

Peak #216

DISINFECTANT • SANITIZER • DEODORIZER

FOR ROOM FOGGING: Apply solution of Peak No. 216 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 a fogging device delivering spray at 3 RPM. 5. Fill sprayer reservoir with 1.5 oz. of Peak No. 216 to 1 gallon of water to produce 1150 ppm active ingredients. 6. Set sprayer mechanism to deliver 1 gallon of solution. 7. Fog 15 minutes for average room (2100 cu. ft.) For different room sizes, vary spray time proportionately to ensure complete wetting of exposed surfaces. 8. Wait 2 hours before entering room after treatment. 9. Rinse fogging equipment thoroughly with clear water following use.

DANGER

Keep Out of Reach of Children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

FIRST AID

In case of contact, flush eyes and skin immediately 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 milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Call a physician immediately.

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

ACTIVE INGREDIENTS:

n-Alkyl (60%C ₁₄ , 30%C ₁₆ , 5%C ₁₂ , 5%C ₁₈) dimethyl benzyl ammonium chlorides	5.0%
n-Alkyl (68%C ₁₂ , 32%C ₁₄) dimethyl ethylbenzyl ammonium chlorides	5.0%
INERT INGREDIENTS:	90.0%
	<hr/>
	100.0%

Peak No. 216 is a concentrate and should be diluted before using.

THIS PRODUCT HAS BEEN AUTHORIZED FOR USE UNDER U.S.D.A. CONSUMER AND MARKETING SERVICE INSPECTION PROGRAMS FOR POULTRY, MEAT, RABBIT AND EGG PRODUCT PLANTS.

CONTENTS: ONE GALLON

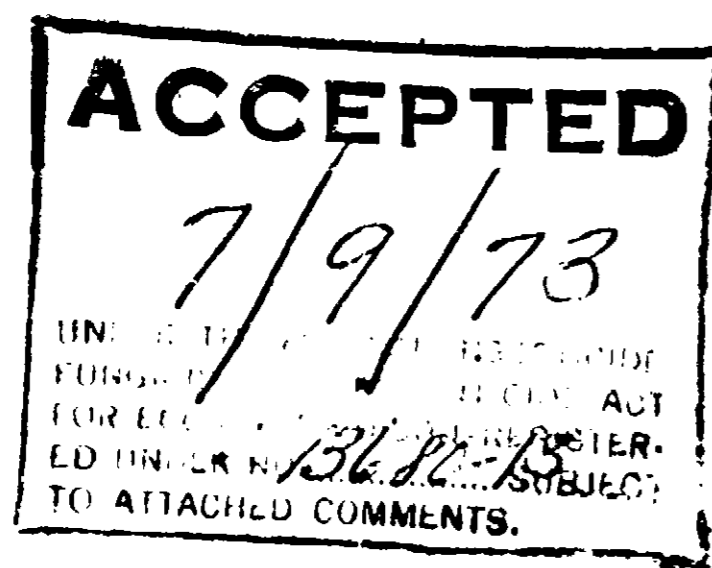
EPA Reg. No. 13680-13

DANGER KEEP OUT OF REACH OF CHILDREN.

See First Aid and other precautions on left panel.

OZARK CHEMICAL COMPANY

P. O. BOX 1384 LITTLE ROCK, ARK. 72203



13680-13

Peak #216

DISINFECTANT • SANITIZER • DEODORIZER

ACTIVE INGREDIENTS:

n-Alkyl (60% C_{14} , 30% C_{16} , 5% C_{12} , 5% C_{18}) dimethyl benzyl ammonium chlorides	5.0%
n-Alkyl (68% C_{12} , 32% C_{14}) dimethyl ethylbenzyl ammonium chlorides	5.0%
INERT INGREDIENTS:	90.0%
	<hr/> 100.0%

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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 2 ounces Peak No. 216 to 4 gallons of water. Kills Staphylococcus aureus and Salmonella choleraesuis.

Hospitals: For floors, walls and other hard surfaces. In Nursing Homes, Institutions, as well as Sink Tops, Garbage Pails, Telephones and Restrooms, use Peak No. 216 at 3½ ounces per 5 gallons of water. At this level, Peak No. 216 will be effective against Pseudomonas aeruginosa PRD-10.

Food Processing Equipment: For sanitization of food processing equipment and food utensils, first clean and rinse the equipment thoroughly. Dilute 1 ounce Peak No. 216 per 4 gallons of water to provide 200 ppm of active quaternary. At this level, No Potable Water Rinse is required.

Dairies: To sanitize dairy equipment, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce Peak No. 216 to 4 gallons of water (200 ppm). At this level, No Potable Water Rinse is required. Follow recommendations of local Health Board.

Cold Disinfection: For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, simply submerge instruments into solution containing 1½ ounce Peak No. 216 per gallon of water.

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 Peak No. 216 to 4 gallons of water. No Terminal Rinse Required.

Rinse empty container thoroughly with water and discard it.