

CP Sanitizer 435 is recommended wherever the maintenance of sanitary clean conditions are indicated. Sanitizing Effectiveness CP Sanitizer 435 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 as follows:

*Escherichia coli* ATCC No. 11229 at 200 ppm active quaternary — — 750 ppm CaCO<sub>3</sub>

*Staphylococcus aureus* ATCC No. 6538 at 200 ppm active quaternary — — 750 ppm CaCO<sub>3</sub>

CP Sanitizer 435 contains a non-ionic 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

Chemical Packaging Corporation of America

**CP Sanitizer 435**

Sanitizer-Cleaner for Equipment and Utensils in Food Processing, Dairy Industry, Bars, Restaurants, Institutional Kitchens, and Farms

**Active Ingredients:**

- Alkyl (60%, C<sub>14</sub>: 30%, C<sub>16</sub>: 5%, C<sub>12</sub>: 5%, C<sub>18</sub>) Dimethyl Benzyl Ammonium Chlorides 1.28%
- Alkyl (68%, C<sub>12</sub>: 32%, C<sub>14</sub>) Dimethyl Ethylbenzyl Ammonium Chlorides 1.28%

**Inert Ingredients** 97.44%  
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. 51435-8

EPA Establishment No. 51435-61-411

Net Contents

Manufactured by

Milwaukee, Wisconsin 53209

**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 CP Sanitizer 435 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 CP Sanitizer 435 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 CP Sanitizer 435 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 CP Sanitizer 435 to 1 gallon of water (200 ppm). No rinse is required.

**WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS**

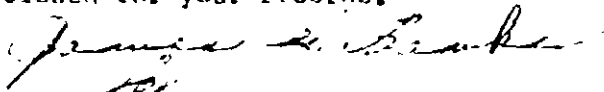
1. Scrape and pre-wash utensils and glasses whenever possible
2. Wash with a good detergent or compatible cleaner
3. Rinse with clean water
4. Sanitize in a solution of 1 oz of CP Sanitizer 435 to 1 gallon of water (200 ppm active quaternary) immerse all utensils for at least two minutes or for contact time specified by governing sanitary code
5. Place sanitized utensils on a rack or drain board to air-dry



3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 Enclosure for a further description of final printed labeling.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records.



John H. Lee  
Product Manager (31)  
Disinfectants Branch  
Registration Division (TS-767C)

**Enclosures**

RD/DIS:DCR-44301:J.Lee:tar:Paven:557-2226:PD-12:6/13/84:Del.6/28/84

BEST DOCUMENT AVAILABLE