**ACTIVE INGREDIENT:**
Sodium hypochlorite 8.4%
Other ingredients: 91.6%
Total: 100.0%
(provides a minimum available chlorine of 8%)

**KEEP OUT OF REACH OF CHILDREN**

**DANGER**

**FOR INDUSTRIAL USE**

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER**: Corrosive. Causes severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear rubber gloves, chemical goggles, and protective clothing. Wash after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

**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 public 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. For guidance, contact your State Water Board or Regional Office of the EPA.

**FIRST AID**

**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 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 treatment advice.

**IF SWALLOWED:** Call a poison control center or doctor for treatment advice. Have person sip a glass of water if able to swallow. 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.

**FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA,**

**CALL:** 1-800-222-1222

**FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE,**

**CALL:** 1-800-222-1222 (IN THE USA)

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

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

**PHYSICAL AND CHEMICAL HAZARDS:** Strong oxidizing agent. Mix only with water according to label directions. Mixing this product with chemicals (e.g., ammonia, acids, detergents, etc.) or organic matter (e.g., urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs, and mucous membranes.

EPA Reg. No. 1677-52
EPA Est. No. 1677-L-2 (S), 1677-TK-1 (S), 1677-SA-1 (M), 1677-CA-1(5), 1677-CA-2 (S), 1677-WV-1 (K), 66595-PH-1 (T), 59465-L-1 (S)
Superscript refers to last letter of date code.

See back label for Storage & Disposal and complete Directions for Use.
See label for Precautionary Statements and First Aid Instructions.

**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 chrome chelate test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

**SANITIZING NONPOUR FOOD CONTACT EQUIPMENT RINSE METHOD:** A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chrome chelate test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 2 oz. of XX-12 with 13 gallons of water. If no test kit is available, prepare a sanitizing solution by mixing 4 oz. of XX-12 with 13 gallons of water to provide approximately 200 ppm available chlorine by weight.

At 100 ppm available chlorine, this product is an effective sanitizer against Vibrio cholerae, Escherichia coli O157:H7, Listeria monocytogenes, Salmonella typhi and Staphylococcus aureus. Clean all surfaces with proper detergent and rinse with water. Just prior to use, rinse all surfaces thoroughly with the sanitizing solution maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Allow equipment to drain thoroughly. Do not rinse or do not ease rinse.

**SANITIZING POOR FOOD CONTACT EQUIPMENT RINSE METHOD:** Prepare a 600 ppm solution by thoroughly mixing 3 oz. of this product in 3 gal. water. Clean surfaces in the normal manner, rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution (4 oz./13 gal.). Do not rinse and do not soak overnight.

**BACTERIOSTATIC EFFECT:** The XX-12 will significantly reduce the Staphylococcus aureus and S. diacapsides bacteriophage in cheese manufacturing establishments by fogging at concentrations of 600 ppm available chlorine. Fogging may be used as a method of sanitary air cleaning and sanitizing of room surfaces as described above.

**Directions for fogging:** Prior to fogging, clean all surfaces and remove or carefully protect all food products and packaging materials. Fog desired areas using one quart per 1000 sq. ft. of room area with an XX-12 solution containing 600 ppm of available chlorine. Vaccum the area for a period of 24 hours after fogging. All food contact surfaces must then be thoroughly rinsed with an XX-12 solution at 200 ppm available chlorine. Allow surfaces to drain thoroughly before operations are resumed.

**For continuous treatment of meat and poultry or vegetable conveyors:** Wash, rinse and sanitize conveyor equipment. During processing, apply XX-12 at a 200 ppm available chlorine level to conveyors with MORK MASTER or other suitable feeding or conveying booster for use with alkali detergents. For cleaning applications as a detergent booster, use 2 - 12 oz. in 13 gal. water (100 - 1000 ppm active chlorine) to aid in the removal of organic soils. All hard non-porous food contact surfaces treated with this boosted detergent must rinse efficiently with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

**GLOVE DIP SANITIZER DICTIONARY**

To prevent cross contamination from area to area in animal raising and storage areas of food products, dip pre-washed (plastic, latex, or other synthetic rubber) non-porous gloves per the instructions to obtain a sanitizing level of approximately 500 ppm available chlorine by weight for 2 minutes. Change the solution in the bath at least daily or more often if the solution appears soiled or measures less than 200 ppm.

**SANITIZING HARD, NON-POUR SURFACES OF AIRTIRED, SEALED PACKAGES CONTAINING FOOD OR NON-FOOD PRODUCTS**

XX-12 may be used as a final sanitizing rinse for hard, non-porous outside surfaces of airtiared, sealed packages containing food or non-food products. Prepare sanitizing solution by thoroughly mixing 4 oz. of this product with 13 gallons of water to provide approximately 200 ppm available chlorine by weight. All surfaces must be exposed to the sanitizing solution for a period of not less than 2 minutes. Drain thoroughly. No rinse necessary.

**SANITIZING NON-POUR FOOD CONTACT SURFACES**

**Rinse Method:** Prepare sanitizing solution by thoroughly mixing 4 oz. of this product with 13 gallons of water to provide approximately 200 ppm available chlorine by weight. Rinse surfaces such as floors and walls in the normal manner. Rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse with water after treatment.

**TREATMENT OF POTABLE WATER IN MEAT PROCESSING PLANTS**

For processing water in meat plants, use chlorine level up to 5 ppm available chlorine (1/4 oz./365 gal.) for processing and for processing water in poultry plants, use chlorine level up to 25 ppm available chlorine (1/4 oz./210 gal. water).

**DISINFECTING NON-POUR FOOD CONTACT SURFACES**

Rinsers must be used immediately, prepare a toxic sanitizing solution by thoroughly mixing 12 oz. of this product with 13 gallons of water to provide approximately 600 ppm available chlorine by weight. If the product will be stored for an extended period, the concentration should be increased to 14 oz. of this product with 13 gallons of water containing 700 ppm available chlorine by weight, allowing 2 minutes to pass before use.

**For continuous treatment of meat and poultry or vegetable conveyors:** Wash, rinse and sanitize conveyor equipment. During processing, apply XX-12 at a 200 ppm available chlorine level to conveyors with MORK MASTER or other suitable feeding or conveying booster for use with alkali detergents. For cleaning applications as a detergent booster, use 2 - 12 oz. in 13 gal. water (100 - 1000 ppm active chlorine) to aid in the removal of organic soils. All hard non-porous food contact surfaces treated with this boosted detergent must rinse efficiently with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

**COOLING TOWER / EVAPORATIVE CONDENSER WATER**

**Slug Feed Method –**

**Initial Dose:** When system is noticeably fouled, apply 77 to 154 oz. of this product per 10,000 gallons of water in the system to obtain from 5 to 10 ppm available chlorine. Apply half (or 1/3, 1/4 or 1/5) of this initial dose when half (or 1/3, 1/4 or 1/5) of the system's chlorine level has been lost by blowdown. Badly fouled systems must be cleaned before treatment is begun.

**Subsequent Dose:** When microbial control is evident, add 16 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Apply half (or 1/3, 1/4 or 1/5) of this initial dose when half (or 1/3, 1/4 or 1/5) of the system's chlorine level has been lost by blowdown. Badly fouled systems must be cleaned before treatment is begun.

**Continuous Feed Method –**

**Initial Dose:** When system is noticeably fouled, apply 77 to 154 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine.

**Subsequent Dose:** Maintain this treatment level by starting a feed of 16 oz. of this product per 10,000 gallons of water lost by blowdown to maintain a 1 ppm residual. Badly fouled systems must be cleaned before treatment is begun.

**TREATMENT OF PORK MUSCLE WATER:** Follow guidelines of local water authority for potability permitting.

**Continuous Feed:** Using an automatic metering device, continuously feed this product into the water to maintain the treatment level of 5 to 10 ppm available chlorine (1/3 oz./130 gal., 2 oz./product per 65 gallons water). Confirm target chlorine level with either a chrome test kit or an automatic testing device. When the available chlorine level reaches 20 ppm, notify the USDA plant inspector.

**Intermittent Feed:** Start by adding 1.5 ounces of this product per 1,000 gallons of water for each 1 ppm of available chlorine needed. For subsequent doses, check chlorine level with a chrome test kit. Add enough of this product to maintain the target chlorine level and confirm this level with a chrome test kit. Do not pour this product directly on porky product in the water.

**AVAILABLE CHLORINE TABLE OF PROPORTIONS**

<table>
<thead>
<tr>
<th>Product</th>
<th>Gal.</th>
<th>5 ppm</th>
<th>10 ppm</th>
<th>15 ppm</th>
<th>20 ppm</th>
<th>25 ppm</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.5 ppm</td>
<td>1 gal.</td>
<td>1 gal.</td>
<td>1 gal.</td>
<td>1 gal.</td>
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<tr>
<td>1 ppm</td>
<td>1 gal.</td>
<td>1 gal.</td>
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<tr>
<td>2 ppm</td>
<td>1 gal.</td>
<td>1 gal.</td>
<td>1 gal.</td>
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<td>1 gal.</td>
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<tr>
<td>3 ppm</td>
<td>1 gal.</td>
<td>1 gal.</td>
<td>1 gal.</td>
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<td>1 gal.</td>
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<tr>
<td>4 ppm</td>
<td>1 gal.</td>
<td>1 gal.</td>
<td>1 gal.</td>
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<td>1 gal.</td>
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<tr>
<td>5 ppm</td>
<td>1 gal.</td>
<td>1 gal.</td>
<td>1 gal.</td>
<td>1 gal.</td>
<td>1 gal.</td>
<td>1 gal.</td>
</tr>
</tbody>
</table>

**LAUNDRY SANITIZATION**

**Household Laundry Sanitizing**

In soaking soaks – Thoroughly mix 3 oz. of XX-12 with 13 gallons of wash water to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent. Immersed laundry for at least 11 minutes prior to starting the wash/rinse cycle.

In Washing Soaks – Thoroughly mix 6 oz. of XX-12 and 13 gallons of wash water containing clothes to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent and start the washing and rinsing cycle.

**COMMERCIAL LAUNDRY SANITIZATION**

Using the appropriate Ecolab dispenser, inject 4 oz. of XX-12 to 13 gallons of water to yield 200 ppm available chlorine to the bleach step of the wash process. Test the color of the bleach step to ensure proper bleaching is achieved.

**STORAGE & DISPOSAL**

**DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL**

**PESTICIDE STORAGE:** Store unimixed concentrates in a cool, dark, dry place in the original containers. Always replace covers. In case of spill, flood the area with large quantities of water.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous, Improper disposal of excess pesticide or pesticide product containers to a violation of 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 re-use or refill this container. Triple rinse container (or equivalent) promptly after emptying. Offer for recycling, if available, or discard in trash.