

GERMICIDE-200 is recommended wherever the maintenance of sanitary, clean conditions are indicated.

**Sanitizing Effectiveness** GERMICIDE-200 is effective in waters up to 750 ppm hardness. This activity has been confirmed by the Germicidal and Detergent Sanitizers ("The Chambers Method"), Methods of Analysis, 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>

GERMICIDE-200 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**

Hazards to Humans and domestic animals

**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 SPILLAGE OR DISPOSAL.

OPEN BURNING 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**

DO NOT REUSE (RE-FILL) 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 AUTHORITY FOR APPROVED ALTERNATIVE PROCEDURES SUCH AS LIMITED OPEN BURNING.

BETTERBILT CHEMICALS



**GERMICIDE-200**

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

<b>ACTIVE INGREDIENTS:</b>	
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%
<b>INERT INGREDIENTS</b>	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. 13368-2  
EPA Est. No. CA-13368-2

NET CONTENTS: 1 GALLON (3.79 LITERS)

Manufactured By:  
BETTERBILT CHEMICALS INC.  
9843 S. ALBURTIS AVENUE  
SANTA FE SPRINGS, CA 90670

(213) 949-6668

**Directions for Use GENERAL CLASSIFICATION**

It is a violation of Federal Law to use in a manner inconsistent with its label.

**GENERAL USE DIRECTION**

Add one ounce per gallon of water. Use GERMICIDE-200 for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, restaurants, institutional kitchens, farms, etc. Sanitizing may be desirable. No rinse is required. For heavily soiled equipment or utensils, use with a good detergent. Rinse with clean water. For spray application, apply recommended dilution of GERMICIDE-200 to a cloth, mechanical spray device (spray suit thoroughly wetted) or immersion. Treated surfaces must remain wet for 1 minute. Prepare a fresh solution daily or when use-solution becomes visibly dirty. Re-use mechanically applied use-solution for

**DIRECTIONS FOR RESTAURANT AND BAR**

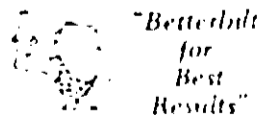
Dishes, glassware, silverware, cooking utensils, etc. Wash with detergent, rinse thoroughly, and immerse in solution containing 1 oz. of GERMICIDE-200 per gallon of water (200 ppm). No rinse is required.

**DIRECTIONS FOR FOOD PROCESSING EQUIPMENT DAIRIES**

Clean and rinse equipment thoroughly, then immerse in sanitizing solution containing 1 oz. of GERMICIDE-200 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 as possible. Rinse with clean water. Sanitize in a solution of 1 oz. of GERMICIDE-200 to 1 gallon of water (200 ppm) active quaternary. Immerse all utensils for at least two minutes contact time specified by governing authority. Place sanitized utensils on a rack or tray to air dry.
2. Wash with a good detergent or compatible detergent. Rinse with clean water. Sanitize in a solution of 1 oz. of GERMICIDE-200 to 1 gallon of water (200 ppm) active quaternary. Immerse all utensils for at least two minutes contact time specified by governing authority. Place sanitized utensils on a rack or tray to air dry.



GERMICIDE-200 is recommended wherever the maintenance of sanitary, clean conditions are indicated for maximum effectiveness. GERMICIDE-200 is effective against up to 750 ppm hardness. This activity has been confirmed by the Germicidal and Detergent Tests ("The Chambers Method"), Methods of Testing, 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>

GERMICIDE-200 contains a nonionic wetting agent to assist in rinsing thus assuring film-free, spot-free surfaces on equipment and utensils.

**DO NOT MIX WITH SOAP OR ANIONIC DETERGENTS.**

**PRECAUTIONARY STATEMENTS**

Hazardous to Humans and domestic animals

**WARNING**

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

**STORAGE AND DISPOSAL**

CONTAINER MUST BE KEPT UNDER LOCKED KEY OR KEYS SUFFICIENT TO MAKE IT INACCESSIBLE TO CHILDREN OR PERSONS UNFAMILIAR WITH ITS USE.

DO NOT CONTAMINATE WATER, FOOD OR FEED BY SPILLING OR DISPOSAL.

REFILLING IS PROHIBITED. REUSE EMPTY CONTAINER.

**DISPOSAL**

NEVER SPRAY MIXTURE OR RINSATE THAT CAN BE REUSED OR CHEMICALLY REPROCESSED. DISPOSED OF IN A LANDFILL APPROVED BY LOCAL, STATE OR FEDERAL AGENCIES OR BURIED IN A SAFE PLACE AWAY FROM SUPPLIES.

**WATER DISPOSAL**

NEVER POUR EQUIVALENT AND DISPOSE IN A LANDFILL APPROVED BY LOCAL, STATE OR FEDERAL AGENCIES OR BURIED IN A SAFE PLACE AWAY FROM SUPPLIES. FEDERAL STATE OR LOCAL DISPOSAL AGENCIES FOR APPROVED ALTERNATIVE PROCEDURES OR AS LIMITED OPEN BURNING.

NEVER POUR EQUIVALENT AND DISPOSE IN A LANDFILL APPROVED BY LOCAL, STATE OR FEDERAL AGENCIES OR BURIED IN A SAFE PLACE AWAY FROM SUPPLIES.

**BETTERBILT CHEMICALS**  
**GERMICIDE-200**

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Sodium Carbonate	100.00%
<b>INERT INGREDIENTS</b>	

**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.

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**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 GERMICIDE-200 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 GERMICIDE-200 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 re-use mechanically applied use-solution for sanitizing.

**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 GERMICIDE-200 to 1 gallon of water (200 ppm). No rinse is required.

**DIRECTIONS FOR FOOD PROCESSING EQUIPMENT DAIRIES:**

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. of GERMICIDE-200 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. Rinse with clean water. Sanitize in a solution of 1 oz. of GERMICIDE 200 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. Place sanitized utensils on a rack or drain board to air dry.

