Liqu-A-Klor

Liquid-Bactericide Disinfectant and Sanitizer

For Institutional Use

ACTIVE INGREDIENT:
Sodium hypochlorite: 5.25%
OTHER INGREDIENTS: 5.25%
TOTAL: 10.50%
3% available Chlorine

FIRST AID

IF IN EYES: Hold eyes open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after first 5 minutes, then continue rinsing eyes.

IF ON SKIN OR CLOTHING: Take off 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. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Keep person in fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.

In Case of Emergency, Call a Poison Control Center or Doctor for Treatment Advice. 1-800-657-7168

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

See additional precautionary statements on data sheet.

Net Contents: 3.78 L / 1 U.S. Gal. 02853280

Use Lopo-A-Klor to sanitize previously cleaned, hard, non-porous food contact surfaces in restaurants, bars, food service establishments, commercial kitchens, food preparation areas, and food storage areas. It is designed for use in areas that are frequently handled, hard, non-porous food contact surfaces: plastic, glassware, utensils, food preparation surfaces, non-porous cutting boards, non-porous chopping boards, tables, appliances, and kitchen equipment. A safe level of chlorine is not affected when used as a sanitizer or as a food contact surface. This product meets AOSA (American Organization for Standardization) and Disinfectant Flight Standards for food contact surfaces.

When used as directed as a food-contact sanitizer at a 1:32 dilution (200 ppm available chlorine), using approved AOSA test methods, in the presence of 500 ppm hard water, and a 1-minute contact time, this sanitizer kills 99.999% of the following bacteria on pre-cleaned, hard, non-porous, inanimate food contact surfaces: Escherichia coli ATCC 11118, Staphylococcus aureus ATCC 25923

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DIRECTIONS FOR USE:

1. a solution of Hotel Low in use in this product to be mixed with water in the following:
   - To Prevent Food Contact Sanitizer Solution: Add 0.25 oz. of Liqu-A-Klor per gallon of water (100 ppm available Chlorine). If no food kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of Lopo-A-Klor with 4 gallons of water to create approximately 200 ppm available chlorine by weight.
   - This product loses its effectiveness when in contact with food or dirt. To maintain the required level of available chlorine.

   - To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

   1. Pour on sanitization, remove gross particulates matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
   2. Prepare a sanitizing solution by adding 0.5 oz. per gallon of water (200 ppm available chlorine) by equilibrated solution.
   3. Use sanitizing solution to immerse, curtain spray, mop, wash, wash techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
   4. After allowing to stand thoroughly and air dry before recontacting surfaces. Do not rinse.
   - This product degrades with age. Use in a thorough test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

   - To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment in Restaurants, Bars, Institutions, and Other Food Service Establishments:

   1. Saturate and pre-wash surfaces, thoroughly and rinse to remove gross soils.
   2. Wash with detergent.
   3. Rinse with clear potable water.
   4. Sanitize in a solution containing 0.5 oz. per gallon of water (200 ppm available chlorine). Immense all utensils for at least 1 minute or contact time specified by governing sanitary code.
   5. Allow to drain thoroughly and air dry before recontacting surfaces. Do not rinse.
   - This product degrades with age. Use in a thorough test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

SANITIZING USING MECHANICAL WAREWASHING EQUIPMENT (7 SECONDS, NO RINSE):

1. Pretreat, scours or pre-soak articles to be washed.
2. Load articles into machine.
3. Loaded racks in dish machine, close door and start wash cycle.
4. Upon completion of wash cycle, apply a sanitizing solution containing at least 100 ppm available chlorine by adding sanitizing device to meter 1 oz. of Liqu-A-Klor per 4 gallons of water. Test sanitizing frequency by circulation with a sanitizer test kit to ensure that sanitizer does not drop below 50 ppm available chlorine.

Sanitizing Rinse must remain in contact with items for 7 seconds.
5. After sanitization cycle completes, open and reset rinse rack. All dishes in an automatic discharging system may be used in the general cleaning process but may not be served for serving purposes.

6. Allow articles to air dry before recontacting from racks.

If no food kit is available or if available chlorine has dropped below 50 ppm during sanitizing, either discard the sanitizing solution or add sufficient product to resanitize to 200 ppm available chlorine. Resanititize equipment. Do not use equipment with food after sanitizing and do not use equipment overnight in sanitizer solution.