

**RED
TOP**
Products, Inc.

USE DIRECTIONS FOR SANITIZING

Sanitizing of Food Processing Equipment and other Hard Surfaces in Food Contact Locations.

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces.

Wash and rinse all articles thoroughly, then apply a solution of 1 oz. 444Q in 4 gallons of water.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz./4 gallon dilution of 444Q.

No potable water rinse is required.

At 1 oz./4 gallons 444Q has a hard water tolerance of 500PPM of hardness calculated as Ca CO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and staphylococcus aureus.

The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 oz. 444Q in 4 gallons of warm water.

Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.

DANGER:

Keep Out of Reach of Children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Protect eyes and skin when handling. 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 milk, egg whites, gelatin solution; or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

444Q DISINFECTANT-DEODORANT

Disinfectant-Sanitizer-Deodorant
Industrial, School, Dairy, and

AOCA Phenol

Staphylococcus ATCC
Salmonella typhosa, and

Active Ingredients

Alkyl (C₁₄, 50%; C₁₂, 40%)
Dimethyl Benzyl Ammonium Chloride
Ethanol

Inert Ingredients

EPA Registration No. 36341-
EST No. 36341-TX-1

Net Contents

Manufactured by
RED TOP PRODUCTS, INC.
Seguin Street, La Brea
WAREHOUSE
PHONE 51
3232 PANAM EXPR
SAN ANTONIO

DANGER
KEEP OUT OF REACH OF CHILDREN
AND OTHER PRECAUTIONS

MAR 23 1976

Under the Federal Insecticide,
Fungicide, and Rodenticide Act,
as amended, for the pesticide
EPA Reg. No. 36341-1

USE DIRECTIONS FOR SANITIZING

of Food Processing Equipment and other Hard Surfaces
Contact Locations.

Sanitizing food processing equipment, dairy equipment, food
dishes, silverware, glasses, sink tops, countertops, refriger-
ator and display equipment and other hard surfaces.

Rinse all articles thoroughly, then apply a solution of 1
oz. in 4 gallons of water.

Sink tops, countertops, refrigerated storage and display
and other stationary hard surfaces by cloth or brush.

Silverware, glasses, cooking utensils and other similar size
processing equipment can be sanitized by immersion in a 1
oz. on dilution of 444Q.

A water rinse is required.

4 gallons 444Q has a hard water tolerance of 500PPM
as calculated as Ca CO₃ when evaluated by the AOAC
and Detergent Sanitizer Method against Escherichia coli
and Staphylococcus aureus.

Udders, flanks, and teats of dairy cows can be sanitized by
with a solution of 1 oz. 444Q in 4 gallons of warm water.
Wash towel for each cow. Avoid contamination of sanitizing
by dirt and soil. Do not dip used towel back into sanitizing
When solution becomes visibly dirty, discard and provide
fresh solution.

DANGER:

Keep out of Reach of Children. Corrosive. Causes eye damage and
burns. Do not get in eyes, on skin, or on clothing. Protect
skin when handling. Harmful if swallowed. Avoid con-
tact with 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
contaminated clothing before reuse. If swallowed, drink
a large quantity of milk, egg whites, gelatin solution; or
if none are not available, drink large quantities of water. Avoid
drinking alcohol. Call a physician immediately.

PHYSICIAN: Probable mucosa damage may contraindicate
gastric lavage. Measures against circulatory shock,
depression, and convulsion may be needed.

444Q DISINFECTANT-SANITIZER DEODORIZER

Disinfectant-Sanitizer-Deodorizer for Hospital, Institutional,
Industrial, School, Dairy, and Other Farm and Home Use

AOCA Phenol Coefficients

Staphylococcus ATCC #6538 79.2

Salmonella typhosa, ATCC #6539 78.1

Active Ingredients

Alkyl (C₁₄, 50%; C₁₂, 40%; C₆, 10%) 10.0%

Dimethyl Benzyl Ammonium Chloride

Ethanol 2.0%

Inert Ingredients 88.0%

100.0%

EPA Registration No. 36341-1

EST No. 36341-TX-1

Net Contents

Manufactured By:

RED TOP PRODUCTS, INC.

Seguin Street, La Vernia, TX 78121

WAREHOUSE

PHONE 512-225-3158

3232 PANAM EXPRESSWAY NORTH

SAN ANTONIO, TEXAS 78225

DANGER:

**KEEP OUT OF REACH OF CHILDREN. SEE FIRST AID
AND OTHER PRECAUTIONS ON LEFT PANEL.**

USE DIRECTIONS FOR DISINFECTION

Disinfection in Hospitals, Nursing Homes and Other Health Care
Institutions.

For disinfecting floors, walls, countertops, bathing areas, lavatories,
bedframes, tables, chairs, garbage pails and other hard surfaces.
Add 4 1/4 oz. 444Q to 4 gallons water. Apply to previously cleaned
hard surface with mop or cloth.

At this use-level, 444Q is effective against Pseudomonas aeruginosa.
**Disinfectant in Institutions (i.e. Educational, Penal, Military), Industry,
Schools and Homes**

For disinfecting floors, walls, bedframes, countertops, tables, chairs,
garbage pails, bathroom fixtures and other hard surfaces.

Add 3 oz. of 444Q to 5.5 gallons of water. Apply to previously
cleaned hard surface with mop or cloth.

At 3 oz./5.5 gallon use-level, 444Q is effective against Staphy-
lococcus aureus, and Salmonella choleraesuis.

Disinfection of Barber Tools

Barber tools (such as combs, brushes, razors, and scissors) can be
disinfected by immersing in a 1/2-oz./gallon solution of 444Q.

Disinfection of Poultry Equipment, Animal Quarters and Kennels.

Poultry brooders watering founts, feeding equipment and other ani-
mal quarters (such as stalls and kennel areas) can be disinfected
after thorough cleaning by applying a solution of 4 1/4 oz. 444Q to
4 gallons of water with a mop, cloth or brush. Small utensils should
be immersed in this solution.

Prior to disinfection, all poultry, other animals and their feeds must
be removed from the premises. This includes emptying all troughs,
racks and other feeding and watering appliances. Remove all litter
and droppings from floors, walls and other surfaces occupied or
traversed by poultry or other animals.

After disinfection, ventilate buildings, coops and other closed spaces.
Do not house poultry, or other animals, or employ equipment until
treatment has been absorbed, set or dried.

All treated equipment that will contact feed or drinking water must
be rinsed with potable water before reuse.

Rinse empty container thoroughly with water and discard it.