

SANITIZER 2150 is to be used wherever the maintenance of sanitary clean conditions are indicated.

Sanitizing Effectiveness: **SANITIZER 2150** is effective in waters up to 750 ppm hardness. This activity has been confirmed by the Germicidal and Detergent Sanitizers Meeting (The Chambers Method), Methods of Analyses AOAC Thirteenth Edition as follows:

Escherichia coli ATCC No. 11229 at 200 ppm active quaternary — 750 ppm CaCO₃

Staphylococcus aureus ATCC No. 6536 at 200 ppm active quaternary — 750 ppm CaCO₃

SANITIZER 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.

**PRECAUTIONARY STATEMENTS
HAZARDOUS TO HUMANS & DOMESTIC ANIMALS**

DANGER

Keep Out of Reach of Children. Corrosive. 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 or absorbed through the skin. Avoid contamination of food.

STORAGE AND DISPOSAL

Store only in tightly closed, original container in a secure area inaccessible to children. Do not contaminate water, food, or feed by storage or disposal.

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the hazardous waste representative at the nearest EPA Regional Office for guidance.

Do not reuse empty container. Triple rinse empty container with water. Return metal drums to reconditioner or puncture and dispose of in a sanitary landfill or by other procedures approved by state and local authorities. Plastic containers may be disposed of in a sanitary landfill incinerated or, if allowed by local authorities, by burning. If burned, stay out of smoke.

Sanitizer 2150

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

Active Ingredients

Alkyl (60% C₁₂, 30% C₁₄, 5% C₁₆, 5% C₁₈)
Dimethyl benzyl ammonium chlorides 2.28%
Alkyl (68% C₁₂, 32% C₁₄)
Dimethyl ethylbenzyl ammonium chlorides 1.28%
Sodium carbonate 2.00%
Inert Ingredients 95.44%
100.00%

EPA Reg. No. 12367-11
EPA Est. No. 12367-PA-1

1 GALLON

DANGER

KEEP OUT OF REACH OF CHILDREN

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

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.

**For Sale For Use And Storage By
Maintenance Personnel Only**

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

DIRECTIONS FOR USE

GENERAL USE DIRECTIONS: Add one ounce per gallon of water. Use **SANITIZER 2150** 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 **SANITIZER 2150** with a cloth, mechanical spray device (spray surface until thoroughly wetted) or immersion. Treated surfaces must remain wet for 3 minutes. Prepare a fresh solution daily or when use solution becomes visibly dirty. Do not use a mechanically applied use-solution for sanitizing.

DIRECTIONS FOR RESTAURANT AND BAR RINSE

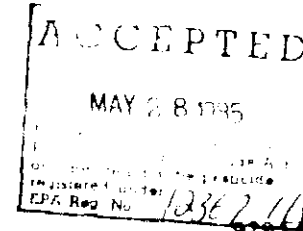
For dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 oz. of **SANITIZER 2150** to 1 gallon of water (200 ppm). No rinse is required.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. of **SANITIZER 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 **SANITIZER 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.



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