LICO SANITIZER-CLEANER 2150** 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.

ACCEPTED

AUG 12 1975

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act,  
registered for the pesticide