**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 pesticide 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.

EPA Reg. No. 1677-52
EPA Est. 1677-1L-2 (J), 1677-TX-1 (D), 1677-GA-1 (M), 1677-CA-1 (S), 1677-MN-1 (P), 1677-CA-2 (C), 1677-WV-1 (N), 7021-CA-2 (A), 55852-IL-1 (B).

Superscript refers to first letter of date code.

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**DIRECTIONS FOR USE (CONTINUED)**

desiccate the solution or add sufficient product to reestablish a 200 ppm residual. Allow equipment to drain thoroughly. Do not rinse and do not soak overnight.

**SANITIZING POROUS FOOD CONTACT EQUIPMENT-RINSE METHOD:**

Prepare a 400 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 gallons). Do not rinse and do not soak overnight.

**BACTERIOPHAGE CONTROL:**

Equipment Sanitizer will significantly reduce the incidence of Streptococcus cremoris and S. diacetylactis bacteriophage in cheese manufacturing establishments by fogging at concentrations of 600 ppm available chlorine. Fogging should be used as a supplement to acceptable manual 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 cu. ft. of room with an Equipment Sanitizer solution containing 600 ppm of available chlorine. Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must then be thoroughly rinsed with an Equipment Sanitizer solution at 200 ppm of available chlorine. Allow surfaces to drain thoroughly before operations are resumed.

**NOTE:** For mechanical operations, prepared use solutions may not be reused for sanitizing but may be re-used for other purposes such as cleaning.

For manual operations, fresh sanitizing solutions must be prepared as soon as they become diluted or colored.

**DO NOT MIX WITH ANYTHING BUT WATER**

**WATER CHLORINATION:**

For farm, private or small municipal water chlorination, feed solution with a hypochlorinator until an available chlorine residual of at least 0.2 to 0.6 ppm is maintained throughout the distribution system. Check water frequently with a chlorine test kit. Bacteriological sampling must be conducted at a frequency no less than that prescribed by the National Primary Drinking Water Regulations. Contact your local health department for further details.

**AVAILABLE CHLORINE TABLE OF PROPORTIONS**

0.5 ppm - 1 oz. in 1300 gal. water
50 ppm - 1 oz. in 13 gal. water
100 ppm - 2 oz. in 13 gal. water/1 oz. in 6.5 gal. water
200 ppm - 4 oz. in 13 gal. water/2 oz. in 6.5 gal. water
500 ppm - 12 oz. in 13 gal. water
Food Egg Sanitization: Thoroughly clean all eggs before processing. To sanitize clean shell eggs intended for food or food products, apply solution with a coarse spray using 2 oz. of product in 6.5 gallons of water (providing 200 ppm available chlorine). The solution must be cool or warmer than the eggs, but not to exceed 130 deg F. Wet eggs thoroughly and allow to drain. Eggs that have been sanitized with this chlorine compound may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be thoroughly dry before casing or breaking. The solution must not be reused for sanitizing eggs.

**STORAGE AND DISPOSAL**

DO NOT CONTAIN WATER, FOOD OR FEED BY STORAGE OR DISPOSAL. PESTICIDE STORAGE: Store unmixed concentrates in a cool, dry, dark place in the original container. 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, 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 container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Offer for recycling, if available, or discard in trash.

**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: 1-800-328-0026.

FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE, CALL: 1-661-222-5352 (IN THE USA).

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.

**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.

**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.

**SANITIZING NONPOROUS FOOD CONTACT EQUIPMENT RINSE METHOD:**

A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine 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 Equipment Sanitizer with 13 gallons of water. If no test kit is available, prepare a sanitizing solution by mixing 4 oz. of Equipment Sanitizer 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 listic bacnine. Escherichia coli 0157:H7, Listeria monocytogenes, Salmonella typhimurium 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