PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CORROSIVE: Causes irreversible eye damage. May be fatal if inhaled or absorbed through skin. Do not get in eyes, on skin, or on clothing. Do not breathe dust, vapor, or fume. Wear goggles, face shield, or other eye protection. Wear impermeable, heavy-duty rubber gloves, or if no gloves are available, use thick leather gloves. Remove contaminated clothing and wash before re-use.

PHYSICAL OR CHEMICAL HAZARDS

Use only clean dry utensils. Mix only into water. Contamination with moisture, dirt, organic matter or other chemicals or inorganic chemicals will result in an inorganic or unstabilized chlorinating compound (e.g., calcium hypochlorite). Such use may cause fire or explosion.

STRONG OXIDIZING AGENT:

This pesticide is toxic to fish and aquatic organisms.

EMERGENCY HANDLING

In case of contamination or decomposition do not reseal container. If possible, isolate container in an open, well-ventilated area. Flood with large volumes of water. Dispose of contaminated material in an approved landfill area.

FIRST AID

If swallowed: Call a poison control center or doctor immediately for treatment advice. Do not give anything by mouth to an unconscious person. Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF INHALED:

IF IN EYES:

Probable mucosal damage may contraindicate the use of gastric lavage.

NOTE TO PHYSICIAN:

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

FOR EMERGENCY MEDICAL INFORMATION, CALL TOLL-FREE 1-800-328-0026

IF SWALLOWED:

Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to drink. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

WARNING

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. This product may be used on food contact surfaces in accordance with 21 CFR 178.1010 of the Federal Food, Drug and Cosmetic Act.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. This product may be used on food contact surfaces in accordance with 21 CFR 178.1010 of the Federal Food, Drug and Cosmetic Act.

SANITIZATION OF NON-POROUS FOOD CONTACT SURFACES

Prepare a 50-100 ppm (mg/L) sanitizing solution by thoroughly mixing 1 tablet of this product with 1.2 to 2.2 gallons of water (0.19 to 0.35 grams per liter) to increase available chlorine level to a level between 50 ppm (mg/L) and 100 ppm (mg/L). This product is recommended for use in poultry houses, egg handling equipment, dairy farm milking equipment, food eating establishments, eating establishment equipment/utensils, milk shake machines and soft serve ice cream machines.

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SANITIZING EQUIPMENT

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

Clean equipment surfaces in the normal manner and rinse with potable water. It may be necessary to remove gross filth and only fluorescent or chlorinated quaternary ammonium compounds are to be used. Use enough quaternary ammonium compound to maintain contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment.

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FORMULATED FOR USE WITH ECOLAB AUTOMATIC DISPENSING SYSTEMS. DO NOT USE ON SILVER AND SILVER PLATE.

For sanitizing tableware in low-temperature warewashing machines, add this product into the final rinse water at a concentration of 250 ppm (mg/L) to 500 ppm (mg/L). This product is recommended for use in poultry houses, egg handling equipment, dairy farm milking equipment, food eating establishments, eating establishment equipment/utensils, milk shake machines and soft serve ice cream machines.

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Sanitizing Eating and Drinking Utensils - Immersion Method

Prepare a 50-100 ppm (mg/L) sanitizing solution by thoroughly mixing 1 tablet of this product with 1.2 to 2.2 gallons of water (0.19 to 0.35 grams per liter) to increase available chlorine level to a level between 50 ppm (mg/L) and 100 ppm (mg/L). This product is recommended for use in poultry houses, egg handling equipment, dairy farm milking equipment, food eating establishments, eating establishment equipment/utensils, milk shake machines and soft serve ice cream machines.

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