

70627-4

05/07/2002

1/12

MAY 7 2002

Ms. Lisa M. Amadio  
 S.C. Johnson Commercial Markets, Inc.  
 8310 16<sup>th</sup> Street, MS 675  
 Sturtevant, WI 53177-0902

Subject: Johnson CRS  
 EPA Registration Number 70627-4  
 Application Date: 02/05/02  
 Receipt Date: 02/28/02

Dear Ms. Amadio:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable with the conditions listed below:

- to revise the "first aid" in accordance with PR Notice 2001-1

**Conditions**

Revise the label as follows:

1. The "first aid" statement must be placed on the front panel of your label throughout the label.
2. Revise the heading "Chemical Hazards" to read: "Physical or Chemical Hazards" throughout the label.
3. You must place a "EPA Establishment Number" on your label. Please contact the Information Services Branch (John Jamula) at (703) 305-6426.

**General Comments**

A stamped copy of the accepted labeling is enclosed. Submit three (3) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

2/12

Should you have any questions or comments concerning this letter, please contact Delores Williams at (703) 308-6372.

Sincerely,

A handwritten signature in black ink, appearing to read "R. Brennis". The signature is fluid and cursive, with a large initial "R" and a long, sweeping tail.

Robert S. Brennis  
Product Manager 32  
Regulatory Management Branch II  
Antimicrobials Division (7510C)

3/12

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

**LABEL A**  
**(Master Label and Bulk Container)**

# **Johnson Wax**

## **PROFESSIONAL**

### **Johnson CRS**

**Chlorine-Releasing Sanitizer  
Cleaner and Sanitizer  
Food-Contact Surface & Utensil Cleaner/Sanitizer  
Fruit & Vegetable (Cleaner) Wash  
Produce (Cleaner) Wash**

**Cleans • Sanitizes • Bleaches • Deodorizes**

**For Industrial Use As A Sanitizing Agent In Food Service Establishments  
Formulated for Industrial, Food Service, Commercial and Institutional Use (Only)  
Do Not Mix With Anything But Water**

<b>ACTIVE INGREDIENT:</b>	
Sodium Hypochlorite .....	4.00%
<b>INERT (OTHER) INGREDIENTS:</b> .....	
	96.00%
<b>TOTAL:</b> .....	
	100.00%

Available Chlorine...3.7%  
\*Derived from Sodium Hypochlorite Phosphate

**ACCEPTED**  
**with COMMENTS**  
**EPA Letter Dated:**

MAY 7 2002

**KEEP OUT OF REACH OF CHILDREN**  
**DANGER**

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No.  
70627-4

See first aid and precautionary statements on back (side) (left) (right) (panel) (of) (label) (below).

EPA Reg. No. 70627-4  
EPA Est.

Net Contents:

Product of U.S.A.

©2002 S.C. Johnson Commercial Markets, Inc., Sturtevant, WI 53177-0902 U.S.A.

## FEATURES & USES:

JOHNSON CRS provides effective cleaning and sanitizing of food preparation equipment, fortified by the chemical action of chlorine-releasing sodium hypochlorite.

JOHNSON CRS is (also) effective at removing soil, bacteria, yeasts and molds from fresh (produce) fruits and vegetables. Washed (produce) fruits and vegetables (is) are less subject to wilting and spoilage in handling and storage.

JOHNSON CRS cleans and sanitizes food contact surfaces such as drinking glasses, utensils, dishes, meat blocks, preparation surfaces, grinders, saws, sinks, garbage cans, deep fat fryers, steam kettles, refrigerators, coffee makers, freezers, mixers, ovens, bread and cake pans, bakery tables and proof boxes. It can also be used on floors and walls, in disposal areas and any room where cleaning and sanitizing is of prime importance. It can be used on stainless steel, ceramic tile, aluminum, wood, plastic and other non-porous surfaces.

## DIRECTIONS FOR USE

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

**Important: For all uses:** Solutions should be freshly prepared. Solutions should be tested during use to make sure the concentration does not drop below the recommended level. The available chlorine level should be at 100 ppm or above at all times for hard-surface sanitization. (The available chlorine level for the produce wash should be above 25 ppm.) Use a suitable chlorine test kit to check the solution frequently. Change the solution as needed. Unused solutions should be discarded. Keep in properly labeled containers to protect against contamination. Close container after every use.

### To Clean & Sanitize Food & Drinking Utensils, Food Contact Surfaces and Equipment:

Scrape and prewash with JOHNSON CRS or other JOHNSON detergent or degreaser to remove excess soils. Follow with a potable water rinse. Prepare a solution of 1½ oz. of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least two minutes. Drain and allow to air dry.

### To Clean & Sanitize Food Contact Surfaces and Equipment Using A Spray Application:

Remove any gross soils from the equipment and thoroughly clean with JOHNSON CRS or another suitable JOHNSON detergent or degreaser followed by a potable water rinse. Prepare a solution of 1½ oz. of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Spray with sanitizing solution. Drain and allow to air dry.

**NOTE:** When used on food contact processing equipment and utensils and on other food contact articles, FDA regulations prescribe adequate draining before contact with food.

### General Hard Surface Sanitizing (Non-Food Contact):

Clean all surfaces (with JOHNSON CRS or another suitable JOHNSON detergent or degreaser) and rinse off detergent with clean water. Prepare a solution of 1½ oz. of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Wet all surfaces thoroughly with the sanitizing solution. Maintain contact with the sanitizer for at least two minutes. Allow to air dry.

### To Wash Fruits and Vegetables:

Mix 0.75 oz. (volume) of JOHNSON CRS with 10 gallons of cool water (yields 25 ppm available chlorine). Do not mix with anything but water. Submerge fruits and vegetables in the solution. Afterwards, rinse thoroughly with potable water. Change solution with it is visibly dirty.

### To Sanitize Food Eggs:

Thoroughly clean all eggs. Prepare a solution of 1½ of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). The sanitizing solution should not exceed 130° F. Spray the warm sanitizer so 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.

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

**STORAGE AND DISPOSAL**

**Pesticide Storage:** Store in a cool, dry place. Do not contaminate water, food or feed by storage or disposal.

**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:** Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incinerate, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

*(For packets)* Completely empty packet(s) into dilution container. Do not reuse, wrap empty container and put in trash.

*(For fiber drums)* Completely empty drum/liner (if present) by shaking and tapping sides and bottom to loosen clinging particles. Empty residue into dilution container. Then dispose of drum/liner (if present) in a sanitary landfill or by incineration if allowed by State and local authorities.

**IN CASE OF SPILL OR LEAK:** Wear NIOSH/MSHA approved dust/chlorine respirator. Follow OSHA regulations for respirator use (29 CFR 1910.134). Wear goggles, coveralls, rubber gloves and rubber boots. Shovel or sweep up and place in an approved DOT container and seal.

**ENVIRONMENTAL HAZARDS** *(For containers of 5 gallons or 50 lbs. or more)*

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 agency 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.

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER. Corrosive.** Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles and rubber gloves when handling this product. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse. Avoid breathing dust.

**CHEMICAL HAZARDS:** Strong oxidizing agent. Do not use or mix with ammonia, acids or other chemicals. Mixture may release toxic gas. If toxic gases are released, leave area immediately. Do not return until strong odors have dissipated. Ventilate if possible.

**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.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

**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.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.  
**1-800-851-7145**  
Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

**Note to Physician:** Probable mucosal damage may contraindicate the use of gastric lavage.

*Si no puedue leer en ingles, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.*

6/12

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

**LABEL B-1**  
**(Outer Carton for tear-open packets)**

# **Johnson wax** **PROFESSIONAL**

## **Johnson CRS**

**Fruit & Vegetable (Cleaner) Wash**  
**Produce (Cleaner) Wash**

**For Industrial Use As A Sanitizing Agent In Food Service Establishments**  
**Formulated for Industrial, Food Service, Commercial and Institutional Use (Only)**  
**Do Not Mix With Anything But Water**

<b>ACTIVE INGREDIENT:</b>	
Sodium Hypochlorite .....	4.00%
<b>INERT (OTHER) INGREDIENTS:</b> .....	
	96.00%
<b>TOTAL:</b> .....	
	100.00%

Available Chlorine...3.7%

\*Derived from Sodium Hypochlorite Phosphate

**KEEP OUT OF REACH OF CHILDREN**  
**DANGER**

See first aid and precautionary statements on back (side) (left) (right) (panel) (of) (label) (below).

*Si no puede leer en ingles, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.*

EPA Reg. No. 70627-4  
EPA Est.

XX Packets - Each 0.75 oz.  
Total Net Weight:  
(Not larger than 50 lbs.)

Product of U.S.A.

©2002 S.C. Johnson Commercial Markets, Inc., Sturtevant, WI 53177-0902 U.S.A.

7/12

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

JOHNSON CRS is (also) effective at removing soil, bacteria, yeasts and molds from fresh (produce) fruits and vegetables. Washed (produce) fruits and vegetables (is) are less subject to wilting and spoilage in handling and storage.

**DIRECTIONS FOR USE**

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

**Important:** Solutions should be freshly prepared. The available chlorine level for the produce wash should be above 25 ppm. Change the solution as needed. Unused solutions should be discarded. Keep in properly labeled containers to protect against contamination. Close container after every use.

**To Wash Fruits and Vegetables:**

Mix 0.75 oz. (volume) of JOHNSON CRS with 10 gallons of cool water (yields 25 ppm available chlorine). Do not mix with anything but water. Submerge fruits and vegetables in the solution. Afterwards, rinse thoroughly with potable water. Change solution with it is visibly dirty.

**To Clean & Sanitize Food & Drinking Utensils, Food Contact Surfaces and Equipment:**

Scrape and prewash with JOHNSON CRS or other JOHNSON detergent or degreaser to remove excess soils. Follow with a potable water rinse. Prepare a solution of 0.75 oz. of JOHNSON CRS to 1 gallon of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least two minutes. Drain and allow to air dry.

**STORAGE AND DISPOSAL**

**Pesticide Storage:** Store in a cool, dry place. Do not contaminate water, food or feed by storage or disposal.

**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:** Completely empty packet(s) into dilution container. Do not reuse, wrap empty container and put in trash.

**IN CASE OF SPILL OR LEAK:** Wear NIOSH/MSHA approved dust/chlorine respirator. Follow OSHA regulations for respirator use (29 CFR 1910.134). Wear goggles, coveralls, rubber gloves and rubber boots. Shovel or sweep up and place in an approved DOT container and seal.

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER. Corrosive.** Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles and rubber gloves when handling this product. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse. Avoid breathing dust.

**CHEMICAL HAZARDS:** Strong oxidizing agent. Do not use or mix with ammonia, acids or other chemicals. Mixture may release toxic gas. If toxic gases are released, leave area immediately. Do not return until strong odors have dissipated. Ventilate if possible.

**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.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

**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.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.  
1-800-851-7145  
Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

**Note to Physician:** Probable mucosal damage may contraindicate the use of gastric lavage.

8/12

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

**LABEL B-2**  
**(Tear-open packet)**

# **Johnson wax** **PROFESSIONAL**

## **Johnson CRS**

**Fruit & Vegetable (Cleaner) Wash**  
**Produce (Cleaner) Wash**

**Removes soil, bacteria, yeasts and molds from fresh produce.**

**For Industrial Use As A Sanitizing Agent In Food Service Establishments**  
**Formulated for Industrial, Food Service, Commercial and Institutional Use (Only)**  
**Do Not Mix With Anything But Water**

<b>ACTIVE INGREDIENT:</b>	
Sodium Hypochlorite .....	4.00%
<b>INERT (OTHER) INGREDIENTS:</b> .....	
	96.00%
<b>TOTAL:</b> .....	
	100.00%

Available Chlorine...3.7%

\*Derived from Sodium Hypochlorite Phosphate

**KEEP OUT OF REACH OF CHILDREN**  
**DANGER**

See outer container for first aid, precautionary statements and complete directions for use.

Do not remove packet from box except for immediate use.

### **DIRECTIONS FOR USE**

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

#### **To Wash Fruits and Vegetables:**

Mix 0.75 oz. (volume) of JOHNSON CRS with 10 gallons of cool water (yields 25 ppm available chlorine). Do not mix with anything but water. Submerge fruits and vegetables in the solution. Afterwards, rinse thoroughly with potable water. Change solution with it is visibly dirty.

#### **To Clean & Sanitize Food & Drinking Utensils, Food Contact Surfaces and Equipment:**

Scrape and prewash with JOHNSON CRS or other JOHNSON detergent or degreaser to remove excess soils. Follow with a potable water rinse. Prepare a solution of 0.75 oz. of JOHNSON CRS to 1 gallon of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least two minutes. Drain and allow to air dry.

EPA Reg. No. 70627-4

Net Contents:

Product of U.S.A.

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9/12

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

**LABEL C-1**  
**(Outer Carton for tear-open packets)**

# **Johnson Wax**

## **PROFESSIONAL**

**Johnson CRS**  
Chlorine-Releasing Sanitizer  
Cleaner and Sanitizer  
Food-Contact Surface & Utensil Cleaner/Sanitizer

Cleans • Sanitizes • Bleaches • Deodorizes

For Industrial Use As A Sanitizing Agent In Food Service Establishments  
Formulated for Industrial, Food Service, Commercial and Institutional Use (Only)  
Do Not Mix With Anything But Water

<b>ACTIVE INGREDIENT:</b>	
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<b>TOTAL:</b> .....	100.00%

Available Chlorine...3.7%

\*Derived from Sodium Hypochlorite Phosphate

**KEEP OUT OF REACH OF CHILDREN**  
**DANGER**

See first aid and precautionary statements on back (side) (left) (right) (panel) (of) (label) (below).

EPA Reg. No. 70627-4  
EPA Est.

XX Packets - Each 1½ oz.  
Total Net Weight:  
(Not larger than 50 lbs.)

Product of U.S.A.

©2002 S.C. Johnson Commercial Markets, Inc., Sturtevant, WI 53177-0902 U.S.A.

10/12

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JOHNSON CRS provides effective cleaning and sanitizing of food preparation equipment, fortified by the chemical action of chlorine-releasing sodium hypochlorite.

JOHNSON CRS cleans and sanitizes food contact surfaces such as drinking glasses, utensils, dishes, meat blocks, preparation surfaces, grinders, saws, sinks, garbage cans, deep fat fryers, steam kettles, refrigerators, coffee makers, freezers, mixers, ovens, bread and cake pans, bakery tables and proof boxes. It can also be used on floors and walls, in disposal areas and any room where cleaning and sanitizing is of prime importance. It can be used on stainless steel, ceramic tile, aluminum, wood, plastic and other non-porous surfaces.

**DIRECTIONS FOR USE**

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

**Important: For all uses:** Solutions should be freshly prepared. Solutions should be tested during use to make sure the concentration does not drop below the recommended level. The available chlorine level should be at 100 ppm or above at all times for hard-surface sanitization. (The available chlorine level for the produce wash should be above 25 ppm.) Use a suitable chlorine test kit to check the solution frequently. Change the solution as needed. Unused solutions should be discarded. Keep in properly labeled containers to protect against contamination. Close container after every use.

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Scrape and prewash with JOHNSON CRS or other JOHNSON detergent or degreaser to remove excess soils. Follow with a potable water rinse. Prepare a solution of 1½ oz. of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least two minutes. Drain and allow to air dry.

**To Clean & Sanitize Food Contact Surfaces and Equipment Using A Spray Application:**

Remove any gross soils from the equipment and thoroughly clean with JOHNSON CRS or another suitable JOHNSON detergent or degreaser followed by a potable water rinse. Prepare a solution of 1½ oz. of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Spray with sanitizing solution. Drain and allow to air dry.

**NOTE:** When used on food contact processing equipment and utensils and on other food contact articles, FDA regulations prescribe adequate draining before contact with food.

**General Hard Surface Sanitizing (Non-Food Contact):**

Clean all surfaces (with JOHNSON CRS or another suitable JOHNSON detergent or degreaser) and rinse off detergent with clean water. Prepare a solution of 1½ oz. of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Wet all surfaces thoroughly with the sanitizing solution. Maintain contact with the sanitizer for at least two minutes. Allow to air dry.

**To Sanitize Food Eggs:**

Thoroughly clean all eggs. Prepare a solution of 1½ oz. of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). The sanitizing solution should not exceed 130 F. Spray the warm sanitizer so 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.

**STORAGE AND DISPOSAL**

**Pesticide Storage:** Store in a cool, dry place. Do not contaminate water, food or feed by storage or disposal.

**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:** Completely empty packet(s) into dilution container. Do not reuse, wrap empty container and put in trash.

11/12

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

**IN CASE OF SPILL OR LEAK:** Wear NIOSH/MSHA approved dust/chlorine respirator. Follow OSHA regulations for respirator use (29 CFR 1910.134). Wear goggles, coveralls, rubber gloves and rubber boots. Shovel or sweep up and place in an approved DOT container and seal.

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**1-800-851-7145**

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**Note to Physician:** Probable mucosal damage may contraindicate the use of gastric lavage.

*Si no puede leer en ingles, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.*

12/12

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

**LABEL C-2**  
**(Tear-open packet)**

# **Johnson Wax** **PROFESSIONAL**

## **Johnson CRS** **Chlorine-Releasing Sanitizer** **Cleaner and Sanitizer** **Food-Contact Surface & Utensil Cleaner/Sanitizer**

**Cleans • Sanitizes • Bleaches • Deodorizes**

**For Industrial Use As A Sanitizing Agent In Food Service Establishments**  
**Formulated for Industrial, Food Service, Commercial and Institutional Use (Only)**  
**Do Not Mix With Anything But Water**

<b>ACTIVE INGREDIENT:</b>	
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<b>INERT (OTHER) INGREDIENTS:</b> .....	96.00%
<b>TOTAL:</b> .....	100.00%

Available Chlorine...3.7%

\*Derived from Sodium Hypochlorite Phosphate

**KEEP OUT OF REACH OF CHILDREN**  
**DANGER**

See outer container for first aid, precautionary statements and complete directions for use.

Do not remove packet from box except for immediate use.

### **DIRECTIONS FOR USE**

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

#### **To Clean & Sanitize Food & Drinking Utensils, Food Contact Surfaces and Equipment:**

Scrape and prewash with JOHNSON CRS or other JOHNSON detergent or degreaser to remove excess soils. Follow with a potable water rinse. Prepare a solution of 1½ oz. of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least two minutes. Drain and allow to air dry.

EPA Reg. No. 70627-4

Net Contents:

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