
See front panel of product label for First Aid and Precautionary Statements.

This product can be used on hard non-porous surfaces in farms, dairies, and food processing plants. Exercise care in handling. Check to make sure bottle is always tightly capped. Product should be carried and stored in an upright position to avoid spillage. Do not use this product full strength for cleaning surfaces. Always dilute strictly in accordance with label directions. Wear gloves when cleaning for prolonged periods.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

RESTAURANTS, TAVERNS, SODA FOUNTAINS, DAIRIES, ETC.

Directions for Sanitizing Eating and Drinking Utensils:

Prepare sanitizing solution immediately prior to use.

1. Scrape and pre-wash utensils and glass whenever possible.
2. Wash with good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in solution of 1 oz to 2 ½ gallons of water (200 ppm).
5. Immerse utensils at least 2 minutes or for contact time specified by governing sanitary code.
6. Do not reuse sanitizing solution.

Sanitizing Nonporous Food Contact Surfaces – Prepare a sanitizing solution by thoroughly mixing 2 Tbsp. (1 oz.) of this product with 2 ½ gallons of water to provide approximately 200 ppm available chlorine by weight. Clean all 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. Do not rinse equipment with water after treatment and do not soak equipment overnight.

To Sanitize Milking Equipment – Prepare sanitizing solution as above immediately prior to use. All surfaces to be sanitized should be properly cleaned before application of chlorine solution. Milking utensils should be submerged in the solution for at least 2 minutes and allowed to drain. Do not rinse equipment with water after treatment. 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. Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes.

Sanitizing Porous Food Contact Surfaces – Prepare a solution of approximately 600 ppm by thoroughly mixing 6 Tbsp. (3 ozs.) of this product with 2 ½ gallons of water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact with the sanitizer for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 Tbsp. (1 oz.) of this product with 2½ gallon of water. Prior to using equipment, rinse all surfaces with 200 ppm available chlorine solution. Do not rinse with water and do not soak equipment overnight.

FARM PREMISES

Remove all animals, poultry, and feed from premises, vehicles, and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities occupied or transversed by animals or poultry. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. To disinfect, saturate all surfaces with a solution of at least 1000 ppm available chlorine for a period of 10 minutes. A 1000 ppm solution can be made by thoroughly mixing 21.3 oz. of this product with 10 gallons of water. Immerse all halters, ropes, and other types of equipment used in handling and restraining animals or poultry, as well as the cleaned forks, shovels, and scrapers used for removing litter and manure. Ventilate buildings, cars, boats, and other closed spaces. Do not house livestock or poultry or employ equipment until chlorine has been dissipated. All treated feed racks, mangers, troughs, automatic feeders, fountains, and waterers must be rinsed with potable water before reuse.

Food Egg Sanitization – Thoroughly clean all eggs. Thoroughly mix 4.25 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 degrees F. Spray with 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 re-used to sanitize eggs.