**PORTION CONTROL BAR SANITIZER**

**SWISHER HYGIENE**

**DANGER**

HIGHLY CORROSIVE. Causes irreversible eye damage. Causes burns to skin. Irritating to the nose and throat. May be fatal if swallowed. May burn with the evolution of chlorine and other toxic gases. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Avoid breathing dust or fumes. Wash thoroughly with soap and water after hand-handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

**PHYSICAL AND CHEMICAL HAZARDS**

STRONG OXIDIZING AGENT. WILL BURN WITH THE EVOLUTION OF CHLORINE AND EQUALY TOXIC GASES. CONTACT WITH WATER SLOWLY LIBERATES IRONING AND HAZARDOUS CHLORINE-CONTAINING GASES. DE-COMPOSES AT 460 TO 480 DEG. F WITH LIBERATION OF HARMFUL GASES. Mix only with water. Use clean dry utensils. Do not add this product to any dispensing device containing remnants of any other product. Such use may cause a violent reaction leading to fire or explosion. Contamination with organic matter, or other chemicals may start a chemical reaction with generation of heat, liberation of hazardous gases, and possible generation of fire and explosion. IN CASE OF DE-COMPOSITION, do not reseal container. WITH LIBERATION OF HARMFUL GASES. DE-COMPOSES AT 460 TO 480 DEG. F

**FIRST AID STATEMENT**

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for further treatment advice. **IF SWALLOWED:** Call a poison control center or doctor immediately for further treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by poison control center or doctor. Do not give anything by mouth to an unconscious person. IN CASE OF INGESTION: Call a poison control center or doctor for further treatment advice. **IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration. IF ON SKIN OR CLOTHING:** Wash off exposed area thoroughly with soap and water if able to do so safely. Remove contaminated clothing. If the solution is allowed to stand and/or continued use shows the level of chlorine has not been maintained, add more Portion Control Bar Sanitizer to maintain a solution of 100 ppm available chlorine. For mechanical operations, the prepared and spent use solutions must not be reused for sanitizing but may be used for other purposes such as cleaning.

**ACTIVE INGREDIENTS:**

Sodium dichloro-s-triazinetrione dihydrate

**INERT INGREDIENTS:**

TOTAL: 100%

Provides 3.3% available chlorine

**EPA EST. NO. 1063-MA-1**

**DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible. 2. Wash with a good detergent and rinsing. 3. Rinse with potable water. 4. Sanitize in a solution of 1 ounce of this product per 2-1/2 gallons water. (100 ppm active chlorine.) Immerse all utensils for at least one minute. Drain and air dry. The same solution may be used in the feed tanks of immersion type machines providing at least one minute contact time to sanitize dishes, glasses, food processing equipment and utensils. The sanitizing solution must be used promptly after mixing. It must be prepared daily or more often if it becomes diluted or soiled. If the solution is allowed to stand and/or continued use shows the level of chlorine has not been maintained, add more Portion Control Bar Sanitizer to maintain a solution of 100 ppm available chlorine. For mechanical operations, the prepared and spent use solutions must not be reused for sanitizing but may be used for other purposes such as cleaning.

**PORTION CONTROL BAR SANITIZER**

**NOT FOR HOME USE. FOR FOOD SERVICE AND INSTITUTIONAL USE.**

**PRECAUTIONARY STATEMENTS**

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

KEEP OUT OF REACH OF CHILDREN

**PORTION CONTROL BAR SANITIZER**

**SWISHER HYGIENE**

**DANGER**

Not for use on hard (non-porous) surfaces or on dishes, glasses, food processing equipment or utensils including knives or utensils that need a sanitizer treatment. This material is effective on table tops, tanks, vats, floors, dishes, glasses, metal bottles, milkshake cups, and other similar objects.

**DIRECTIONS FOR USE:**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Clean object to be sanitized with 1 to 2 ounces Portion Control Bar Sanitizer per 2-1/2 gallons of water and rinse well with potable water. It may be necessary to remove gross filth and heavy soil from surface by a pre-scrape, pre-flush and where necessary, a pre-soak treatment. Dissolve 1 ounce of Portion Control Bar Sanitizer per 2-1/2 gallons of water to give a solution containing 100 ppm available chlorine. Apply the sanitizing solution to the surface to be sanitized by immersion or flooding, to wet all surfaces thoroughly. Let stand at least one minute. Drain and air dry. The same solution may be used in the feed tanks of immersion type machines providing at least one minute contact time to sanitize dishes, glasses, food processing equipment and utensils. The sanitizing solution must be used promptly after mixing. It must be prepared daily or more often if it becomes diluted or soiled. If the solution is allowed to stand and/or continued use shows the level of chlorine has not been maintained, add more Portion Control Bar Sanitizer to maintain a solution of 100 ppm available chlorine. For mechanical operations, the prepared and spent use solutions must not be reused for sanitizing but may be used for other purposes such as cleaning.

**WISCONSIN STATE DIVISION OF HEALTH**

**DIRECTIONS FOR USE:**

1. Scrape and pre-wash utensils and glasses whenever possible. 2. Wash with a good detergent and rinsing. 3. Rinse with potable water. 4. Sanitize in a solution of 1 ounce of this product per 2-1/2 gallons water. (100 ppm active chlorine.) 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.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

**STORAGE AND DISPOSAL:**

Do not contaminate water, food, or feed by storage disposal.

**PESTICIDE STORAGE:** Store in original container. Store in a cool dry area away from direct sunlight or heat. In case of spill, food area with large quantities of water.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of the Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**CONTAINER DISPOSAL:** Nonrefillable container. Do not reuse or refill this container. Completely empty packet by shaking and tapping sides and bottom to loosen clinging particles. Empty residue into application equipment. Wrap empty packet and put in trash.