

FLEXO SANITIZER-CLEANER 10-5 is recommended wherever the maintenance of sanitary, clean conditions are indicated.

Sanitizing Effectiveness: FLEXO SANITIZER-CLEANER 10-5 is effective in 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

FLEXO SANITIZER-CLEANER 10-5 contains a nonionic wetting agent to promote rinsing thus assuring film-free, spot-free equipment and utensils.

NOTE Do not mix with soap or anionic detergents.

Do Not Reuse Container. Destroy when empty.

WARNING

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.

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 contaminated clothing before reuse. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Call a physician immediately.

FLEXO SANITIZER CLEANER 10-5

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

Active Ingredients:

Alkyl (60% C₁₄; 30% C₁₆; 5% C₁₂; 5% C₁₈)
Dimethyl Benzyl Ammonium Chlorides 1.28%
Alkyl (68% C₁₂; 32% C₁₄) Dimethyl
Ethylbenzyl Ammonium Chlorides 1.28%
Sodium carbonate 2.00%

Inert Ingredients

95.44%

100.00%

EPA Registration No.

33281-3

Net Contents

1 Gallon

FLEXO CHEMICAL & DISTRIBUTING CO.

47 Route 20 Shrewsbury, Mass. 01545

WARNING

KEEP OUT OF REACH OF CHILDREN.
SEE FIRST AID AND OTHER PRECAU-
TIONS ON LEFT PANEL.

GENERAL USE DIRECTIONS

Add one ounce per gallon of water. Use FLEXO SANITIZER-CLEANER 10-5 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 of FLEXO SANITIZER-CLEANER 10-5.

DIRECTIONS FOR RESTAURANT AND BAR RINSE:

Dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 oz. of FLEXO SANITIZER-CLEANER 10-5 to 1 gallon of water (200 ppm). No rinse is required.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES:

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. of FLEXO SANITIZER-CLEANER 10-5 to 1 gallon of water (200 ppm). No rinse is required.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

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 FLEXO SANITIZER-CLEANER 10-5 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.

ORDER
FLEXO
FOR
33281

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ACCEPTED
3/22/71