Sterashine Green Label

Sanitizer & Cleaner (Milkstone Remover)

ACTIVE INGREDIENT
Sodium Dichloro-S-Triazinetrione Dihydrate 2.4%
OTHER INGREDIENTS
97.6%
TOTAL 100.0%

Available Chlorine 1.34%

KEEP OUT OF REACH OF CHILDREN

WARNING

Read precautionary statements on side panel.

Required use dilution 2 ozs. to 2 gal. water = 100 p.p.m. available chlorine, pH between 9 and 10

PLEASE REFER TO YOUR OPERATOR'S MANUAL FOR DETAILED INSTRUCTIONS.

MANUFACTURED BY PURDY PRODUCTS CO.
P.O. BOX 456, WAUCONDA, IL 60084

EPA Reg. No. 178-P + EPA Est. No. 178-4L-1
NET WEIGHT: 4 LBS

Warning: Causes substantial but temporary skin and eye irritation after handling and before use. Do not use in combination with soap, other cleaners.

If in eyes

If on skin or clothing

If swallowed

Have the product
DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner that is inconsistent with labeling.

CLEANING AND SANITIZING FROZEN DESSERT/BEVERAGE MACHINES

CLEANING AND DISASSEMBLY INSTRUCTIONS
1. Follow manufacturer's directions to drain and rinse freezing cylinder (or dispenser).
2. Dissolve one 2 oz. scoop in two gallons of warm water. Pour into hopper/dispenser.
3. Agitate solution per manufacturer's suggested wash cycle. Drain solution completely.
4. Following manufacturer's directions, take all removable parts to sink to clean and sanitize.
5. Repeat procedures for each freezing cylinder or dispenser.

ASSEMBLY AND SANITIZING INSTRUCTIONS
1. Assemble machine per manufacturer specifications.
2. Dissolve one 2 oz. scoop in two gallons of warm water. Pour into hopper (or dispenser).
3. Agitate sanitizing solution for 1-2 minutes.
4. Drain solution completely. Repeat procedures for each machine freezing cylinder or dispenser; DO NOT REUSE SOLUTION. Follow local health codes.

KITCHEN UTENSILS AND FOOD SERVICE EQUIPMENT COMPONENTS
1. Remove and rinse base food units.
2. To make cleaning solution, dissolve one 2 oz. scoop in two gallons of warm water. Brush-wash with cleaning solution.
3. Rinses thoroughly with clean hot water.

4. To sanitize utensils and equipment, in clean sink or container, dissolve one 2 oz. scoop in two gallons of warm water (yield 100 ppm available chlorine). Immerse equipment components or utensils into sanitizing solution for 1-2 minutes. Remove and drain.
5. Place on a clean surface to dry. Follow local health codes.

STATIONARY EQUIPMENT AND OTHER FOOD CONTACT SURFACES
To sanitize stationary equipment and other food contact surfaces, flood surface with the sanitizing solution or apply with a cloth or sponge, making sure to completely wet all surfaces for at least 60 seconds. Let air dry. Follow local health codes.

Mix 2 oz. scoop + 2 gallons of water = 100 ppm available chlorine.

STORAGE AND DISPOSAL
- Do not contaminate water, food, or feed by storage or disposal.
- Open dumping prohibited.
- PESTICIDE STORAGE: Keep product dry in tightly closed container when not in use. Store in cool, dry, well-ventilated area away from heat or open flame.
- PESTICIDE DISPOSAL: Waste resulting from the use of this product may be disposed of on-site or at an approved waste disposal facility. CONTAINER DISPOSAL: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.
### PRECAUTIONARY STATEMENTS

**Hazard to Human and Domestic Animals**

**Warning:** Causes substantial but temporary eye injury. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin or on clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

**Physical and Chemical Hazards**

Do not use in combination with soaps, detergents or chemicals.

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| **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 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 poison control center or doctor for treatment advice. |
| **If swallowed** | • Call poison control center or doctor immediately for 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. |

**For Medical Emergency Information Call 1-800-222-1222**

Have 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 contraindicate the use of gastric lavage.
Steraphile®
GREEN LABEL

Sanitizer & Cleaner
(Milkstone Remover)

ACTIVE INGREDIENT
Sodium Dichloro-5-Chloro-1,3-bis(hydroxymethyl)nitriene Dihydrate
7.4%
97.8%
TOTAL 100.0%

Available Chlorine 1.34%

KEEP OUT OF REACH OF CHILDREN
WARNING
Read precautionary statements on back panel.

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 eyes.

If on skin or clothing
Wear chemical resistant gloves. Remove contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

If swallowed
Call poison control center or doctor immediately for treatment advice.

FOR MEDICAL EMERGENCY INFORMATION CALL 1-800-222-1222

Have 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 contraindicate the use of gastric lavage.

DIRECTIONS FOR USE

CLEANING AND SANITIZING FROZEN DISHES/BEVERAGE MACHINES

1. Follow manufacturer’s directions to drain and rinse freezing cylinder(s) or refrigerator.
2. Perform two 1 oz. packets per 2 gallons of warm water. Pour into high-speed mixer.
3. Mixing time is 1 minute or until content is clear. Following manufacturer’s directions, add remaining parts to sink to drain and align.

STAIN REMOVER AND OTHER FOOD CONTACT SURFACES

1. Apply a small amount of Sanitizer & Cleaner. Be sure product is not left on after use.
2. Apply a thick coating to heavily stained areas and allow to stand for 30 seconds.
3. Scrape, scrub or brush back clean. Rinse with warm water and dry.

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NET WEIGHT: 2 OZ.