



LO TEMP SANITIZER

A SODIUM HYPOCHLORITE SOLUTION FOR SANITIZATION
IN THE DAIRY, FOOD PROCESSING, AND FOOD SERVICE INDUSTRIES

Active Ingredient:

Sodium Hypochlorite..... 10%
Other Ingredients..... 90%
TOTAL..... 100%

UN1791, Hypochlorite Solution, 8 Corrosive Material, PG III

**KEEP OUT OF REACH OF CHILDREN
DANGER**

FIRST AID STATEMENT

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 further 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 further treatment advice.

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. Call a poison control center or doctor for further treatment advice.

IF SWALLOWED: Call a poison control center or doctor immediately for further treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by poison control center or doctor. Do not give anything by mouth to an unconscious person.

HOT LINE NUMBER

Have the product container or label with you when calling a poison center or doctor, or going for treatment. Contact 1-800-222-1222 for emergency medical treatment information.

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

Transport upright never in passenger area. Protect rugs or upholstery.

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.



Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2014-2016 LIC. NO.

8811.2

EPA REG. NO. 9616-8-72802

EPA EST. 48211-MO-01

CONTENTS: 1 GALLON (3.78 L)



Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2011-2013 LIC. NO.

PRECAUTIONARY STATEMENTS

HAZARDS 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 clothing. Wear safety glasses or goggles 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 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 chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs, and mucous membranes.

ENVIRONMENTAL HAZARDS: This product 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.

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.

FOOD AND DAIRY: After cleaning & potable water rinse, and before use, sanitize all nonporous surfaces with 200 ppm of this product for two minutes. For all porous surfaces clean all surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution maintaining contact for at least two minutes. Prepare a 200 ppm sanitizing solution. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse. See Table of Proportions. Surfaces must be adequately drained prior to contact with food. Allow to air dry. For mold control of nonporous surfaces a spray rinse of 200 ppm is recommended. See Table of Proportions.

RESTAURANTS AND TAVERNS: After washing with dishwashing detergent and rinsing with potable water, immerse utensils in 200 ppm solution of this product for at least 2 minutes. Allow utensils to air dry.

MACHINE DISHWASHING TERMINAL RINSE SANITATION: As a terminal sanitizing rinse for precleaned food utensils, adjust automatic dispensing equipment to provide a use solution of 100 to 200 ppm available chlorine according to requirements of Public Health Authorities. Use solution should be tested frequently with a suitable chlorine test kit to ascertain that the rinsate strength does not fall below 50 ppm. In the absence of a test kit a starting concentration of 200 ppm should be used. See Table of Proportions.

SANITIZING RINSE: FOOD AND DAIRY PROCESSORS: This product may be used to sanitize all equipment, utensils, pipes, pans, tanks or flat surfaces which are hard nonporous and will not absorb sanitizer solution but which do come in contact with food products. Use 200 ppm solution for two minutes for nonporous surfaces. For effective sanitization, all surfaces must be wet thoroughly. Depending on equipment setup, immersion or flooding is best. A heavy spray is acceptable if properly applied to stationary equipment. Gross food particles and soil must be removed by a pre-flush or pre-scrape as necessary prior to sanitizing. Sanitizers for all surfaces not always requiring a rinse- Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following use of these compounds for sanitizing previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have a deleterious effect on edible products. These compounds may be used for microbial control on ceilings, floors, and walls at concentrations considerably higher than those allowed for sanitizing food contact surfaces without a potable water rinse unless, in the opinion of the Inspector-in-Charge, such use may result in contamination of food products. A potable water rinse is required following use of these compounds under conditions other than those stated above. The compounds must always be used at dilutions (see table of proportions) and according to applicable directions provided on the EPA registered label. Do not re-use solution. Provide fresh solution for each application.

RESTAURANTS AND TAVERNS: All equipment utensils, etc. to be

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DIRECTIONS FOR USE (cont.)

sanitized must first be pre-scraped or pre-flushed, or if necessary pre-soaked in order to remove gross food particles, soil or other organic substances. A thorough washing with a compatible detergent is recommended, followed by potable water rinse prior to sanitization. Use 200 ppm solution for two minutes.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES:

RINSE 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 insure that the available chlorine does not drop below 50 ppm. See table of proportions and prepare a 100 ppm solution. If no test kit is available, see table of proportions and prepare a sanitizing solution 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 2 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 reestablish 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 reused for sanitizing purposes.

SPRAY/FOG METHOD: Preclean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and 600 ppm solution to control bacteriophage. 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. (See table of proportions.)

TABLE OF PROPORTIONS - AVAILABLE CHLORINE

50 ppm - 58 fluid oz. per 1000 gallons water

100 ppm - 1 fluid oz. per 10 gallons water

200 ppm - 1 fluid oz. per 5 gallons water

600 ppm - 4 fluid oz. per 5 gallons water

STATE AND LOCAL REGULATIONS: Consult your dealer, state or local health authorities for additional information.

Do not apply this product through any type of irrigation system.

STORAGE AND DISPOSAL:

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

LO TEMP SANITIZER STORAGE: 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, in accordance with state & local regulations.

LO TEMP SANITIZER DISPOSAL: To avoid wastes, use all material in this container by application according to label directions. If wastes cannot be avoided, offer remaining product to a waste disposal facility or pesticide disposal program (often such programs are run by state or local governments or by industry).

CONTAINER HANDLING: NONREFILLABLE CONTAINER. DO NOT reuse or refill this container. Clean container promptly after emptying. To clean container: fill container 1/4 full with water. Replace the closure or plug the opening of the container. Rotate the container, making sure to rinse all surfaces. Turn the container upside down. Add the rinsate to the application equipment or mix tank or store rinsate for later use or disposal. Allow 30 seconds for rinsate to drain. Repeat this procedure two more times. Offer container for recycling if available or dispose of in a sanitary landfill, or by other procedure allowed by state & local authorities.

To Reorder, Call 877-7-SWISHER

SOLD BY: SWISHER HYGIENE FRANCHISE CORP., 4725 Piedmont Drive, Suite 400, Charlotte, NC 28210



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TOTAL..... 100%

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LICENSED

PERIOD 2011-2013 LIC. NO.

CONTENTS: 5 GALLONS (18.9 L)

PERIOD 2014-2016 LIC. NO.

8811.2

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PHYSICAL AND 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 chlorine gas which is irritating to eyes, lungs, and mucous membranes.

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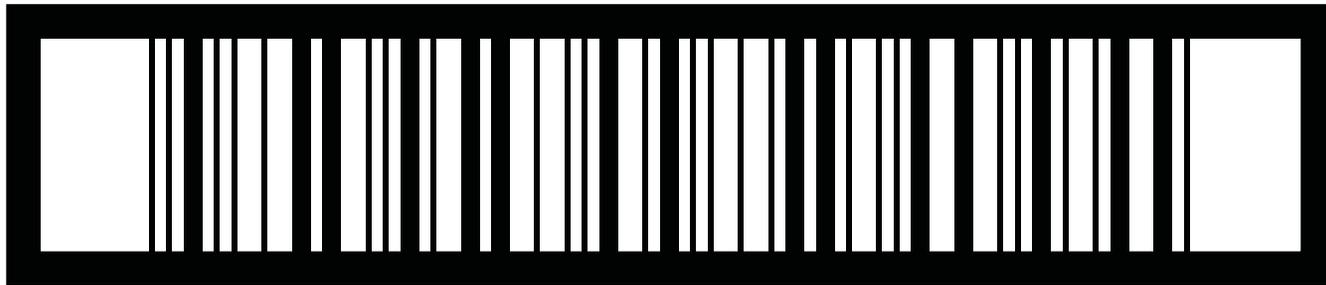
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DIRECTIONS FOR USE (cont.)

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