Food Processing - Sanitizing and Detergent Equipment

Regarde use of Dictate No. 465 for sanitizing and detergent equipment. Sanitize the equipment with a solution of 1% for 2 minutes. If the solution becomes dirty, the solution should be replaced. For mechanical operations, the solution should be prepared daily. For manual operations, the solution should be prepared no more often than if the solution becomes dirty or soiled.

DIRECTIONS FOR USE

SANITIZING AND EXPANDED SAFETY

Follow all state and local health department regulations for use, handling, and disposal of sanitizing equipment.

SANITIZING - FOOD PROCESSING EQUIPMENT

First Aid

IF IN EYES: Hold open upper and lower eyelids gently with water for 10 minutes. Remove contact lenses, if present, and continue washing.

IF IN SKIN: Wash skin with soap and water for 15 minutes. If symptoms continue, call a Poison Control Center or doctor for treatment.

IF INHALED: Remove victim to fresh air if contaminated. If severe irritation continues, call a Poison Control Center or doctor for treatment.

IF SWALLOWED: Call a Poison Control Center or doctor for treatment.

NOTE: Poison Control Centers can be reached at the Emergency number 1-800-424-9300. Frequent eye examinations are recommended. Do not attempt to induce vomiting.

DIESEL JET POLICE CASES

If ingestion occurs, call a Poison Control Center or doctor for treatment. Call CHEMTREC at 1-800-424-9300.

ACTIVE INGREDIENTS

Desiccant Acid: 0.85%
Sulfuric Acid: 1.5%
Sodium Acid: 0.5%
TOTAL: 2.85%

INACTIVE INGREDIENTS

Water: 97.15%

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: ODOURLESS. Causes irreversible organ damage in skin burns. Harmful to food, feed, or fiber. Do not allow to contaminate water, ground, or surface water sources. Must be disposed of in a manner that will not contaminate water, ground, or surface water sources. For non-refillable containers equal to or less than 5 gallons: Non-Refillable Container. Do not refill. Keep in original container. Do not contaminate water, food, or feed by storage or disposal. Store only in original container, Keep container closed when not in use and under locked storage sufficient to make it inaccessible to children or persons unfamiliar with hazardous materials. Do not store in a manner that can be easily accessed by children or persons unfamiliar with hazardous materials. Do not store or use near water, food, or feed. Pesticide Storage: Store only in original container. Keep container closed when not in use and under locked storage sufficient to make it inaccessible to children or persons unfamiliar with hazardous materials. Do not store in a manner that can be easily accessed by children or persons unfamiliar with hazardous materials.

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