LAIR SANITIZER-CLEANER 542 [illegible]

[illegible] LAIR SANITIZER-CLEANER 542 [illegible]

[illegible]

Escherichia [illegible] 750 ppm [illegible]

Staphylococcus [illegible] quaternary [illegible]

LAIR SANITIZER-CLEANER 542 [illegible] equipment and utensils

NOTE Do not mix with [illegible] detergents

Precautionary Statements

Hazards to Humans and domestic animals

WARNING

Keep out of reach of children. May cause severe eye irritation or eye damage. Causes skin irritation. Do not get in eyes, on skin, or on clothing. Harmful if swallowed. Avoid contamination of food.

STORAGE AND DISPOSAL

THIS PRODUCT MUST BE KEPT UNDER LOCKED STORAGE SUFFICIENT TO MAKE IT INACCESSIBLE TO CHILDREN OR PERSONS UNFAMILIAR WITH ITS PROPER USE

DO NOT CONTAMINATE WATER FOOD OR FEED BY STORAGE OR DISPOSAL

OPEN DUMPING IS PROHIBITED

DO NOT REUSE EMPTY CONTAINER

PESTICIDE DISPOSAL

PESTICIDE SPRAY MIXTURE OR RINSATE THAT CANNOT BE USED OR CHEMICALLY REPROCESSED SHOULD BE DISPOSED OF IN A LANDFILL APPROVED FOR PESTICIDES OR BURIED IN A SAFE PLACE AWAY FROM WATER SUPPLIES

CONTAINER DISPOSAL

TRIPLE RINSE (OR EQUIVALENT) AND DISPOSE IN AN INCINERATOR OR LANDFILL APPROVED FOR PESTICIDE CONTAINERS OR BURY IN A SAFE PLACE. CONSULT FEDERAL, STATE OR LOCAL DISPOSAL AUTHORITIES FOR APPROVED ALTERNATIVE PROCEDURES SUCH AS LIMITED OPEN BURNING

GENERAL

CONSULT FEDERAL, STATE OR LOCAL DISPOSAL AUTHORITIES FOR APPROVED ALTERNATIVE PROCEDURES SUCH AS LIMITED OPEN BURNING

LAIR SANITIZER-CLEANER 542

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_{12}, 5% C_{16}, 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%
Inert Ingredients	95.44%
	100.00%

KEEP OUT OF REACH OF CHILDREN

WARNING

Statement of Practical Treatment

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. Call a physician immediately.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.

EPA Registration No.	39137-2
EPA Establishment No.	39137-NJ-1
Net Contents	

MANUFACTURED BY

LAIR PRODUCTS INC. 858 AMBOY AVENUE PERTH AMBOY, NEW JERSEY 08861

Directions for Use

GENERAL CLASSIFICATION

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

GENERAL USE DIRECTIONS

Add one [illegible] per gallon of water. Use LAIR SANITIZER-CLEANER 542 for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens and farms. 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 LAIR SANITIZER-CLEANER 542 with a cloth, mechanical spray device (spray surface until thoroughly wetted) or immersion. Treated surfaces must remain wet for 1 minute. Prepare a fresh solution daily or when use solution becomes visibly dirty. Do not re-use mechanically applied use-solution for sanitizing.

DIRECTIONS FOR RESTAURANT AND BAR RINSE:

For dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in a solution containing 1 oz. of LAIR SANITIZER-CLEANER 542 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 LAIR SANITIZER-CLEANER 542 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 LAIR SANITIZER-CLEANER 542 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.

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