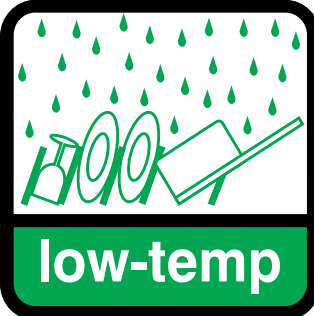


Item: 61101



low-temp

disinfects - sanitizes - deodorizes

Solution 3

institutional low temperature final rinse chlorinating sanitizer

ACTIVE INGREDIENT	
SODIUM HYPOCHLORITE:	5.25%
INERT INGREDIENTS:	94.75%
TOTAL:	100.00%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

(See Additional Precautions on Back Panel)

EPA Reg. No.: 70925-1
EPA Est. No.: 70925-CA-1

NET CONTENTS: 1 GALLON (3.78L)

FIRST AID:
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.
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 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 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; call a poison control center or doctor for further treatment advice.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: CORROSIVE. Causes eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Wear goggles or safety glass 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. 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 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 sewage treatment plant authority. For guidance contact your state water board or regional office of the EPA.

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 gasses irritating to eyes, lungs and mucous membranes.

STORAGE AND DISPOSAL:
PESTICIDE STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. Do not contaminate food or feed by storage, disposal, or cleaning of equipment. 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.
PESTICIDE DISPOSAL: Pesticide wastes may be 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 HANDLING: Non-refillable container. Do not reuse or refill this container. Offer for recycling if available or place in trash collection.

Solution 3

institutional low temperature final rinse chlorinating sanitizer

DIRECTIONS FOR USE:
IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.

Mfg. By: Chemcor Chemical Corporation
Chino, CA 91710 - Phone: (909) 590-7234

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

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.

Prepare a 100 ppm sanitizing solution by thoroughly mixing 2.5 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 5 oz. of this product with 10 gallons of water 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 re-used for sanitizing purposes.
IMMERSION 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.

Prepare a 100 ppm sanitizing solution by thoroughly mixing 2.5 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 5 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. 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.

Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.
SPRAY METHOD - Pre-clean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 10 fl. oz. product with 20 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 15 fl. oz. product with 10 gallons of water. Use coarse spray equipment which can resist hypochlorite solutions.

Always empty and rinse coarse spray equipment with potable water after use. Thoroughly spray 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.

DISINFECTATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD - Prepare a disinfecting solution by thoroughly mixing 15 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

IMMERSION METHOD - Prepare a disinfecting solution by thoroughly mixing 15 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the disinfecting solution for at least 10 minutes and allow to drain. Do not rinse equipment with water after treatment.

SPRAY METHOD - Prepare a disinfecting solution by thoroughly mixing 1.5 fl. oz. of this product per 1 gallon of water to provide approximately 600 ppm available chlorine by weight. r. Use coarse spray equipment which can resist hypochlorite solutions. Prior to using equipment, thoroughly spray all surfaces until wet, maintaining contact with the solution for at least 10 minutes. Allow excess disinfecting solution to drain. Vacate area for at least 2 hours.

LAUNDRY SANITIZERS

HOUSEHOLD LAUNDRY SANITIZERS - In Soaking Suds: Thoroughly mix 5 fl. oz. of this product to 10 gallons of wash water to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent. Immerse laundry for at least 11 minutes prior starting the wash/rinse cycle. In Washing Suds: Thoroughly mix 5 fl. oz. of this product to 10 gallons of wash water containing clothes to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent and start the wash/rinse cycle.

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

AGRICULTURAL USES

FOOD EGG SANITIZATION - Thoroughly clean all eggs. Thoroughly mix 5 fl. oz. of this product with 10 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130°F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be reused to sanitize eggs.

FRUIT AND VEGETABLE WASHING - Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 12.5 fl. oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

