



LC 100 IODOPHOR

DISINFECTANT • SANITIZER • DETERGENT

Non-staining in Use Solution

GENERAL INFORMATION

LC 100 solutions wet contaminated surfaces to assure effective germicidal action. Clean all surfaces with suitable detergent and rinse prior to use of LC 100 solution. Rinse or scrape soil from surfaces prior to detergent-sanitizer applications. For sanitizing pre-cleaned utensils, use a minimum exposure of 10 minutes at a temperature from 75° to 100°F. For disinfecting applications, an exposure period of 10 minutes is required. Do not use water over 100°F.

IMPORTANT

Use fresh solutions after each clean-up. The daily use of LC 100 prevents milkstone build-up. A yellow color on equipment indicates milkstone build-up and can be removed by brushing with LC 100, allowing a few minutes contact then rinsing.

ACCEPTED
OCT 11 1973
UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REG. STER.
ED UNDER NO. 30943-1

Lea Chemicals

P. O. Box 868
Marianna, Florida 32446

ACTIVE INGREDIENTS:

Nonylphenoxyethoxyethanol-Iodine complex*, 20.75%; Phosphoric acid, 6.00%; Isopropyl alcohol, 5.00%; Potassium iodide, 2.00%.

INERT INGREDIENTS: 66.25%

*Provides a minimum of 1.75% titratable iodine.

DILUTION TABLE

Solution	Dilution	Oz./5 Gal. Water	PPM Titratable Iodine
A	1:1280	1/2	12.5
B	1:640	1	25.0
C	1:213	3	75.0
D	1:128	5	125.0

EPA Reg. No. 30943-1

CAUTION KEEP OUT OF REACH OF CHILDREN

Harmful if swallowed. May cause eye irritation. Avoid contact with eyes or skin. In case of contact, flush with plenty of water. If irritation persists, get medical attention.

Avoid contamination of foods. Rinse surface treated prior to contact with food. Avoid contact with alkalies, soap and detergents.

Do not reuse empty drum. Rinse thoroughly and discard. **DO NOT USE, POUR, SPILL OR STORE NEAR HEAT OR OPEN FLAME.**

Net Contents _____ Gallons

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DIRECTIONS

- General Disinfection: Floors, Walls, Equipment in Kennels, Poultry Plants, Hatcheries, Meat Plants and Food Processing Plants**—Clean with a suitable detergent and rinse thoroughly. To disinfect, use solution C for non-porous surfaces and solution D for porous surfaces. Allow a minimum of 10 minutes exposure and rinse thoroughly. Follow recommendations of Federal, State, or local regulatory groups.
- Cafeterias, Restaurants, Bars: Eating Utensils, Cutlery, Dishes, Glassware**—
 - Scrape and pre-wash utensils and glasses.
 - Wash with a good detergent or compatible cleaner.
 - Sanitize in a solution of 1/2 ounce to 5 gallons of water (12.5 ppm — solution A). Immerse all utensils for at least 10 minutes or for contact time specified by governing sanitary code.
 - Rinse with potable water.
 - Place sanitized utensils on a rack or drain board to air dry.
- Dairy Farm: Milking Machines and Utensils**—
 - Flush all residual milk from equipment with cold or lukewarm water after each milking. Do not use hot water. Take equipment apart and immerse all parts except pulsator in solution B and thoroughly brush clean. The same solution should be used for wash pails and strainers. Rinse with warm water, reassemble and rack in a clean, dust-free place.
 - Prior to using equipment previously cleaned with a suitable detergent, sanitize with solution A. Rinse surface with water after 10 minutes exposure.
- Dairy Plant: After processing milk, flush residual milk from equipment and all surfaces with lukewarm water. Wash with a suitable detergent and rinse with water. Sanitize surfaces with solution B. Allow at least a 10 minute exposure and rinse with water. Follow recommendations of local Health Department.**