LO-TEMP CHLORINATING SANITIZER

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS:
DANGER:
Corrosive, may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or clothing. Wear safety glasses or goggles and rubber gloves when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

PHYSICAL AND CHEMICAL HAZARDS:
Strong oxidizing agent:
Mix only with water according to label directions. Mixing this product with organic matter such as feces, urine, etc. or with ammonia, acids, detergents or other chemicals WILL RELEASE HYDROGEN SULFIDE gas irritating to eyes, lungs and mucous membranes.

ENVIRONMENTAL HAZARDS:
This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. Guidance contact your State Water Board or Regional office of the EPA.

STORAGE AND DISPOSAL:
Do not contaminate water, food or feed by storage disposal or cleaning equipment.
LO-TEMP CHLORINATING SANITIZER STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, food areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer, in accordance with state & local regulations. LO-TEMP CHLORINATING SANITIZER DISPOSAL: To avoid wastes, use all material in this container by application according to label directions. If wastes cannot be avoided, offer remaining product to a waste disposal facility or pesticide disposal program (often such programs are run by state or local governments or by industry).
CONTAINER HANDLING: NONREFILLABLE CONTAINER DO NOT REUSE or refill this container. Clean container promptly after emptying. To clean container: fill container 1/4 full with water. Replace the closure or plug the opening of this container. Rotate the container, making sure to rinse all surfaces. Turn the container upside down. Add the rinsate to the application equipment or mix tank or store rinsate for later use or disposal. Allow 30 seconds for rinsate to drain. Repeat this procedure two more times. Offer container for recycling if available or dispose of in a sanitary landfill or by other procedure allowed by state & local authorities

A Sodium Hypochlorite solution for sanitization in the Food Processing and Food Service Industries.
Active Ingredient
Sodium Hypochlorite .................. 5.25%
Other Ingredients .................... 94.75%
Total .................................... 100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER

FIRST AID TREATMENT
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 on skin or clothing:
- Take off contaminated clothing.
- Rinse skin immediately with plenty of water for 15-20 minutes.
- Call a poison control center or doctor for further treatment advice.
If swallowed:
- If possible, rinse, store and return empty container to supplier.
- Wash thoroughly with soap and water
- 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.

NOT LINE NUMBER:
Have the product container or label with you when calling a poison center or doctor or going for treatment. Contact 1-800-222-1222 for emergency medical treatment information.

NOTE TO PHYSICIAN: Probable mucosal damage may constrict the use of gastric lavage.

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS:
Packaged by: Anderson Chemical Company Litchfield, MN 55355
Manufactured by: Vertex Chemical Corporation, St. Louis, MO 63131
Distributed by: Anderson Chemical Company
325 South Davis Avenue
Litchfield, MN 55355
EPA REG NO. 9616-10-150
EPA EST. 150-MN-1

DIRECTIONS FOR USE
It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary to obtain the required level of available chlorine.

RESTAURANTS AND TAVENS:
See Table of Proportions. After washing with dishwashing detergent and rinsing with potable water, immerse utensils in 200 ppm solution of LO-TEMP CHLORINATING SANITIZER for at least 2 minutes. Allow utensils to air dry. All equipment, utensils, etc. to be sanitized must be first be pre-scraped or pre-flushed or, if necessary pre-soaked in order to remove gross food particles, soil or other organic substances. A thorough washing with a compatible detergent is recommended, followed by potable water rinse prior to sanitization. Use 200 ppm solution for two minutes.

MACHINE DISHWASHING TERMINAL RINSE SANITATION:
As a terminal sanitizing rinse for precleaned food utensils, adjust automatic dispensing equipment to provide a use solution of 100 to 200 ppm available chlorine according to requirements of Public Health Authorities. Use solution should be tested frequently with a suitable chlorine test kit to ascertain that the rinsate strength does not fall below 50 ppm. In the absence of a test kit a starting concentration of 200 ppm should be used. See Table of Proportions. NEVER MIX THIS PRODUCT WITH ANY ACID OR SOAP/DETERGENTS WITH LOW pH.

FRUIT AND VEGETABLE WASHING:
Pre-rinse fruits and vegetables with water to remove soil materials and then thoroughly clean in a wash tank. Soak or spray fruits and vegetables with a 25 ppm chlorine solution. See table of proportions. Thoroughly clean all fruits and vegetables in a wash tank. See table of proportions and prepare a solution with 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for two minutes in a second wash tank containing the recirculating sanitizing solution with 25 ppm sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

TABLE OF PROPORTIONS AVAILABLE CHLORINE
25 ppm - 60 fluid ounces per 1,000 gallons water
100 ppm - 2.5 fluid ounces per 1,000 gallons of water
200 ppm - 3 fluid ounces per 5 gallons water

STATE AND LOCAL REGULATIONS - consult your dealer, state or local health authorities for additional information.

Do not apply this product through any type of irrigation system.

PRODUCT NUMBER: PK00015
BATCH CODE: CONTENTS: 5 Gallons/18.9 Liters

SURFLEX®