

PM 32 1744-21

1043



**MUST BE STORED IN AN UPRIGHT POSITION!**

# SDS

**Active Ingredients**  
(See Appendix 1)

ACTIVE INGREDIENT  
300 GM. HYPOCHLORITE  
SODIUM HYPOCHLORITE

KEEP OUT OF REACH OF CHILDREN.

## DANGER

**FIRST AID:** If on skin, wash with plenty of water. If in eyes, flush with water for at least 15 minutes. If swallowed, drink large quantities of water.

**FIRST AID:**  
(see appendix 1)

at a rate of one gallon per gallon of water or other liquid. Do NOT use in confined spaces. Attention.

**ACCEPTED**  
**APR 29 1994**  
Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 1744-21

**NET CONTENTS: ONE GALLON**

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**DIRECTIONS FOR USE**  
(See Appendix 1)

### PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER:** Corrosive, may cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

**ENVIRONMENTAL HAZARDS:** This pesticide is toxic and effluent may not be discharged to the environment without a valid license of the Environmental Protection Agency.  
(see appendix 1)

**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 gases irritating to eyes, lungs and mucous membranes.

manufactured by  
**JONES CHEMICALS, INC.**  
LeRoy, N.Y. 14482  
and principal cities

EPA REG. NO.: 1744-21 EPA EST. NO. 1744-NY-2  
HYPOCHLORITE SOLUTION UN1791

**IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING**

#### FRUIT AND VEGETABLE WASH:

For instant chlorination of water used for washing fruits and vegetables use a chlorinator to obtain a 25 ppm available chlorine residual in wash water as determined by a chlorine test kit. Addition of 5 ounces of this product per 200 gallons of water will provide approximately 25 ppm available chlorine by weight. Products must be thoroughly rinsed with potable water after treatment.

#### EGG SHELL SANITIZER:

For sanitizing clean shell eggs intended for food use, dilute this product to obtain a 200 ppm available chlorine solution. Temperature of solution should be at least 80 degrees F, warmer than eggs but not more than 130 degrees F, warmer. Suggested temperature of solution is 110-125 degrees F. Apply solution by spraying so as to wet eggs thoroughly for a contact time of one (1) minute. If solution is recirculated, prepare a new solution daily or if solution falls below 60 ppm available chlorine as determined by a chlorine test kit.

#### DIRECTIONS FOR SANITIZING FOOD PROCESSING OR DAIRY EQUIPMENT:

Clean equipment to a normal standard. Just before using, rinse all surfaces thoroughly with sodium hypochlorite solution containing 200 ppm available chlorine. Maintain contact with disinfectant for a minimum of two (2) minutes. Rinse thoroughly with water after treatment with sodium hypochlorite solution. Do not rinse overnight. Addition of one (1) fluid ounce (2 tablespoons) of this sodium hypochlorite solution per 5 gallons of water will provide approximately 200 ppm available chlorine by weight.

#### SANITIZING UDDERS, FLANKS AND TEATS OF DAIRY COWS:

Sanitize by washing with a solution containing 500 ppm available chlorine. Add one (1) ounce (2 tablespoons) of this product per 10 gallons of warm water. Rinse thoroughly with water after treatment. Use a brush to scrub udders. Do not dip udder towel back into sanitizing solution. Avoid contamination of sanitizing solution by feces and soil. When solution becomes visibly dirty, discard and prepare fresh solution.

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

**STORAGE AND DISPOSAL**  
(See Appendix 1)

**STORE IN UPRIGHT POSITION.**

Listed below are the changes which Jones Chemicals, Inc. is required to make in our sodium hypochlorite labels.

1. UPDATE TO ACTIVE INGREDIENT STATEMENT

ACTIVE INGREDIENT:

SODIUM HYPOCHLORITE .....	12.5%
INERT INGREDIENTS: .....	87.50%
TOTAL: .....	100.00%

2. UPDATE TO THE FIRST AID STATEMENT

FIRST AID: If on skin, wash with plenty of soap and water. If in eyes, flush with water for at least 15 minutes. Get medical attention. If Swallowed drink large amounts of water. DO NOT induce vomiting. Call a physician or poison control center immediately.

( SEE ADDITIONAL PRECAUTIONS ON SIDE PANEL )

3. UPDATE TO THE ENVIRONMENTAL HAZARDS STATEMENT

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 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.

4. STORAGE AND DISPOSAL

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. Do not reuse empty container but place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

5. UPDATE TO THE DIRECTIONS FOR USE  
FRUIT AND VEGETABLE WASH

For in-plant chlorination of water used for washing fruits and vegetables use a chlorinator to obtain a 25 ppm available chlorine residual in wash water as determined by a chlorine test kit. Addition of 5 ounces of this product per 200 gallons of water will provide approximately 25 ppm available chlorine by weight. Thoroughly prewash all fruits and vegetables in a wash tank. After draining the tank, submerge fruit or vegetables for two (2) minutes

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in a second wash tank containing the recirculating sanitizing solution. Products must be thoroughly rinsed with potable water after treatment.

EGG SHELL SANITIZER

For sanitizing clean shell eggs intended for food use, dilute this product to obtain a 200 ppm available chlorine solution. Temperature of solution should be at least 30°F. warmer than eggs, but not more than 130°F. warmer. Suggested temperature of solution is 110-125°F.

Apply solution by spraying on to wet eggs thoroughly for a contact time of (1) minute. If solution is recirculated, prepare a new solution daily or if solution falls below 50 ppm available chlorine as determined by a chlorine test kit. Allow eggs to thoroughly dry (after treatment) before casing or breaking.