

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 MARK TEN to 4 gallons of water. No Terminal Potable Water Rinse Required.

Cold Disinfection: For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, simply submerge instruments into solution containing 1 1/2 ounce MARK TEN per gallon of water for 10 minutes.

**DANGER**

Keep out of reach of children. Corrosive. Causes severe eye damage and skin irritation. 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.

# Mark Ten

DISINFECTANT                      DEODORIZER                      SANITIZER

ACTIVE INGREDIENTS:

n-Alkyl (60% C<sub>14</sub>, 30% C<sub>16</sub>, 5% C<sub>12</sub>, 5% C<sub>18</sub>)  
dimethyl benzyl ammonium chlorides ..... 5%  
n-Alkyl (68% C<sub>12</sub>, 21% C<sub>14</sub>) dimethyl ethyl-  
benzyl ammonium chlorides ..... 5%

INERT INGREDIENTS: .....  $\frac{90\%}{100\%}$

MARK TEN is a concentrate and should be diluted before using.

NET CONTENTS: \_\_\_\_\_ EPA Reg. No. 18035-5

**DANGER**

Keep out of reach of children. See other precautionary and first aid statements on left side panel.

**PRIVATE LABEL CHEMICALS, INC.**  
2280 Terminal Road  
St. Paul, Minn. 55113

USE DIRECTIONS:  
Household  
animate  
Pails,  
Apply  
to 4 ga  
lons of  
eraesui  
step is  
Hospital  
Homes,  
and Res  
Apply w  
effecti  
Food Pr  
food pr  
TEN per  
naries.  
Dairies  
and mil  
Then ap  
gallons  
Rinse i

18035-5

# Mark Ten

DISINFECTANT                      DEODORIZER                      SANITIZER

ACTIVE INGREDIENTS:

n-Alkyl (60% C<sub>14</sub>, 30% C<sub>16</sub>, 5% C<sub>12</sub>, 5% C<sub>18</sub>)  
dimethyl benzyl ammonium chlorides ..... 5%  
n-Alkyl (68% C<sub>12</sub>, 21% C<sub>14</sub>) dimethyl ethyl-  
benzyl ammonium chlorides ..... 5%

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

MARK TEN is a concentrate and should be diluted before using.

NET CONTENTS: \_\_\_\_\_ EPA Reg. No. 18035-5

**DANGER**

Keep out of reach of children. See other precautionary and first aid statements on left side panel.

**PRIVATE LABEL CHEMICALS, INC.**  
2280 Terminal Road  
St. Paul, Minn. 55113

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 MARK TEN to 4 gallons of water. Disinfect with 3 ounces MARK TEN to 5 gallons of water. Kills Staphylococcus aureus and Salmonella choleraesuis. For heavily soiled or contaminated areas, a precleaning 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 MARK TEN at 3 1/2 ounces per 5 gallons of water. Apply with cloth, mop, or sponge. At this level, MARK TEN will be effective against Pseudomonas aeruginosa PRD-10.

Food Processing Equipment: For sanitization of previously cleaned food processing equipment and food utensils, dilute 1 ounce MARK TEN 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 MARK TEN to 4 gallons of water (200 ppm.) At this level, No Potable Water Rinse is Required. Follow recommendations of local Health Board.

ACCEPTED WITH COMMENTS

**Restaurant and Bar Rinse:** Dishes, glassware, silverware, cooking utensils, wash with soap or synthetic detergent; rinse thoroughly and immerse in a sanitizing solution containing ½ ounce MARK FIVE to 1 gallon of water. No Terminal Potable Water Rinse Required.

**Cold Disinfection:** For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, simply submerge instruments into solution containing 3 ounces MARK FIVE per gallon of water for 10 minutes.

**DANGER**

Keep out of Reach of Children. Corrosive. Causes severe eye damage and skin irritation. 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.

# Mark V

DISINFECTANT                      DEODORIZER                      SANITIZER

**ACTIVE INGREDIENTS:**

n-Alkyl (60% C<sub>14</sub>, 30 % C<sub>16</sub>, 5% C<sub>12</sub>, 5% C<sub>18</sub>)  
dimethyl benzyl ammonium chlorides ..... 2½%  
n-Alkyl (68% C<sub>12</sub>, 32% C<sub>14</sub>) dimethyl ethylbenzyl  
ammonium chlorides ..... 2½%

**INERT INGREDIENTS:** ..... 95%  
100%

MARK FIVE is a concentrate and should be diluted before using.

**NET CONTENTS:** 1 U.S. GALLON      EPA Reg. No. 18035-7

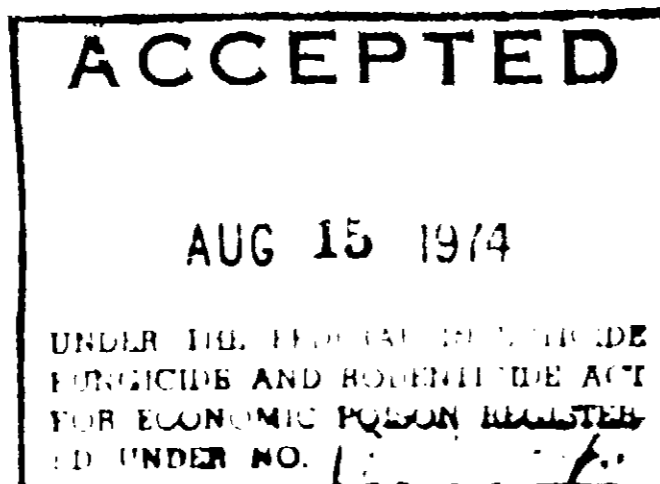
**DANGER**

EPA Est. 18035-MN-1

Keep Out of Reach of Children. See other precautionary and first aid statements on left side panel.

**PRIVATE LABEL CHEMICALS, INC.**

2280 Terminal Road  
St. Paul, Minn. 55113



USE D

House  
surface  
Corrid  
cloth.  
6 ounce  
Salmor  
cleanin

Hospit  
Institu  
use M/  
or spo  
aerugir

Food  
proces  
gallon  
Potabi

Dairies  
first cl  
contain  
level, M  
Health

# Mark V

DISINFECTANT                      DEODORIZER                      SANITIZER

**ACTIVE INGREDIENTS:**

n-Alkyl (60% C<sub>14</sub>, 30 % C<sub>16</sub>, 5% C<sub>12</sub>, 5% C<sub>18</sub>)  
dimethyl benzyl ammonium chlorides . . . . . 2½%  
n-Alkyl (68% C<sub>12</sub>, 32% C<sub>14</sub>) dimethyl ethylbenzyl  
ammonium chlorides . . . . . 2½%

**INERT INGREDIENTS:** . . . . . 95%  
100%

MARK FIVE is a concentrate and should be diluted before using.

NET CONTENTS: 1 U.S. GALLON      EPA Reg. No. 18035-7

## DANGER

EPA Est. 18035-MN-1

Keep Out of Reach of Children. See other precautionary and first aid statements on left side panel.

**PRIVATE LABEL CHEMICALS, INC.**  
2280 Terminal Road  
St. Paul, Minn. 55113

### 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 ½ ounce MARK FIVE to 1 gallon of water. Disinfect with 6 ounces MARK FIVE 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 MARK FIVE at 7 ounces per 5 gallons of water. Apply with cloth, mop, or sponge. At this level, MARK FIVE will be effective against Pseudomonas aeruginosa PRD-10.

**Food Processing Equipment:** For sanitization of previously cleaned food processing equipment and food utensils, dilute ½ ounce MARK FIVE per 1 gallon 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 ½ ounce MARK FIVE to 1 gallon of water (200 ppm.) At this level, No Potable Water Rinse is Required. Follow recommendations of local Health Board.