KAY-5®
Sanitizer

Chlorinating Sanitizer For Shake Machines,
Soft Serve Machines, And Kitchen Utensils

Active Ingredient:
Sodium Dichloro-s-Triazinetrione Dihydrate .............6%
Other Ingredients ................................................. 94%
TOTAL ........................................................................ 100%
Available Chlorine .............................................. 3.36%

Contains no phosphates.

KEEP OUT OF REACH OF CHILDREN

CAUTION

FOR INSTITUTIONAL USE ONLY

See outer carton label for Precautionary and
First Aid Statements and Use Directions.

See outer carton label for Spanish translation.

1 oz. (28.4 g)

EPA EST. NO.: 5389-NC-1 (G),
58046-TX-1 (D), 58046-TX-2 (S)

EPA REG. NO. 5389-15

Superscript refers to last letter of date code.
KAY-5® Sanitizer

1 packet/paquete + 2½ gal. (9.5 L) water/agua = 100 ppm

FIRST AID
IF SWALLOWED: Call a 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 a poison control center or doctor. Do not give anything by mouth to an unconscious person.
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.

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

Medical emergency: (800)304-0824 or call collect 0(303)592-1709.

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

SEE MATERIAL SAFETY DATA SHEET

The specific chemical identity of this product is withheld as a proprietary trade secret.
DIRECTIONS FOR USE
It is a violation of federal law to use this product in a manner inconsistent with its labeling.

SHAKE AND SOFT SERVE MACHINES CLEANING PROCEDURE
1. Remove mix from the machine. If local health codes permit run, place mix in sanitized run container and store in refrigerated cooler.
2. Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the “Wash” cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the “Off” position.
3. Prepare a cleaning solution of KAY-5 Sanitizer by dissolving 1 packet in 2 1/2 gallons (9.5 liters) of lukewarm water.
4. Clean the interior of the machine by activating the “Wash” cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the “Off” position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the “Wash” cycle and allow to remain on for five minutes.
5. Drain the solution from the machine. Turn machine to the “Off” position.
6. Remove and completely disassemble all machine parts (door, blades, pump, etc.).
7. Brush wash all disassembled parts in a suitable detergent in a clean sink.
8. Rinse thoroughly under running water.
9. Sanitize parts by immersing for at least 1 minute in a fresh KAY-5 Sanitizer solution (1 packet dissolved in 2 1/2 gallons/9.5 liters of lukewarm water).
10. Remove parts and allow to air dry.
11. Repeat the cleaning procedure for machines with two freezing cylinders.

SANITIZING PROCEDURE
1. Following manufacturer’s instructions, reassemble the machine.
2. Prepare a sanitizing solution by dissolving 1 packet of KAY-5 Sanitizer in 2 1/2 gallons (9.5 liters) of lukewarm water.
3. Sanitize the interior of the machine by activating the “Wash” cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the “Wash” cycle to run for 5 minutes.
4. Drain the solution from the machine. Turn machine to the “Off” position.
5. Repeat the sanitizing procedure for machines with two freezing cylinders. DO NOT RINSE.

NOTE: Consult local ordinances for possible variation in procedures.

KITCHEN UTENSILS AND EQUIPMENT
1. Scrape or rinse all loose food soils.
2. Brush wash with a suitable detergent.
3. Rinse thoroughly with clean hot water.
4. In a clean sink, prepare a sanitizing solution of KAY-5 Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table. Immerse utensils or equipment for 1-2 minutes. Remove and drain. DO NOT RINSE. Place on a clean surface to air dry. Follow local health ordinances.

NOTE: To sanitize previously cleaned stationary equipment and other hard, non-porous food contact surfaces, flood the surface with the sanitizing solution, or apply with a clean cloth, sponge, or spray, making sure to completely wet all surfaces for at least 60 seconds. Let air dry. Follow local health ordinances.

KAY 5 SANITIZER

Active Ingredient:
Sodium Dichloro-3,5,6-Triazinetrione Dihydrate

Other Ingredients: ........................................ 94%
Total: ......................................................... 100%
Available Chlorine: ...................... 3.38%

Contains no phosphates.

KEEP OUT OF REACH OF CHILDREN

CAUTION
FOR INSTITUTIONAL USE ONLY

Read First Aid and Precautionary Statements on side panel.

NET WEIGHT: 12 lbs., 8 oz. (5.67 kg)
200 / 1.0 oz (28.4 g) packets

KAY CHEMICAL COMPANY
Greensboro, NC 27409-9790, USA

EPA EST. NO.: 5389-NC-1 (G)
308046-TX-1 (D), 308046-TX-2 (S)

EPA REG. NO.: 5389-15

Superscript refers to last letter of date code.

DILUTION TABLE

<table>
<thead>
<tr>
<th>No. of Packages</th>
<th>Amt. of Water</th>
<th>ppm Available Chlorine</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>2 1/2 gal. 9.5 L</td>
<td>100</td>
</tr>
<tr>
<td>4</td>
<td>5 gal. 19 L</td>
<td>100</td>
</tr>
<tr>
<td>10</td>
<td>10 gal. 38 L</td>
<td>100</td>
</tr>
</tbody>
</table>

Solutions may be prepared in appropriate dispensers according to the dilution table and drawn as needed. Prepare a fresh solution daily or when the available chlorine level falls below 50 ppm.

Store clean wiping cloths in a solution of 1 packet sanitizer per 2 1/2 gallons (9.5 liters) lukewarm water to keep them in a sanitary condition between uses.

STORAGE AND DISPOSAL
Do not contaminate water, food or feed by the use, storage, or disposal of this product.

STORAGE: Keep product dry in tightly closed container when not in use. Store in a cool, dry, well-ventilated area away from heat or open flame.

DISPOSAL: Waste resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: Place completely empty containers and cartons in trash collection or dispose in a sanitary landfill or incinerator.

FIRST AID
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 a poison control center or doctor. Do not give anything by mouth to an unconscious person.

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. 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.

Medical emergency: 1(800)334-9284 or call collect 9(334)592-1709.

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

SEE MATERIAL SAFETY DATA SHEET

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS.

CAUTION: Harmful if swallowed or absorbed through skin. Causes moderate eye irritation. Avoid contact with skin, eyes or clothing. Wash thoroughly with soap and water after handling. Prolonged or frequent contact may cause allergic reactions in some individuals.

PHYSICAL AND CHEMICAL HAZARDS
Oxidizing agent. Do not use in combination with soap, detergent, or other chemicals. Do not mix with ammonia. Contamination with moisture, dirt, or organic matter may cause chemical reaction with generation of heat, and/or liberation of hazardous gases.