

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 a 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.

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

Medical Emergency: (800) 391-1504.

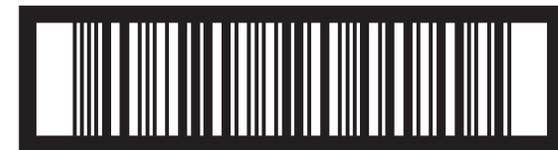
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

SEE MATERIAL SAFETY DATA SHEET

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS.

CAUTION: Harmful if swallowed or absorbed through skin. Causes moderate eye irritation. Avoid contact with skin, eyes or clothing. Wash thoroughly with soap and water after handling. Prolonged or frequently repeated skin contact may cause allergic reactions in some individuals.



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PHYSICAL AND CHEMICAL HAZARDS

Oxidizing agent. Do not use in combination with soap, detergent, or other chemicals. Do not mix with ammonia. Contamination with moisture, dirt, or organic matter may cause chemical reaction with generation of heat, and/or liberation of hazardous gases.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by the use, storage, or disposal of this product. **STORAGE:** Keep product dry in tightly closed container when not in use. Store in a cool, dry, well-ventilated area away from heat or open flame.

DISPOSAL: Waste resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: (Packet) - Container is destroyed by removing the product. Discard completely empty packet in trash. (Carton) - Offer carton for recycling, if available, or discard in trash.

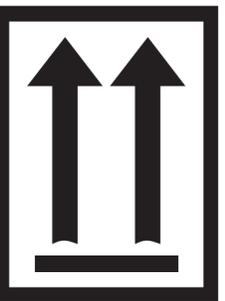


Department of Agriculture
STATE OF HAWAII

LICENSED

PERIOD 2015-2017 LIC. NO.

9553.51



1111693 **CHLORSAN NP**™
Sanitizer/Cleaner

Chlorinating Sanitizer For Shake Machines,
Soft Serve Machines, And Kitchen Utensils

TEAR OUT HERE

SSDC
Sustainable Solutions

CAUTION
KEEP OUT OF REACH OF CHILDREN
For Commercial Use
See Side Panels for Precautionary
and First Aid Statements and Directions for Use

Contains no phosphates.

EPA REG. NO. 5389-15

EPA EST. NO.: 5389-NC-1 (G), 58046-TX-2 (X)
Superscript refers to first letter of date code.

Net Weight: 200-1.0 oz (28.4g) packets

Manufactured By:
KAY CHEMICAL COMPANY
8300 Capital Drive
Greensboro, NC 27409-9790, U.S.A.
Customer Service (800) 532-7732

410627-01
730245/7301/0310

DIRECTIONS FOR USE

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

This product is suitable for use on materials such as: Aluminum, Brass, Copper, Chrome, Corian®, Glass, Glazed ceramic, Glazed enameled surfaces, Glazed porcelain, Iron, Laminated surfaces, Linoleum, Metal, Plastic (such as nylon, polystyrene or polypropylene), Plexiglass, Porcelain, Rubber (such as EPDM or Viton), Sealed granite, Sealed limestone, Sealed marble, Sealed slate, Sealed stone, Sealed terra cotta, Sealed terrazzo, Stainless steel, Vinyl and plastic and Vinyl graphics.

SHAKE AND SOFT SERVE MACHINES CLEANING PROCEDURE

1. Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
2. Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the "Wash" cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the "Off" position.
3. Prepare a cleaning solution of CHLORSAN NP by dissolving 1 packet in 2½ gallons (9.5 liters) of lukewarm water.
4. Clean the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the "Off" position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the "Wash" cycle and allow to remain on for five minutes.
5. Drain the solution from the machine. Turn machine to the "Off" position.
6. Remove and completely disassemble all machine parts (door, blades, pump, etc.).
7. Brush wash all disassembled parts in a suitable detergent in a clean sink.
8. Rinse thoroughly under clean running water.
9. Sanitize parts by immersing for at least 1 minute in a fresh CHLORSAN NP solution (1 packet dissolved in 2½ gallons/9.5 liters of lukewarm water).
10. Remove parts and allow to air dry.
11. Repeat the cleaning procedure for machines with two freezing cylinders.

SHAKE AND SOFT-SERVE MACHINE SANITIZING PROCEDURE

1. Following manufacturer's instructions, reassemble the machine.
2. Prepare a sanitizing solution by dissolving 1 packet of CHLORSAN NP in 2½ gallons (9.5 liters) of lukewarm water.
3. Sanitize the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the "Wash" cycle to run for 5 minutes.
4. Drain the solution from the machine. Turn machine to the "Off" position.
5. Repeat the sanitizing procedure for machines with two freezing cylinders. DO NOT RINSE.

(NOTE: Consult local ordinances for possible variation in procedures.)

KITCHEN UTENSILS AND EQUIPMENT CLEANING AND SANITIZING

1. Scrape or rinse all loose food soils.
2. Brush wash with a suitable detergent.
3. Rinse thoroughly with clean hot water.
4. In a clean sink, prepare a sanitizing solution of CHLORSAN NP (100 parts per million available chlorine) in lukewarm water according to the dilution table. Immerse utensils or equipment for 1-2 minutes. Remove and drain. DO NOT RINSE. Place on a clean surface to air dry. Follow local health ordinances.

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES

Flood the surface with the sanitizing solution, or apply with a clean cloth, sponge, or spray, making sure to completely wet all surfaces for at least 60 seconds. Let air dry. Follow local health ordinances.

No. of Packets	DILUTION TABLE	
	Amt. of Water	ppm of Available Chlorine
1	2½ gal./9.5 L	100
2	5 gal./19 L	100
4	10 gal./38 L	100

Solutions may be prepared in appropriate dispensers according to the dilution table and drawn as needed. Prepare a fresh solution daily or when the available chlorine level falls below 50 ppm. Store clean wiping cloths in a solution of 1 packet sanitizer per 2½ gallons (9.5 liters) lukewarm water to keep them in a sanitary condition between uses.



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