

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. KaLi/1 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 KaLi/1.

No Potable water rinse is required.

At 1 oz./4 gallons KaLi/1 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. KaLi/1 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.

**KaLi/1 DISINFECTANT-SANITIZER
DEODORIZER**

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

AOAC Phenol Coefficients

Staphylococcus aureus, ATCC #6538 79.2
Salmonella typhosa, ATCC #6539 78.1

Active Ingredients

Alkyl (C₁₄, 50%; C₁₂, 40%; C₁₆, 10%) 10.0%
Dimethyl Benzyl Ammonium Chloride

Inert Ingredients

90.0%
100.0%

EPA Registration No. — 36481-1

ACCEPTED

Net Contents

36481-1

1975

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTER-
ED UNDER NO. 36481-1

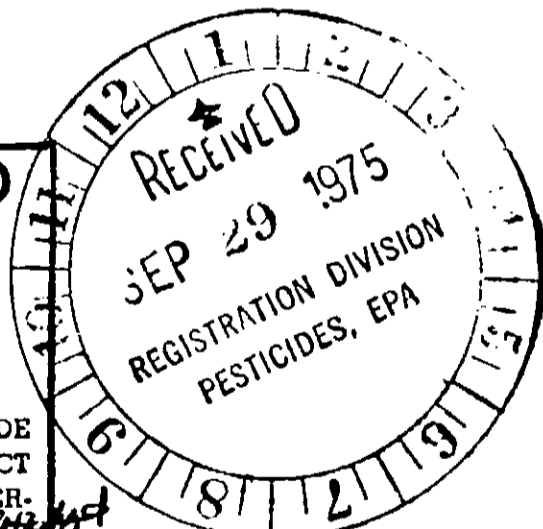
Manufactured By: Comment

THE E. KAHN'S SONS COMPANY

3241 Spring Grove Ave. - Cincinnati, Ohio 45225

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 1/2 oz. KaLi/1 to 4 gallons water. Apply to previously cleaned hard surface with mop or cloth.

At this use-level, KaLi/1 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 KaLi/1 to 5.5 gallons of water. Apply to previously cleaned hard surface with mop or cloth.

At 3oz./5.5 gallon use-level, KaLi/1 is effective against Staphylococcus 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 KaLi/1.

Disinfection of Poultry Equipment, Animal Quarters and Kennels.

Poultry brooders, watering founts, feeding equipment and other animal quarters (such as stalls and kennel areas) can be disinfected after thorough cleaning by applying a solution of 4 1/2 oz. KaLi/1 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.