

**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 W.H. Sanitizer to 4 gallons of water. No Terminal Potable Water Rinse Required.

**ROOM FOGGING for enclosed areas**

**DIRECTIONS**

To minimize the danger of cross-contamination from environmental surfaces apply solution of W.H. Sanitizer as a fog as described below, before applying standard routine terminal cleaning and disinfecting practices. 1. Remove all human, animal, and plant life from room. 2. Open closet doors and drawers. 3 Set up 34% revolving platform in center of room. 4. Mount Jet FOGMASTER TRI-JET MODEL 6208, or other fogging device delivering equivalent spray at 3RPM. 5. Fill sprayer reservoir with 1.5 oz. of W.H. Sanitizer to 1 gallon of water to produce 1150 ppm active ingredients. 6. Set sprayer mechanism to deliver 1 gallon of solution. 7. Fog for 15 minutes for an average 2100 cu. ft. room. For different room sizes, vary spray time proportionately to ensure complete wetting of exposed surfaces. 8. Wait 2 hours before entering room after treatment, then disinfect surfaces as directed above. 9. Rinse fogging equipment thoroughly with clear water following use.

**DANGER**

Keep Out of Reach of Children. Corrosive. Causes severe eye and skin damage. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling concentrate. 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 all contaminated clothing before reuse. If swallowed, drink milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician.

**NOTE TO PHYSICIAN:**

Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Rinse empty container thoroughly with water and discard.

# W. H. SANITIZER

**DISINFECTANT                      DEODORIZER                      SANITIZER**

**ACTIVE INGREDIENTS:**

n-Alkyl (60% C14, 30% C16, 5% C12, 5% C18)  
dimethyl benzyl ammonium chlorides . . . . .5%  
n-Alkyl (68% C12, 32% C14) dimethyl  
ethylbenzyl ammonium chlorides . . . . .5%

**INERT INGREDIENTS:** . . . . .90%  
**100%**

*W.H. Sanitizer is a concentrate and should be diluted before using.*

**NET CONTENTS: 1 Gallon**

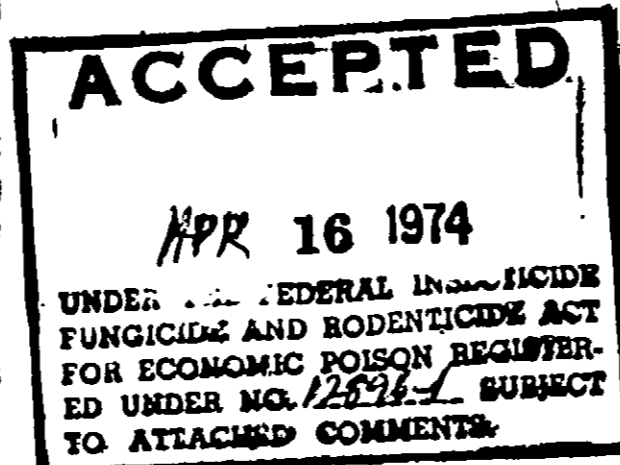
**EPA Reg. No. 12896-1**

## DANGER

*Keep Out of Reach of Children.*

See other precautionary and first aid statements on left side panel.

Wade Hampton Chemical Company, Inc.  
Box 236, Taylors, S.C. 29687



12896-1

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### USE DIRECTIONS:

#### 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 W.H. Sanitizer to 4 gallons of water. Disinfect with 3 ounces W.H. Sanitizer to 5 gallons of water. Kills Staphylococcus aureus and Salmonella choleraesuis. For heavily soiled or contaminated areas, a pre-cleaning step is recommended.

#### Hospitals

For floors, walls and other hard surfaces. In Nursing Homes, Institutions, as well as Sink Tops, Garbage Pails, Telephones and Restrooms, use W.H. Sanitizer at 3½ ounces per 5 gallons of water. Apply with cloth, mop, or sponge. At this level W.H. Sanitizer will be effective against Pseudomonas aeruginosa PRD-10. For heavily soiled or contaminated areas, a pre-cleaning step is recommended.

#### Food Processing Equipment

For sanitizing of previously cleaned food processing equipment and food utensils dilute 1 ounce W.H. Sanitizer per 4 gallons of water to provide 200 ppm of active quaternaries. At this level, No Potable Water Rinse is required.

#### Dairies

To Sanitize dairy equipment such as tanks, lines, pails, and milk cans, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce W. H. Sanitizer to 4 gallons of water (200 ppm). At this level, No Potable Water Rinse is required. Follow recommendations of local Health Board.

*This product when used on environmental, inanimate, hard surfaces at 3½ ounces per 5 gallons of water is effective against Influenza A<sub>2</sub>, Herpes Simplex, Adenovirus type 2, and Vaccinia Viruses.*

#### Cold Disinfection

For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, simply submerge instruments into solution containing 1½ ounce W. H. Sanitizer per gallon of water for 10 minutes.

