HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE. Causes eye damage. Harmful if swallowed or absorbed through skin. Do not get in eyes, on skin, or on clothing. Wear safety glasses, goggles, or face shield, protective clothing, and rubber gloves when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse. Avoid breathing vapor. Vacate poorly ventilated areas as soon as possible. Do not return until strong 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 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.

PHYSICAL AND CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Do not mix with other chemicals. 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 irritable to eyes, lungs, and mucous membranes.

STORAGE AND DISPOSAL

STORAGE: Keep this product in tight-lidded, vented container, when not in use. Store in a cool, dry, well-ventilated area, away from direct sunlight and heat to avoid deterioration. Do not contaminate water, food, or feed by storage, disposal, or cleaning of equipment.

PESTICIDE DISPOSAL: Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility. In case of spill, food area with large quantities of water. Product or residues that cannot be used should be diluted with water before disposal in a sanitary sewer.

RESIDUE REMOVAL (Prior to Disposal): Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. Triple rinse or pressure rinse container (or equivalent) promptly after emptying.

Triple Rinse: Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsates for later use or disposal. Repeat this procedure two more times.

Pressure Rinse: Pressure rinse as follows: Empty the remaining contents into application equipment or mix tank and continue to drain for 10 seconds after the flow begins to drip. Hold container upside down over application equipment or mix tank or collect rinsate for later use or disposal. Insert pressure rinsing nozzle in the side of the container, and rinse at about 40 psi for at least 30 seconds. Drain for 10 seconds after the flow begins to drip.

CONTAINER DISPOSAL: Non-refillable container. Do not reuse or refill this container. Place in trash or offer for recycling if available.

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 and exposure to sunlight and heat. Use a chlorine test kit and increase dosage as necessary to obtain the required level of available chlorine.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD - A solution of 100 ppm available chlorine may be used in the sanitizing solution of 1 to 1.5 ft³ of this product with 16 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 fl. oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 3 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to re-establish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.

IMMERSION 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 1 ft³ of this product with 16 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 fl. oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to re-establish a 200 ppm residual. Do not rinse equipment with water after treatment.

Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.

FLOW/PRESSURE METHOD - Disassemble equipment and thoroughly clean before use. Assemble equipment in operating position prior to use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 100% of volume capacity of the equipment by mixing the product in a ratio of 1.2 fl. oz. product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities of the system. The system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 5 minutes to ensure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat cleaning/sanitizing process if efficient contains less than 50 ppm available chlorine. Discard the first portion of milk or beverage dispensed from the equipment following sanitization.

CLEAN-IN-PLACE METHOD - Thoroughly clean equipment after use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment by mixing the product in a ratio of 1.2 fl. oz. product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 10 minutes to ensure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat cleaning/sanitizing process if efficient contains less than 50 ppm available chlorine. Discard the first portion of milk or beverage dispensed from the equipment following sanitization.

SPRAY METHOD - Pre-clean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2 fl. oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 6 fl. oz. product with 10 gallons of water. Use spray equipment, which can mix hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

See additional precautions and directions on back panel.

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NET CONTENTS _______ GALLONS
SANITIZATION OF POROUS FOOD CONTACT SURFACES

RINSE METHOD - Prepare a sanitizing solution by thoroughly mixing 6 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment overnight.

Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 fl. oz. of this product with 10 gallons of water. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

IMMERSION METHOD - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 6 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Immerses equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain.

Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 fl. oz. of this product with 10 gallons of water. Prior to using equipment, rinse (or immerse) all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

SPRAY METHOD - Pre-clean all surfaces after use. Prepare a 600 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 6 fl. oz. product with 10 gallons of water. Use spray equipment, which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 fl. oz. of this product with 10 gallons of water.

SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES

RINSE METHOD - Prepare a sanitizing solution by thoroughly mixing 2 fl. oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

IMMERSION METHOD - Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 2 fl. oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

SPRAY METHOD - Pre-clean all surfaces after use. Prepare a 200 ppm available chlorite sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2 fl. oz. product with 10 gallons of water. Use spray equipment, which can resist hypochlorite solutions. Prior to using equipment, thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES

RINSE METHOD - Prepare a disinfecting solution by thoroughly mixing 6 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

IMMERSION METHOD - Prepare a disinfecting solution by thoroughly mixing, in an immersion tank, 6 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the disinfecting solution for at least 30 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

SANITIZATION OF POROUS NON-FOOD CONTACT SURFACES

RINSE METHOD - Prepare a sanitizing solution by thoroughly mixing 6 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain.

SPRAY METHOD - After cleaning, sanitize non-food contact surfaces with 600 ppm available chlorine by thoroughly mixing the product in a ratio of 6 fl. oz. of this product with 10 gallons of water. Use spray equipment, which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Prior to using equipment, thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

AGRICULTURAL USES

POST-HARVEST PROTECTION - Potatoes can be sanitized after cleaning and prior to storage by spraying with a sanitizing solution at a level of 1 gallon of sanitizing solution per ton of potatoes. Thoroughly mix 1 fl. oz. of this product to 2 gallons of water to obtain 600 ppm available chlorine.

BEE CELLS & BOARDS - Disinfect leaf cutting bee cells and bee boards by immersion in a solution containing 1 ppm available chlorine for 3 minutes. Allow cells to drain for 2 minutes and dry for 4 to 5 hours or until no chlorine odor can be detected. This solution is made by thoroughly mixing 1 Tbsp. of this product to 100 gallons of water. The bee domicile is disinfected by spraying with a 0.1 ppm solution until all surfaces are thoroughly wet. Allow the domicile to dry until all chlorine odor has dissipated.

FOOD EGG SANITIZATION - Thoroughly clean all eggs. Thoroughly mix 2 fl. oz. of this product with 10 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 170° degrees F. Spray the warm sanitizer so that the eggs are thoroughly wet. Allow the eggs to thoroughly dry before storing. Do not apply a potable water rinses. The solution should not be reused to sanitize eggs.

FRUIT & VEGETABLE WASHING - Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 5 fl. oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.