

85.12.31

BT-84

LIQUID "DISINFECTANT" CLEANER

FOR INDUSTRIAL USE ONLY

GUARANTEE:

| | |
|--|------|
| n-Alkyl (5% C12, 60% C14, 30% C16, 5% C18) | |
| dimethyl benzyl ammonium chlorides..... | 3.5% |
| n-Alkyl (68% C12, 32% C14) dimethyl | |
| ethylbenzyl ammonium chlorides..... | 3.5% |

REGISTRATION NO. 19009

PEST CONTROL PRODUCTS ACT

READ THE LABEL BEFORE USING

CAUTION

CORROSIVE

L NET CONTENTS

DIN No. 648841

KEEP FROM FREEZING

FOOD EQUIPMENT AND
INDUSTRIAL SANITATION
75 AKERLY BOULEVARD
DARTMOUTH, N.S.
B3B 1R7

THIS PRODUCT MAY BE USED IN FOOD
PROCESSING ESTABLISHMENTS

DH-85 is a mild cleaner: but a POWERFUL disinfectant, fungicide, virucide, microbicide and bactericide, designed specifically for areas where, housekeeping is of prime importance in controlling pathogenic bacteria.

BT-84 can provide the assurance you need when used as directed on floors, walls, sink tops, garbage pails, telephones, rest rooms, bed pans, counters and other hard surfaces.

PRECAUTIONS: DANGER - Corrosive to the eyes. May cause skin irritation. Avoid eye contact with diluted or undiluted product. Avoid contact on skin.

FIRST AID: In case of contact, flush eyes or skin with plenty of water. For eyes call a physician. If swallowed, drink milk, or large quantities of water. Call a physician.

NOTICE TO USER:

This control product is to be used only in accordance with the directions on this label. It is an offence under the Pest Control Products Act to use a control product under unsafe conditions.

- DIRECTION FOR USE -

The recommended dilution is 1 part of DISINFECTANT per 100 parts of water. This is the equivalent of 10 mL per liter of water. (1.6 oz. per gal.). At this level this product will kill the following microorganisms:

| | |
|-------------------------|----------------------------|
| Staphylococcus aureus | Proteus mirabilis |
| Salmonella choleraesuis | Trichophyton interdigitale |
| Pseudomonas aeruginosa | Herpes simplex |
| Salmonella typhosa | Virus Vaccinia |
| Streptococcus faecalis | Influenza A2 |
| Escherichia coli | |

ALL SURFACES SUBJECT TO FOOD CONTACT MUST BE THOROUGHLY RINSED WITH WATER OF POTABLE QUALITY

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