



STATE OF HAWAII  
Department of Agriculture

**ACCEPTED**

LICENSE NO.

**8017.104**

Sealed Air  
Food Care

Diversey™

**Dibac®**

## Liquid Chlorinated Sanitizer

Liquid Bactericide • Disinfectant • Sanitizer • Deodorizer  
For Industry Use



### ACTIVE INGREDIENT:

Sodium hypochlorite ..... 9.2%

OTHER INGREDIENTS: ..... 90.8%

TOTAL ..... 100.0%

Available Chlorine: 8.74%

**KEEP OUT OF REACH OF CHILDREN  
DANGER**

### 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.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

**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.

**IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.**

**1-800-851-7145**

Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

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

See additional precautionary statements on side panel.

Net Contents:

**3.78 L / 1 U.S. Gal.**

Product No:

**08500280**

### 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/decrease dosage, as necessary to obtain the required level of available chlorine.

### Concentration Chart

Available Chlorine	Dilution Rate
25 ppm	1 oz. to 20 gallons
50 ppm	1 oz. to 10 gallons
100 ppm	2 oz. to 10 gallons
200 ppm	4 oz. to 10 gallons
500 ppm	10 oz. to 10 gallons

**CLEAN-IN-PLACE SANITIZING OF EQUIPMENT, PIPELINES AND FILLERS:** Thoroughly flush, clean and potable water rinse system. Prepare a volume equal to 110% of system capacity of 200 ppm available chlorine sanitizer by mixing 4 oz. of product to 10 gallons of water. Pump sanitizer through the system until full flow is obtained at all extremities and the system is completely filled with the sanitizer and all air is removed. Close drain valves and hold under pressure for at least 10 minutes to insure contact with all internal surfaces. Remove some sanitizer solution from a drain valve and test with a Chlorine Test Kit. If the sanitizer contains less than 50 ppm available chlorine, repeat the entire cleaning/sanitizing process. Completely drain and air-blow the system to remove residual sanitizer before restarting processing.

**RESTAURANTS, INSTITUTIONS, AND OTHER FOOD SERVING ESTABLISHMENTS:** Scrape and pre-wash utensils, dishes and glasses to remove gross soil. Wash with recommended detergent. Rinse with clean (potable) water. Sanitize in a solution containing 4 oz. of product for each 10 gallons of tap water used (200 ppm available chlorine). Immerse all utensils for at least 2 minutes or contact time specified by governing sanitary code. Place sanitized utensils on a rack or drainboard to air dry.

Note: NO POTABLE WATER RINSING of equipment is required. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitization purposes. Test sanitizer frequently during operation with a Chlorine Test Kit to insure that solution does not drop below 50 ppm available chlorine. If no test kit is available or if available chlorine has dropped below 50 ppm during sanitizing, either discard the sanitizer solution or add sufficient quantity of product to reestablish a 200 ppm available chlorine sanitizer strength.

**SANITIZING OF POROUS FOOD CONTACT SURFACES: Meat, Beverage and Food Processing Plants -** Clean and potable water rinse cutting boards, plastic baskets and rubber gaskets. Sanitize by preparing a solution of 600 ppm available chlorine sanitizer by mixing 12 oz. of product in 10 gallons of water. Rinse, flood, immerse, wipe or spray porous surfaces until thoroughly wet. Maintain contact with the sanitizer for at least 2 minutes. Drain excess sanitizer. Prior to reusing treated equipment, rinse in a fresh sanitizer solution containing 200 ppm available chlorine by mixing 4 oz. of product in 10 gallons of water. Drain excess sanitizer. Do not rinse and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitization purposes.

**SANITIZATION OF POROUS NON-FOOD CONTACT SURFACES: Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMERSIVE OR FLOOD APPLICATIONS.** Prepare a sanitizing solution by thoroughly mixing 6 oz of this product with 5 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse, immerse or flood all surfaces thoroughly with the sanitizing solution, maintaining contact with the solution for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

**SANITIZATION OF NON-POROUS FOOD CONTACT SURFACES: Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMERSIVE OR FLOOD APPLICATIONS.** A solution of 100 ppm available chlorine may be used in the sanitizing solution if a test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 2 oz of this product in 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 4 oz of this product in 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse, immerse or flood surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If the solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish 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 sanitization purposes.

**SANITIZATION OF NON-POROUS NON-FOOD CONTACT SURFACES: Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMERSIVE OR FLOOD APPLICATIONS.** Prepare a sanitizing solution by thoroughly mixing 2 oz of this product with 5 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse, immerse or flood surfaces thoroughly with the sanitizing solution, maintaining contact with the solution for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

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**SPRAY AND FOGGING SANITIZATION 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 production in a ratio of 4 oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 12 oz. per 10 gallons of water. Use spray or fogging equipment which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog 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.

**MECHANICAL WASHERS: Wash-Dump or Sanitizing Rinse Section Types** - After cleaning and rinsing equipment or containers, apply a sanitizing spray rinse containing 100 ppm available chlorine by adjusting mechanical feeding device to meter 2 oz. of product per 10 gallons of water. Test sanitizer frequently during operation with a Chlorine Test Kit to insure that solution does not drop below 50 ppm available chlorine. Remove and drain sanitized items. Sanitizer used in automatic systems may be used in the general cleaning process but may NOT be re-used for sanitizing purposes. If no test kit is available or if available chlorine has dropped below 50 ppm during sanitizing, either discard the sanitizer solution or add sufficient quantity of product to reestablish a 200 ppm available chlorine sanitizer strength. Resanitize equipment. Do not rinse equipment with water after sanitizing and do not soak equipment overnight in sanitizer solution.

**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 2 oz of this product to 2 gallons of water to obtain 500 ppm available chlorine.

**FRUIT AND VEGETABLE WASHING** - Thoroughly clean all fruit and vegetables in a tank or spray washer. Dilute 1 oz. of product in 20 gallons of water to make a sanitizing solution containing 25 ppm available chlorine. Drain and rinse product with potable water. Immerse or spray in a separate wash tank for 2 minutes. Check available chlorine content with test kit. Spray rinse vegetables with additional sanitizer only prior to packaging. Rinse fruit and vegetables with potable water.

**FOOD EGG SANITIZING** - Thoroughly clean all eggs. Dilute 4 oz. of product for each 10 gallons of warm water to produce 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130 F. Spray the sanitizer so that all eggs are thoroughly wetted. Allow the eggs to completely dry before casing or breaking. Do not apply a potable water rinse. Do not reuse solution for sanitizing eggs.

**DISINFECTION OF DRINKING WATER:** Prepare a stock disinfectant solution by mixing 1 oz. of product with 5 gallons water to obtain 100 ppm available chlorine. Meter the stock solutions with hypochlorinator until a free residual chlorine content of at least 0.2 ppm but no more than 0.6 ppm is obtained 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 Regulation. Contact your local Health Department for further details.

#### **SANITIZATION OF CONVEYORS FOR MEAT, POULTRY, SEAFOOD, FRUITS, AND VEGETABLES**

For use in the static or continuous washing, rinsing and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc. Remove all products from equipment if during treatment the sanitizer will directly contact the items. Prepare 200 ppm solution of this product (4 oz / 10 gallons). Apply sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, other means of wetting the surfaces. Treat for at least one (1) minute. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs. Allow equipment to drain adequately before reusing; a dry surface is not required.

#### **TREATMENT OF POULTRY PROCESSING WATER**

Follow guidelines of local water authority for water potability treatment.

**Continuous Feed:** Using an automatic metering device, continuously feed this product into the water to obtain and/or maintain a level of 5-20 ppm available chlorine (1.2 oz product per 100 gal. water, to 4 oz product per 100 gals. water). Confirm target chlorine level with either a chlorine test kit or an automatic testing device. When the available chlorine level reaches 10 ppm, notify the USDA plant inspector.

**Intermittent Feed:** Start up by adding 2 oz of product per 1000 gallons of water for each 1 ppm of available chlorine needed. For subsequent doses, check chlorine level with a chlorine test kit. Add enough of this product to maintain the target chlorine level and confirm this level with a chlorine test kit. Do not pour this product directly on poultry product in the water.

#### **COOLING TOWER/EVAPORATIVE CONDENSER WATER: CONTINUOUS FEED METHOD:**

**Initial Dose:** When system is noticeably fouled, apply 58 to 116 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine.

**Subsequent Dose:** Maintain this treatment level by starting a continuous feed of 1 oz. of this product per 1,000 gallons of water lost by blowdown to maintain a 1 ppm residual. Badly fouled systems must be cleaned before treatment is begun.

**COMMERCIAL LAUNDRY SANITIZERS:** Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix 4 oz. of this product with 10 gallons of water to yield 200 ppm available chlorine. Promptly after mixing the sanitizer, add the solution into the prewash prior to washing fabrics/clothes in the regular wash cycle with a good detergent. Test the level of available chlorine if solution has been allowed to stand. Add more of the product if the available chlorine level has dropped below 200 ppm.

**FARM PREMISES:** Remove all animals, poultry, and feed from premises, vehicles and enclosures. Remove all litter, and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities occupied or transversed by animals or poultry. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. To disinfect, saturate all surfaces with a solution of at least 1000 ppm available chlorine for a period of 10 minutes. A 1000 ppm solution can be made by thoroughly mixing 20 oz of this product with 10 gallons of water. Immerse all halters, ropes and other types of equipment used in handling and restraining animals or poultry, as well as the cleaned forks, shovels and scrapers used for removing litter and manure. Ventilate buildings, cars, boats and other closed spaces. Do not house livestock or poultry or employ equipment until chlorine has dissipated. All treated feed racks, mangers, troughs, automatic feeders, fountains and drinkers must be rinsed with potable water before use.

**DISINFECTION OF NON-POROUS NON-FEED CONTACT SURFACES: Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants** - **RINSE, IMMERSIVE OR FLOOD APPLICATIONS.** Prepare a disinfecting solution by thoroughly mixing 12 oz of this product with 10 gallons of water to provide approximately 600 ppm available chlorine. Clean equipment in the normal manner. Prior to use, rinse, immerse or flood 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.

**SHOE BATH SANITIZER DIRECTIONS:** To prevent tracking harmful organisms into animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made use solution should be placed at all entrances to buildings, hatcheries and all entrances to the production and packaging rooms. Scrape waterproof shoes and place them into a solution containing 0.25 ounces of this product per gallon of water (or equivalent use dilution)(200 ppm active solution) for 60 seconds prior to entering area. Change use-solution in the bath daily or sooner if use-solution appears dirty.

## **STORAGE AND DISPOSAL**

Do not contaminate water, food, or feed by storage or disposal.

**PESTICIDE STORAGE:** Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide spray mixture or rinsate 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. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Offer for recycling, if available.

## **PRECAUTIONARY STATEMENTS HAZARD TO HUMANS AND DOMESTIC ANIMALS**

**DANGER: Corrosive.** Causes irreversible eye damage and skin burns. Harmful if swallowed. Wear chemical splash-proof goggles or face shield, rubber gloves and protective clothing when handling this product. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

#### **PHYSICAL OR 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 irritating chlorine gases which are harmful to eyes, lungs and mucous membranes.

**NOTE:** This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

EPA Registration No. 875-47

EPA Establishment No. 3635-OH-1 [SV]; 10508-PA-1 [SB]; 13938-CAN-1 [LD]; 0312-WI-3 [NW];

875-CA-4 [MD]; 875-WI-1 [EC]; 10508-TN-1 [RC]; 10508-TX-1 [RD]; 7546-WI-1 [WT]; 34490-CA-1 [RH]

Lot code indicates establishment number.

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