

CHUTE SANITIZER-CLEANER is recommended wherever the maintenance of sanitary, clean conditions are indicated.

Sanitizing Effectiveness: CHUTE SANITIZER-CLEANER 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 Analyses, AOAC, Thirteenth Edition, 1970, as follows:

Escherichia coli ATCC No. 11229 at 200 Active quaternary —750 ppm CaCO₃
Staphylococcus aureus ATCC No. 6538 at 200 ppm active quaternary —750 ppm CaCO₃

CHUTE SANITIZER-CLEANER 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.

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.



CHUTE SANITIZER-CLEANER

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%
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.

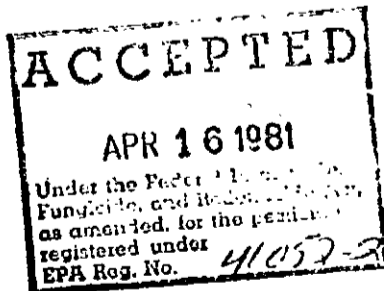
SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. 41052-2
N/A Contents

Est. No. 41052-ME-1

Manufactured By

Chute Chemical Co., Bldg. 97, B.I.A., Bangor, Maine 04401



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 ounce per gallon of water. Use CHUTE SANITIZER-CLEANER 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 CHUTE SANITIZER-CLEANER 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

Dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 oz. of CHUTE SANITIZER-CLEANER 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 CHUTE SANITIZER-CLEANER 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 CHUTE SANITIZER-CLEANER 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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60