SODIUM HYPOCHLORITE SOLUTION

Check the level of available chlorine with a test kit. Spas should maintain a residual of 1.5 – 5.0 ppm available chlorine. Adjust and maintain spa water pH between 7.2 and 7.8. Adjust and maintain the alkalinity of the spa between 80 to 150 ppm.

Add 5 fl. oz. of this product per 200 gallons of water before patient use to obtain a chlorine residual of 25 ppm, as determined by a suitable test kit. Adjust and maintain the water pH to between 7.2 and 7.6. After each use, drain the tank. Add 5 fl. oz. to the wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, or other bodies of water except in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the requirements of any jurisdiction that has jurisdiction over the discharge of effluent. Do not leave product in service. If the previous treatment is not practical, surfaces may be sprayed with a solution containing 5 fl. oz. of this product per gallon of water and brush or spray roof or siding. After 30 minutes, rinse by hosing with clean water.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD - (PERFS/KNIFE CUTS, SCORES...)

Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 6 fl. oz. of this product with 10 gallons of water. Use spray or fogging equipment, which can resist hypochlorite solutions. Always immerse food contact surfaces in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

IMMERSION METHOD -

To control fungus and mildew, first remove all physical soil by brushing and hosing with clean water, and apply a 5,000 ppm solution of the product per 10 gallons of water. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

POST-HARVEST PROTECTION -

Potato Sanitization:

After cleaning, sanitize non-food contact surfaces with 600 ppm available chlorine by thoroughly mixing the product in 10 gallons of water. Prior to treating with this product, all fruits and vegetables must be thoroughly washed using an appropriate cleaning solution. Remove all soil, dirt, wax, pesticide residues, and other foreign material. After washing transfer the fruits and vegetables to a separate tank containing the treatment solution.

Spray/ Fog Method -

To estimate the number of gallons in your pool, use the appropriate formula below (Use measurements in feet only):

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INTERMITTENT FEED METHOD - Initial Dose:

To estimate the number of gallons in your pool, use the appropriate formula below (Use measurements in feet only):

SLUG FEED METHOD - Initial Dose:

To estimate the number of gallons in your pool, use the appropriate formula below (Use measurements in feet only):

Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility. Inservice, thoroughly mix 10 fl. oz. of this product per gallon of water and brush or spray roof or siding. After 30 minutes, rinse by hosing with clean water.