HAL-O-SAN DISINFECTANT
FOR INDUSTRIAL, INSTITUTIONAL AND AGRICULTURAL USE

CONCENTRATED BROAD SPECTRUM IODOPHOR AS A ONE-STEP CLEANER-DISINFECTANT AND NO-RINSE SANITIZER IN:
- Hospitals and Clinics
- Food Processing Plants
- Dental Offices
- Hand Sanitizing in Food Plants
- Schools and Institutions
- Nursing Homes
- Kitchens and
- Lunch Rooms
- Restrooms

VIRUCIDE; BACTERICIDE, FUNGICIDE
Meets OSHA’s Bloodborne Pathogens Act requirements.

Used as directed HAL-O-SAN DISINFECTANT is effective in hard water up to 4% (pH 6.5 – 8.0). Calcium and magnesium in hard water inhibit the following viruses, bacteria and pathogenic fungi: Polio 1*, Vaccinia*, Herpes Simplex Type 1* and 2*, and Influenza A2/A/Japan 305*, Hepatitis A, Bacillus subtilis, Staphylococcus aureus, Pseudomonas aeruginosa, and E. Coli. Infections caused by Trichophyton mentagrophytes (the athlete’s foot fungus).

HAL-O-SAN DISINFECTANT is effective against Listeria monocytogenes on pre-cleaned food contact surfaces.

(This product is not to be used as a terminal sterilization/level 1 disinfectant on any surface or instrument that (1) is introduced directly into the human body, either in or in contact with the bloodstream or normally sterile area of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to predilute or concentrate critical or semi-critical medical devices prior to sterilization or high level disinfection.)

ACTIVE INGREDIENT: 1.75% Sodium hypochlorite
INERT INGREDIENTS: 100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER:
PRECAUTIONARY STATEMENTS: Hazard to humans and domestic animals

CORROSIVE. Causes irreversible eye damage. Harmful if swallowed. Do not get in eyes or on clothing. Avoid contact with skin. Wear goggles or face shield. Wash thoroughly with soap and water after handling. Remove contaminated clothing or shoes before eating.

ENVIRONMENTAL HAZARDS: This product is toxic to fish and aquatic organisms. Do not contaminate water by cleaning of equipment or disposal of waste. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other water 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 sewers without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

SOLD BY:
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EPA REG. NO.: 4959-16-10428
EPA EST. NO.: 10428-WA-3

USE DILUTION TABLE
HAL-O-SAN DISINFECTANT/WATER
1 oz to 5 gal. 25 ppm
3 oz to 5 gal. 75 ppm
6 oz to 5 gal. 150 ppm

USE DILUTION TABLE
TITRATABLE IODINE

NSF Protocol D223

NOTE: Use in accordance with good hygienic practice when used to control bacterial, fungal and viral species, and move any contamination to a second wash step if necessary. Keep container closed when not in use. Do not store below 25°F or above 120°F for extended periods.

PROHIBITIONS: Do not contaminate water, food or feed by storage or disposal. Open dumping is prohibited.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinseate is 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 containers. Do not reuse or refill this container. Triple rinse (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container 1/2 full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinseate into application equipment or a mix tank or store rinseate for later use or disposal. Repeat this procedure two more times. Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incinerate, or, if allowed by State and local authorities, burn container. If burned, stay out of smoke.

DIRECTIONS FOR USE CONTINUED:
TO CLEAN AND DISINFECT TOILET BOWLS AND URINALS: Flush Toilet. Add 1 ounce of HAL-O-SAN DISINFECTANT directly to toilet bowl. Brush to cover all bowl surfaces including the rim. Allow disinfectant to remain for at least 10 minutes. Flush toilet. Rinse metal parts with water after disinfesting to prevent corrosion.

SANITIZING PREVIOUSLY CLEANED FOOD CONTACT SURFACES: Sanitize perfectly cleaned and rinsed hard, non-porous surfaces such as glass, metal, plastic, and porcelain, with a solution containing 1 ounce of HAL-O-SAN DISINFECTANT per 5 gallons of water. Immerse equipment with sanitizing solution and allow 1 minute contact time. Drain solution from equipment; do not rinse. Halo-SAN DISINFECTANT used at 1 ounce per 5 gallons water contains 25 ppm titratable iodine and does not require a final rinse with potable water in accordance with Federal Food Additive Regulation 176.1010.

SANITIZING GLASSES, DISHWARE, POTS, PANS, AND UTENSILS IN FOOD SERVICE OPERATIONS:
1. Pre-flush or pre-scrape equipment and utensils. If needed, pre-soak to remove gross food particles and soil.
2. Wash equipment and utensils in lukewarm water that contains an adequate amount of a good detergent or cleaner. Keep this water clean by frequent changing.
3. Rinse equipment and utensils free of wash water prior to sanitization.
4. Sanitize equipment and utensils by immersing them in a solution of 1 ounce HAL-O-SAN Disinfectant per 5 gallons of lukewarm water (provides 25 ppm titratable iodine). Allow one minute contact time (or longer if required by local sanitation codes). Fresh solution should be prepared daily or more often if the solution becomes diluted or soiled. Use an approved iodine test kit to check for proper concentrations.
5. After required contact time of one minute or more, allow equipment and utensils to drain and air-dry adequately before using.

HAND SANIZING IN FOOD PROCESSING PLANTS: Thoroughly wash and rinse hands before sanitizing. Dip or rinse hands in a solution containing 1 ounce of HAL-O-SAN DISINFECTANT per 5 gallons of water. HAL-O-SAN DISINFECTANT may be injected directly into wash or rinse water at a rate of 1 ounce per 5 gallons of water. A final potable water rinse is not required.