Sanitizing of Food Processing Eq. , $\,$ ant and Other Hard Non-Persus Surfaces in Food Contact Locations

For sanitizing lood processing equipment, daily equipment, to Juten sils dishes silverware, glasses, sink tops, countertop, refrigerated storage and display equipment, and other hard non-perious surfaces. No petable water rinse is required

Wash and rinse all articles thoroughly, then apply a solution of least BAXAN in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be re-used for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush. No Petable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a Foz 4 gallon dilution of BAXAN. No Petable water rinse is required.

At 2- oz /4 gallons. BAXAN fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S Public Health Services in waters up to 400 ppm of hardness calculated as Ca CO, when evaluated by the AOAC Germicidal and Detergent Santizer Method against Escherichia coli and Staphylococcus aureus The udders, flanks, and teats of dairy cows, can be sanitized by washing with a solution of two BAXAN in 4 gallons of warm water. No Petable water rinse is required.

Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dipused towel back into sanitizing solution When solution becomes existibly dirty, discard and provide fresh solution. solution

Precautionary Statements Hazards to Humans and domestic animals **GANGER** Keep out of reach of children. Corrosive.

Causes eye damage and skin irritation. Do not get in eyes on skin of on clathing. Protect eyes and skin when handling. Harmful if swallowed Avoid carramination of food.

STORAGE AND DISPOSAL

-DO NOT CONTAMINATE WATER FOOD OR FEED BY STORAGE OR DISPOSAL -OPEN DUMPING IS PROHIBITED -DO NOT REUSE EMPT'S CONTAINER -ESTICIDE DISPOSAL - PESS ICIDE OR RINSATE THAT CA"NOT BE USED UR CHEMICALLY REPROCESSED SHOULD BE DISPOSED OF IN A LANDFILL APPROVED FOR PESTICIDES OR BURIED IN A SAFE PLACE AWAY FROM WATER SUPPLIES

CONTAINER DISPOSAL — TRIPLE RINSE (OR EQUIVALENT) AND DISPOSE IN AN INCINERATOR OR LANDFILL APPROVED FOR PESTICIDE CONTAINERS. OR BURY IN A SAFE PLACE

GENERAL — CONSULT FEDERAL STATE OR LOCAL DISPOSAL AUTHORITIES FOR APPROVED ALTERNATIVE PROCEDURES SUCH AS LIMITED OPEN BURNING



DISINFECTANT-SANITIZER OF SET ORGANIC SOIL TOLERANGE

Disinfectant-Sanitizer-Deodorizer for Ho: . Institutional Industrial School, Dairy and Other Farm Use

Active Ingredients

Octyl decyl dimethyl ammonium chlorid	ę					. 5	0	
Didecyl dimethyl ammonium chloride						2	5	
Dioctyl dimethyl ammonium chloride						. 2	5	
Isopropyl alcohol						. 4	Û	
Inert Ingredients						86	0	
-						100	0	

KEEP OUT OF REACH OF CHILDREN. DANGER

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 milk-legg whites gelatin solution or if these are not available drink large quantities of water. Avoid alcohol. Call a physician immediately.

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

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Reg n No. 13680-26 EPA Est. No. 13680-AR 1 **Nel Contents**

Manufactured By OZARK CHEMICAL COMPANY NORTH LITTLE ROCK ARKATISAS 72118

Directions for Use

GENERAL CLASSIFICATION

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

A ply BAXAN with a cloth, mop or mechanical spray device. When a plied with a mechanical spray device surface must be sprayed with a mechanical spray device surface must be sprayed with a mechanical spray device. When a plied with a mechanical spray device surface must be sprayed with a mechanical spray device. When a plied with a mechanical spray device when the reality throughly wetted. Treated surfaces must remain wet for 10 per up a politic production in the splitals. Nursing Homes and Other Health Care Institutions of the politic production in the splitals. Nursing Homes and Other Health Care Institutions of the politic production in the splitals. Nursing Homes and Other Health Care Institutions of the politic production in the splitals. Nursing Homes and Other Health Care Institutions of the production of the p

urfaces Add 3° oz BAXAN to 4 gallons water Apply to previously cleaned hard surface with mop or cloth

At this use-level BAXAN is effective against Pseudomonas aeruginosa when evaluated by the AOAC Use-Dilution Test

BAXAN is effective against Staphylococcus aureus and Salmonella choleraesuis even in the presence of organic soil and residual anionic detergents when used at 3 oz 755 gallons.

Disinfectant in Institutions, Industry and Schools.

For disinfecting floors, walls, bedframes countertops, tables, chairs, garbage pails, bathroom fixtures and other hard non-porous surfaces Add 3 oz of BAXAN to 5.5 gallons of water Apply to previously cleaned har J surface with mcp or cloth

Disinfection of Barber Tools.

Precleaned barber tools (such as combs, brushes, razors and scissors can be disinfected by immersing in a - oz /gallon solution of BAXAN

Disinfection of Poultry Equipment, Animal Quarters and Konnels.

Poultry brooders, watering founts, feeding equipment and other animal quarters (such as stalls and kennel areas) can be disinfected after thorough cleaning by applying a solution of 312 oz. BAXAN to 4 gallons of water with a mop, cloth or brissh Small utensils should be immersed in this solution.

Prior to disinfection, all poultry, other animals and their feeds must be removed from the premises. This includes emptying all troughs, racks and other feeding and watering appliances. Remo. Thirter and droppings from floors, walls and other surfaces occupant traversed by poultry or other animals.

After disinfection, ventilate buildings, coops and other closed spaces. Do not house poultry, or other animals, or employ equipment until treatment has been absorbed, set or dried.

All treated equipment that will contact le d or drinking water mus-be rinsed with potable water before reuse.