PRECAUTIONARY STATEMENTS

Hazard to Human and Domestic Animals

Washing: Causes substantial but temporary eye injury. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin or on clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco. Remove and wash contaminated clothing before reuse.

Physical and Chemical Hazards

Do not use in combination with soaps, other detergents or chemicals. Required use dilution 1 oz. to 2 gal. water = 100 p.p.m. available Chlorine, pH between 9 and 10.

Please refer to your operator's manual for detailed instructions.

STORAGE AND DISPOSAL

- Do not contaminate water, food or feed by storage or disposal. • Open dumping prohibited.

PESTICIDE STORAGE: Keep product dry in tightly closed container when not in use. Store in cool, dry, well-ventilated area away from heat or open flame.

PESTICIDE DISPOSAL: Waste resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: Do not reuse empty packet. Completely empty packet and dispose of empty packet in sanitary landfill.

DIRECTIONS FOR USE

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

CLEANING AND SANITIZING FROZEN DESSERT/BEVERAGE MACHINES

CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Follow manufacturer's directions to drain and rinse freezing cylinder (or dispenser).
2. Dissolve one 2 oz. packet into 2 gallons of warm water. Pour into hopper (dispenser).
3. Agitate solution per manufacturer's suggested wash cycle. Drain solution completely.
4. Following manufacturer's directions, take all removable parts to sink to clean and sanitize.
5. Repeat procedures for each freezing cylinder or dispenser.

ASSEMBLY AND SANITIZING INSTRUCTIONS

1. Assemble machine per manufacturer specifications.
2. Dissolve one 2 oz. packet in two gallons of warm water. Pour into hopper (or dispenser).
3. Agitate sanitizing solution for 1 – 2 minutes.
4. Drain solution completely. Repeat procedures for each machine freezing cylinder or dispenser. DO NOT REUSE SOLUTION. Follow local health codes.

STATIONARY EQUIPMENT AND OTHER FOOD CONTACT SURFACES

To sanitize stationary equipment and other food contact surfaces, food surface with the sanitizing solution or apply with a clean cloth or sponge, making sure to completely wet all surfaces for at least 60 seconds.

Let air dry. Follow local health codes. Mix 1 packet + 2 gallons of water = 100 ppm available chlorine.
Stera-Sheen Green Label Sanitizer and Cleaner (4 lb. jar)

US EPA Reg. No. 178-9

This label is silk-screened onto a clear (natural) 4lb jar.

This label print-out is 63% of actual size.

Actual label dimensions: 3.5" x 17"