



STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO.

8017.114

Sealed Air
Diversey Care

Diversey™/MC

Liqu-A-Klor™/MC

LTT10



Liquid-Bactericide Disinfectant and Sanitizer

For Institutional Use

ACTIVE INGREDIENT:

Sodium hypochlorite 5.25%

OTHER INGREDIENTS: 94.75%

TOTAL: 100.00%

5% available Chlorine

**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 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: Move person to 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.

1-800-851-7145

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 side panel.



Net Contents

3.78 L / 1 U.S. Gal.

02853280



Use Liqu-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 to sanitize of previously cleaned, hard, non-porous food contact surfaces/items: dishes; glassware; utensils; silverware; cutlery; restaurant tables; plastic tables; countertops; food preparation surfaces; non-porous cutting boards; non-porous chopping blocks; trays; appliances; and kitchen equipment. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

When used as directed as a food-contact sanitizer at a 1:512 dilution (100 ppm available chlorine), using approved AOAC test methods, in the presence of 500 ppm hard water, and a 60-second contact time, this sanitizer use product kills 99.999% of the following bacteria on pre-cleaned, hard, non-porous, inanimate food contact surfaces: *Escherichia coli* (ATCC 11229), *Staphylococcus aureus* (ATCC 6538)

When used as directed as a food-contact sanitizer at a 1:512 dilution (100 ppm available chlorine), using approved AOAC test methods, in the presence of 500 ppm hard water, and a 1-minute contact time, this sanitizer use product kills 99.999% of the following bacterium on pre-cleaned, hard, non-porous, inanimate food contact surfaces: *Salmonella typhi* (ATCC 6539)

DIRECTIONS FOR USE:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

To Prepare Food Contact Sanitizing Use Solution: Add 0.25 oz. of Liqu-A-Klor per gallon of water (100 ppm available Chlorine). If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of Liqu-A-Klor with 4 gallons of water to provide approximately 200 ppm available chlorine by weight. Note: This product degrades with age. Use a chlorine 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:

1. Prior to sanitizing, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use solution by adding 0.5 oz. per gallon of water (200 ppm available chlorine) (or equivalent dilution).
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.
- Note: This product degrades with age. Use a chlorine 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 Serving Establishments:

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with detergent.
3. Rinse with clean potable water.
4. Sanitize in a solution containing 0.5 oz. per gallon of water (200 ppm available chlorine). Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
- 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 USING MECHANICAL WAREWASHING EQUIPMENT (7 SECONDS, NO RINSE):

1. Pre-flush, scrape or pre-soak articles to be washed.
2. Load articles into racks.
3. Load rack into dish machine, close door and start wash cycle.
4. Upon completion of wash cycle, apply a sanitizing rinse containing at least 100 ppm available chlorine by adjusting feeding device to meter 1 oz. of Liqu-A-Klor per 4 gallons of water. Test sanitizer frequently during operation with a chlorine test kit to ensure that solution 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 door, remove rack, tilt rack to aid in draining of sanitizer solution. Sanitizer used in automatic systems may be used in the general cleaning process but may NOT be reused for sanitizing purposes.
6. Allow articles to air-dry before removing from rack.

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 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.

SANITIZING USING MECHANICAL WAREWASHING EQUIPMENT (7 SECONDS, POTABLE WATER RINSE):

1. Pre-flush, scrape or pre-soak articles to be washed.
2. Load articles into racks.
3. Load rack into dish machine, close door and start wash cycle.
4. Upon completion of wash cycle, apply a sanitizing rinse containing at least 100 ppm available chlorine by adjusting feeding device to meter 1 oz. of Liqu-A-Klor per 4 gallons of water. Test sanitizer frequently during operation with a chlorine test kit to ensure that solution does not drop below 50 ppm available chlorine. Sanitizing Rinse must remain in contact with items for 7 seconds.
5. Rinse items with potable water after sanitizing.
6. After cycle completes, open door, remove rack, tilt rack to aid in draining.
7. Allow articles to air-dry before removing from rack.

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 product to reestablish a 100 ppm available chlorine sanitizer strength. Resanitize equipment. Do not rinse equipment with water after sanitizing and do not soak equipment overnight in sanitizer solution.

SANITIZING USING MECHANICAL WAREWASHING EQUIPMENT (1 MINUTE, NO RINSE):

1. Pre-flush, scrape or pre-soak articles to be washed.
2. Load articles into racks.
3. Load rack into dish machine, close door and start wash cycle.
4. Upon completion of wash cycle, apply a sanitizing rinse containing at least 100-200 ppm available chlorine by adjusting feeding device to meter 1-2 oz. of Liqu-A-Klor per 4 gallons of water. Test sanitizer frequently during operation with a chlorine test kit to ensure that solution does not drop below 50 ppm available chlorine. Sanitizing Rinse must remain in contact with items for 1 minute.
5. After sanitization cycle completes, open door, remove rack, tilt rack to aid in draining of sanitizer solution. Sanitizer used in automatic systems may be used in the general cleaning process but may NOT be reused for sanitizing purposes.
6. Allow articles to air-dry before removing from rack.

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 product to reestablish a 100-200 ppm available chlorine sanitizer strength. Resanitize equipment. Do not rinse equipment with water after sanitizing and do not soak equipment overnight in sanitizer solution.

SANITIZING USING MECHANICAL WAREWASHING EQUIPMENT (1 MINUTE, POTABLE WATER RINSE):

1. Pre-flush, scrape or pre-soak articles to be washed.
2. Load articles into racks.
3. Load rack into dish machine, close door and start wash cycle.
4. Upon completion of wash cycle, apply a sanitizing rinse containing at least 100-200 ppm available chlorine by adjusting feeding device to meter 1-2 oz. of Liqu-A-Klor per 4 gallons of water. Test sanitizer frequently during operation with a chlorine test kit to ensure that solution does not drop below 50 ppm available chlorine. Sanitizing Rinse must remain in contact with items for 1 minute.
5. Rinse items with potable water after sanitizing.
6. After cycle completes, open door, remove rack, tilt rack to aid in draining.
7. Allow articles to air-dry before removing from rack.

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 product to reestablish a 100-200 ppm available chlorine sanitizer strength. Resanitize equipment. Do not rinse equipment with water after sanitizing and do not soak equipment overnight in sanitizer solution.

COMMERCIAL LAUNDRY SANITIZER: Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix 5 oz. of Liqu-A-Klor 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 the solution has been allowed to stand. Add more Liqu-A-Klor if the available chlorine level has dropped below 200 ppm.

FRUIT AND VEGETABLE WASHING: To prepare a sanitization solution, dilute 2/3 oz. of Liqu-A-Klor in 10 gallons of water to reach 25 ppm available chlorine. Use test kit to check available chlorine content. Thoroughly clean all fruit and vegetables by immersion in this sanitizing solution in a sink or spray washer. Drain and rinse fruit and vegetable with potable water. Then immerse or spray in a separate sink with sanitizer solution for 2 minutes. Spray to rinse fruit and vegetables with additional sanitizing solution prior to packaging. Rinse fruits and vegetables with potable water prior to use.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Store this product in a cool dry area away from direct sunlight and heat to avoid deterioration. In case of spill, flood area with large quantities of water. Product or rinsate that cannot be used should be diluted with water before disposal in a sanitary sewer.

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. May cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield 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 contaminated clothing and wash clothing before reuse. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

PHYSICAL AND CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, etc., or with ammonia, acids, detergents or other chemicals may release hazardous gases, which are irritating to eyes, lungs and mucous membranes.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish and aquatic organisms.

EPA Reg. No. 875-190

EPA Est. No. 3635-OH-1 [SV]; 10508-PA-1 [SB]; 875-CA-4 [MD]; 81642-OH-1 [HV]; 7546-WI-1 [WT]; 13938-CAN-1 [LD]; 0312-WI-3 [NW]; 10508-TN-1 [RC]; 10508-OH-1 [RM]; 10508-TX-1 [RD]

Lot code letters indicate establishment number.

MSDS# MS0800350



Questions? Comments /
1-800-558-2332

Manufactured for:

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