LOW TEMP CHLORINATED SANITIZER

"No-Rinse" Sanitizer for Kitchenware Sanitization and Low Temperature Dishmachine Use

EPA REG. NO. 7546-3-75686 EPA EST. NO. 7546-WI-01(A) or 8996-CA-01(B)

LOT NUMBER SUFFIX (A) OR (B) INDICATES APPROPRIATE ESTABLISHMENT NUMBER

ACTIVE INGREDIENT:

Sodium Hypochlorite	6.40%
OTHER INGREDIENTS:	93.60%
TOTAL	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

See side panel. Read Precautions Carefully.

FIRST AID

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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.
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. Call a Poison Control Center or doctor for treatment advice.
IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a Poison Control Center or doctor for treatment advice.
IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably mouth-to-mouth, if possible. Call a Poison Control Center or doctor for further treatment advice.
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.
For Medical Emergency ONLY call: 24 Hour Emergency Response Number 1-800-851-7145 Ext.075.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

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NET CONTENTS 1 GAL. (3.79 L)

STATE OF HAWAII
Department of Agriculture
ACCEPTED
LICENSE NO.
8395.4

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMAN AND DOMESTIC ANIMALS

DANGER. Corrosive, will cause severe skin and eye irritation or chemical burns to broken skin. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. 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 organic matter (e.g. urine, feces, etc.) or chemicals (e.g. ammonia, acids, detergents, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

STORAGE AND DISPOSAL

Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not reuse container but place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

For product information, contact your local distributor.

MARKETED BY/
COMERCIALIZADO POR
INDEPENDENT
MARKETING ALLIANCE
Houston, TX 77055

PRODUCT OF USA /
PRODUCTO DE USA

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KEEP OUT OF REACH OF CHILDREN
DANGER
See side panels for additional precautionary statements.

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RECEIVED
MAY 11 2004
Pesticides Branch

ProPower™ offers a complete line of specialized janitorial products to handle all of your cleaning and sanitizing needs:

Machine Warewashing Solutions

Detergents

Rinse Additives

Delimers

Manual Warewashing Solutions

Pot & Pan Detergents

Presoaks

Sanitizers & Disinfectants

Hard Surface Cleaners

Glass Cleaners

General Purpose Cleaners

Heavy Duty Cleaners/ Degreasers

Deep Fat Fryer Cleaners

Oven & Grill Cleaners

Aerosol Cleaners/Deodorizers

Institutional Laundry Solutions

Personal Care Products

Hand Care Specialties

3129344 9E 3/04

GENERAL INFORMATION

This product is one of the high quality components that make up the "ENERGY SAVE" product system. It is a quality checked 6.4% sodium hypochlorite solution that is especially designed for use in low temperature dishmachine operations. It also should be applied as a "no-rinse" sanitizer of food contact surfaces and equipment. This product provides immediate chlorine release for rapid bactericidal action when used as directed. It promotes free rinsing and protects food from contamination.

USE DILUTION:

Low Temperature Dishmachines:	1 oz. to 10 gallons (50 *ppm)
Kitchenware:	2 oz. to 5 gallons (200 *ppm)

PHOSPHORUS CONTENT: 0.00%

BIODEGRADABILITY: 100%

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

UTENSIL SANITIZATION

1. Pre-flush utensils and glasses whenever possible.
2. Wash in first tank using a recommended detergent.
3. Rinse in second tank.
4. Sanitize in a 2 oz. to 5 gallon solution (200 *ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a CLEAN, SANITIZED rack or drainboard to air dry.

LOW-TEMPERATURE WAREWASH SANITIZATION

1. Pre-flush and/or scrape dishes before washing.
2. Rack dishes properly. Place dishes in machine.
3. Wash using a recommended warewash detergent for low temperature washing.
4. In rinse cycle, use a recommended rinse additive. Be sure rinse injector is working properly.
5. Sanitize using this product at 50 *ppm. Adjust sanitizer pump to dispense the proper solution.
6. Allow dishes to air dry.

(*ppm means parts per million of available chlorine in this product solution.)

RINSE EMPTY CONTAINER THOROUGHLY WITH WATER AND DISCARD IT.