



LICENSED

9203.455

41889

Net Contents: 15 U.S. gal/56.8 L

PERIOD 2014-2016 LIC. NO.

EQUIPMENT SANITIZER

Liquid Sanitizer

ACTIVE INGREDIENT:

Sodium Hypochlorite 8.4%

OTHER INGREDIENTS: 91.6%

TOTAL: 100.0%

(provides a minimum available chlorine of 8%)

**KEEP OUT OF REACH OF CHILDREN
DANGER**

**FOR INDUSTRIAL USE
PRECAUTIONARY STATEMENTS**

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE. Causes severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear rubber gloves, chemical goggles and protective clothing. Wash after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until 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 public 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.

EPA Reg. No. 1677-52

EPA Est. 1677-IL-2 (J), 1677-TX-1 (D), 1677-GA-1 (M), 1677-CA-1 (S), 1677-MN-1 (P), 1677-CA-2 (R), 1677-WV-1 (V), 70271-CA-2 (A), 55852-IL-1 (BC).

Superscript refers to first letter of date code.

Ecolab • 370 Wabasha Street N • St Paul MN 55102-1390 USA

© 2010 Ecolab USA Inc • All rights reserved

Made in United States • 708933/5309/0910

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. 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 SWALLOWED: Call a poison control center or doctor 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.

FOR EMERGENCY MEDICAL INFORMATION IN USA OR CANADA, CALL: 1-800-328-0026.

FOR EMERGENCY MEDICAL INFORMATION WORLDWIDE, CALL: 1-651-222-5352 (IN THE USA).

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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

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.

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.

SANITIZING NONPOROUS FOOD CONTACT EQUIPMENT 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 ensure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 2 oz. of *Equipment Sanitizer* with 13 gallons of water. If no test kit is available, prepare a sanitizing solution by mixing 4 oz. of *Equipment Sanitizer* with 13 gallons of water to provide approximately 200 ppm available chlorine by weight.

At 100 ppm available chlorine, this product is an effective sanitizer against *Vibrio cholerae*, *Escherichia coli O157:H7*, *Listeria monocytogenes*, *Salmonella typhi* and *Staphylococcus aureus*. Clean all surfaces with proper detergent and rinse with water. Just 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. Allow equipment to drain thoroughly. Do not rinse and do not soak overnight.

SANITIZING POROUS FOOD CONTACT EQUIPMENT-RINSE METHOD: Prepare a 600 ppm solution by thoroughly mixing 3 oz. of this product in 3 gal. water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution (4 oz./13 gallons). Do not rinse and do not soak overnight.

BACTERIOPHAGE CONTROL: *Equipment Sanitizer* will significantly reduce the incidence of *Streptococcus cremoris* and *S. diacetilactis* bacteriophage in cheese manufacturing establishments by fogging at

DIRECTIONS FOR USE (CONTINUED)

concentrations of 600 ppm available chlorine. Fogging should be used as a supplement to acceptable manual cleaning and sanitizing of room surfaces as described above.

Directions for fogging: Prior to fogging, clean all surfaces and remove or carefully protect all food products and packaging materials. Fog desired areas using one quart per 1000 cu. ft. of room area with an *Equipment Sanitizer* solution containing 600 ppm of available chlorine. Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must then be thoroughly rinsed with an *Equipment Sanitizer* solution at 200 ppm of available chlorine. Allow surfaces to drain thoroughly before operations are resumed.

NOTE: For mechanical operations, prepared use solutions may not be reused for sanitizing but may be re-used for other purposes such as cleaning. **For manual operations,** fresh sanitizing solutions must be prepared as soon as they become diluted or soiled.

BOOSTER FOR ALKALINE DETERGENTS TO CLEAN FOOD PROCESSING EQUIPMENT:

Equipment Sanitizer is an effective bleach cleaning booster for use with alkaline detergents. For cleaning applications as a detergent booster, use 2 - 12 oz. in 13 gal. water (100 - 1000 ppm active chlorine) to aid in the removal of organic soils. All hard non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and packaging and storage areas of food plants, dip pre-washed (plastic, latex, or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of 4 oz. of this product with 13 gallons of water to provide approximately 200 ppm available chlorine by weight for 2 minutes. Change the solution in the bath at least daily or more often if the solution appears soiled or measures less than 200 ppm.

DO NOT MIX WITH ANYTHING BUT WATER

WATER CHLORINATION: For farm, private or small municipal water chlorination, feed solution with a hypochlorinator until an available chlorine residual of at least 0.2 to 0.6 ppm is attained 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 Regulations. Contact your local health department for further details.

AVAILABLE CHLORINE TABLE OF PROPORTIONS

0.5 ppm - 1 oz. in 1300 gal. water

50 ppm - 1 oz. in 13 gal. water

100 ppm - 2 oz. in 13 gal. water/1 oz. in 6.5 gal. water

200 ppm - 4 oz. in 13 gal. water/2 oz. in 6.5 gal. water

600 ppm - 12 oz. in 13 gal. water

FOOD EGG SANITIZATION: Thoroughly clean all eggs before proceeding. To sanitize clean shell eggs intended for food or food products, apply solution with a coarse spray using 2 oz of product in 6.5 gallons of water (providing 200 ppm available chlorine). The solution must be equal to or warmer than the eggs, but not to exceed 130 deg F. Wet eggs thoroughly and allow to drain. Eggs that have been sanitized with this chlorine compound may be broken for use in the manufacture of egg products without a prior potable water rinse. Eggs must be thoroughly dry before casing or breaking. The solution must not be reused for sanitizing eggs.

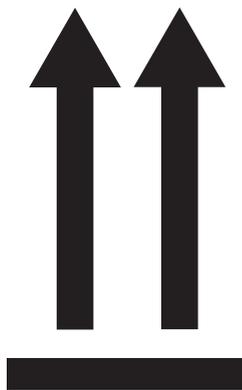
STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

PESTICIDE STORAGE: Store unmixed concentrates in a cool, dark, dry place in the original containers. Always replace covers. In case of spill, flood the area with large quantities of water.

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. Triple rinse container (or equivalent) promptly after emptying. Offer for recycling, if available, or discard in trash.



Hypochlorite Solution,
UN1791

