ACCEPTED.

SEP 29 1975

FOR ECONOMIC POISON REGISTER

WONDER NO. 1445 - 2 - Chy

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

Sanitizing Effectiveness:

waters up to 750 ppm hardness. This activity has been confirmed by the Germicidal and Detergent Sanitizers Method ("The Chambers Method"); Methods of Analyses, AOAC, Eleventh Edition, 1970, Page 66 as follows:

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

Staphylococcus aureus ATCC No. 6538 at 200 ppm Active quaternary — 750 ppm CaCO₃

contains a nonionic wetting agent to promote rinsing thus ssuring film-free, spot-free equipment and utensils.

NOTE: Do not mix with soap or anionic detergents.

Do Not Reuse Container. Destroy when empty.

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

In case of contact, immediately flush eyes or skin with planty of water for at leas* 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Call a physician immediately.

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

Alkyl (60%, C ₁₄ : 30%, C ₁₆ ; 5%, C ₁₂ : 5%, C ₁₈) Dimethyl Benzyl Ammonium Chlorides	1.28%
Alkyl (68%, C ₁₂ ; 32%, C ₁₄) Dimethyl	4.000
Ethylbenzyl Ammonium Chlorides	1.28%
Sodium carbonate	2.00%

95.44%

100%

EPA Registration No. 14451-2

Net Contents: 1 Gallon

KEEP OUT OF REACH OF CHILDREN. SEE LEFT PANEL FOR ADDITIONAL PRECAU-TIONARY STATEMENTS. Add one ounce per gallon of water. Use 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

Dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 cz. of to 1 gallon of water (200 ppm). No rinse is required.

Clean and tinse equipment thoroughly, then apply sanitizing solution containing 1 oz of to 1 gallon of water (200 ppm). No rinse is required.

- 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 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.

THIS DISINFECTANT is effective against a wide variety of gram-positive and gram-negative bacteria and pathogenic fungi.

THIS DISINFECTANT is also an excellent deodorant. It is especially advantageous to control odors that are bacterial in origin.

THIS DISINFECTANT mixes readily with water and makes a clear, stable solution. In use dilution, it is non-corrosive and non-staining to plastic, vinyl, synthetics, enamel, tile and most common metals. Has a pleasant lemon odor.

CAUTION KEEP OUT OF REACH OF CHILDREN

Harmful if swallowed. Avoid getting in eyes or on skin. In case of contact, wash thoroughly with water. If irritation persists, get medical attention. Avoid contamination of food or foodstuffs. Avoid breathing spray mist.

Rinse empty container thoroughly with water and discard it.

CENTRAL CLEANING SERVICE & SUPPLY

1124 Lafayette Road Rossville, Georgia 30741 PHONE: 861-0902

ACCEPTED

FP 29 1975

UNDER THE PEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
POR ECONOMIC POUCH REGISTER
ED UNDER NO. 1415000

Phenol Goefficient using A.O.A.C. method

– Salmonella typhosa – 7

Staphylococcus aureus – 10

- Escherichia coli - 6

ACTIVE INGREDIENTS:

CAUTION:

KEEP OUT OF REACH OF CHILDREN

(See other precautions on side panel)

NET CONTENTS: ___

ACCEPTED

SEP 29 1975

TWOER THE FEDERAL INSECTICIDE FUNGICIDE AND RODENTICIDE ACT FOR ECONOMIC POISON REGISTER. ID UNDER NO.

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ACCEPTED

SEP 29 1975

 Phenol Coefficient using A.O.A.C. method

∴ – Salmonella typhosa – 7

- Staphylococcus aureus -10

Escherichia coli — 6

ACTIVE INGREDIENTS:

CAUTION:

KEEP OUT OF REACH OF CHILDREN

(See other precautions on side panel)

NET CONTENTS: _

CCEPTED

SEP 29 1975

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I THE FEDERAL INSECTICIDE CIDE AND RODENTICIDE ACT CONOMIC POISON REGISTERINGER NO.

DIRECTIONS

L-7

Use in hospitals, public rooms, homes, restaurants, barber and beauty shops and pet animal quarters for general disinfection of walls, floors, glass, metal, plastic, porcelain, synthetics and finished wood surfaces and furnishing.

FOR DISINFECTION

- 1. Flush away surface soils with water where possible.
- 2. Clean with a solution of 5 ounces of DISINFECTANT per gallon of water.
- 3. Rinse with clear water.
- 4. Apply disinfecting solution so as to thoroughly wet all surfaces. For non-porous, easily cleaned areas, make a disinfecting solution of 5 ounces of DISINFECTANT per gallon of water. For porous surfaces, areas difficult to clean, or contagious disease areas, make a disinfecting solution using 8 ounces of DISINFECTANT per gallon of water.
- 5. Surfaces contacting food must be scrubbed thoroughly with detergent and rinsed with potable water prior to reuse.

FOR DEODORIZING

For garbage cans and similar refuse areas, use a solution of 16 ounces per gallon of water. Spray or wet all surfaces.

FOR MILDEW CONTROL

Use on enamel, procelain, tile and plastics to control mildew. Follow directions for disinfection. Repeat treatment every seven days, or when new growth appears.

CENTRAL CLEANING SERVICE & SUPPLY

1124 Lafayette Road Rossville, Georgia 30741 PHONE: 861-0902