

GENERAL USE DIRECTIONS

Add one ounce per gallon of water. Use SAN-A-KLEEN 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 SAN-A-KLEEN.

DIRECTIONS FOR RESTAURANT AND 'BAR RINSE:

Dishes, giassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 u.c. of SAN-A-KLEEN 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 SAN-A-KLEEN to 1 gallon of water (200 ppm). No rinse is required.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

Scrape and pre-wash utensils and glasses whenever possible.
Wash with a good detergent or compatible cleaner.

3. Rinse with clean water.

4. Sanitize in a solution of 1 oz of SAN-A-KLEEN 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.



DESCRIPTION

SANAQUAT - An economical and stable bacteriacide designed for sanitizing operations. For use as a sanitizing or disinfecting rinse after cleaning. Contains no metals, iodides, peroxides and does not release free chlorine. Will not leave a "taste".

DIRECTIONS • APPLICATIONS

Hospitals

For floors, walls and other hard surfaces. In Nursing Homes, Institutions, as well Sink Tops, Garbage Pails, Telephones and Restrooms, use SANAQUATat 3½ ounces per 5 gallons of water. Apply with cloth, mop, or sponge. At this level SANA QUAT will be effective against Pseudomonas aeruginosa PRD-10. For heavily soiled or contaminated areas, a precleaning step is recommended.

Food Processing Equipment

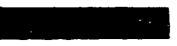
For sanitization of previously cleaned food processing equipment and food utensils dilute 1 ounce SANAQUAT per 4 gallons of water to provide 200 ppm of active quaternaries. At this level, Nc Potable Water Rinse is required.

Dairies

To sanitize dairy equipment such as tanks, lines, pails, and milk cans, first clean and rinse the equipment thoroughly Then apply sanitizing solution containing 1 ounce SANAQUAT to 4 gallons of water (200 ppm). At this level, No Potable Water Rinse is required. Follow-recommendations of ACCEPTED local Health Board.

OCT 8 1975
UNDER THE FEDERAL INSECTICIDE
FOR ECONOMIC POISON REGISTER- ID UNDER NO. $37064 - 3$







SAN-A-QU

Concentrated

Net Contents: 1 U.S. Gallon ACTIVE INGREDIENTS:

n-Alkyl (60% C_{14} , 30% C_{16} , 5% C_{12} , 5% C_{18}) dimethyl benzyl ammonium chlorides...... 5% n-Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides 5%

EPA Est. # 37064-MN-1 EPA REG. NO. 37084-3

DANGER KEEP OUT OF REACH OF CHILDREN See side panel for first aid and additional precautions. CONTAINER DISPOSAL: When empty, ririse out thoroughly with water and destroy by crushing or burying in a safe place.

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