

R-Quat - 5 is recommended wherever the maintenance of sanitary, clean conditions are indicated.

Sanitizing Effectiveness: R-Quat - 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 Analysis, 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

R-Quat - 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.

R-Quat - 5

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

Active Ingredients:

| | |
|--|---------|
| 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 Ethylbenzyl Ammonium Chlorides | 1.28% |
| Sodium carbonate | 2.00% |
| <u>Inert Ingredients</u> | 95.44% |
| | 100.00% |

EPA Registration No. 35939-1

Net Contents

R-Square Chemical & Coatings, Inc.
P.O. Box 1919 WSB
Gainesville, Georgia 30501

WARNING

KEEP OUT OF REACH OF CHILDREN.

See Left Panel For First Aid And
Additional Precautionary Statements.
See R-Quat - 15

ACCEPTED

OCT 22 1975

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTER-
ED UNDER NO. 35939-1

GENERAL USE DIRECTIONS

Add one ounce per gallon of water
Use R-Quat - 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 deter-
gent. Rinse with clean water. Then
apply recommended dilution of
R-Quat - 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 R-Quat - 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 con-
taining 1 oz. of R-Quat - 5 to 1 gallon
of water (200 ppm). No rinse is re-
quired.

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 com-
patible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz. of
R-Quat - 5 to 1 gallon of water (200
ppm active quaternary). Immerse all
utensils for at least two minutes or
for contact time specified by govern-
ing sanitary code.
5. Place sanitized utensils on a rack or
drain board to air-dry.