

110-6

8-28-1967

4/4

U. S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL RESEARCH SERVICE
PESTICIDES REGULATION DIVISION

REGISTRATION NO.

110-6

DATE OF ISSUANCE

August 28, 1967

NAME OF ECONOMIC POISON

MADISON CHLOR-CLEAN

**NOTICE OF REGISTRATION UNDER THE FEDERAL
INSECTICIDE, FUNGICIDE, AND RODENTICIDE ACT**

NAME AND ADDRESS OF REGISTRANT

Madison Chemical Company
Manufacturing Chemists
Madison, Indiana 47250

NOTE: Changes in labeling or formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Pesticides Regulation Division prior to use of the label in interstate commerce. In any correspondence on this product always refer to the above registration number.

On the basis of the information furnished by the registrant, the above named economic poison is hereby registered under Section 4 of the Federal Insecticide, Fungicide, and Rodenticide Act.

copy of the labeling accepted in connection with this registration is returned herewith.

Registration is in no way to be construed as an endorsement or approval of this product by this Department. In order to protect the public, the Secretary, on his own motion, may at any time cancel the registration of an economic poison in accordance with Section 4 (c) of the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by a trademark held by others.

The following paragraphs are applicable only when checked:

- To expedite registration, this notice is being issued on the basis of the draft submitted with the application. Certain defects, given below, have been noted. These corrections must be incorporated when the printed labeling is prepared. Five copies of the printed labeling must be submitted to complete the file on this product.
- The registration for this product is being issued with the understanding that certain defects in the labeling which are noted below will be corrected as soon as possible. Objection is not raised to the use of the present labeling for a reasonable period of time while fully corrected labeling is being prepared. Five copies of the corrected labeling must be submitted.
- 1. Your letter states that the label recommends discarding the product after 60 days. This contradicts the label, which states: DO NOT STORE Sodium Hypochlorites longer than 6 months from the date of manufacture. Based on the information in our files the label must contain the statement: "Discard this product 60 days after ____." The date of manufacture should be inserted in the blank space.

RSW:obw

Attachment is applicable.

Assistant Director for Registration

SIGNATURE

Harold D. Axford

~~XXXXXXXXXXXXXXXXXXXX~~
HEAD, REGISTRATION SECTION

PESTICIDES REGULATION DIVISION

POULTRY AND EGG PROCESSING

After the cleaning of eviscerating, pasteurizing, inspection and other processing equipment, sanitize before use with a 200 ppm solution of available chlorine by spray or recirculation methods for a period of not less than two minutes.

MOLD CONTROL WITH CHLOR CLEAN

Scrub and wash moldy surfaces until clean. Spray all surfaces with 5000 ppm of available chlorine solution. Relative humidity and ventilation determine partly the growth of mold and the spraying interval.

INSTITUTIONAL SANITIZATION WITH CHLOR CLEAN

Chlor Clean liquid sodium hypochlorite is excellent for treating food service equipment. Use a 200 ppm solution, allowing all surfaces and parts to be exposed to the germicide for a period of two minutes. Equally effective when used to bleach out wood top tables, cutting blocks, steam table boards using 800 ppm of available chlorine. Always use on equipment after thoroughly cleaning.

NOTE

Rinse with potable water all food-contacting surfaces treated with over 200 ppm available chlorine.

WATER TREATMENT WITH CHLOR CLEAN

MUNICIPAL AND FARM WATER SUPPLIES

Common practice is to chlorinate water until there is a residual of 0.1 to 0.5 ppm available chlorine. Suitable testing apparatus must be used to determine the amount of sodium hypochlorite required. Test the water 10-20 minutes after adding Chlor Clean.

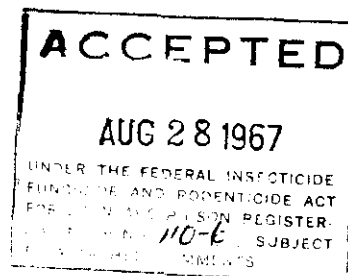
SWIMMING POOL CHLORINATION WITH CHLOR CLEAN

RECIRCULATING POOL WATER

Use sufficient Chlor Clean to maintain between 0.6 to 1.0 ppm available chlorine and maintain at a minimum of 0.6 ppm available chlorine at all times by use of a chlorine test kit. The pH of the pool water should be maintained between 7.2 and 7.6.

BATHHOUSE SANITIZATION WITH CHLOR CLEAN

Diving boards should be treated with 5000 ppm of available chlorine. Walkways in the pool area should be treated daily with 500 ppm solution of available chlorine.



(Left panel)

3/4

MILK PLANT SANITIZATION WITH CHLOR CLEAN

EQUIPMENT

One ounce to 4 gallons of water will give a 200 ppm solution of available chlorine. After cleaning and just prior to use, all equipment surfaces should be exposed to germicide for a period of not less than two minutes. Do not rinse equipment with water after sanitizing.

BOTTLE CHLORINATION

Just prior to filling operation, sanitize bottles with a 50 ppm solution of available chlorine.

CHEESE PLANT SANITATION

After cleaning and assembling equipment in the morning, sanitize with 200 ppm of available chlorine at a two minute exposure time. Mix solution in the weigh tank and circulate through all equipment to cheese vats.

BUTTER PLANT SANITATION

After cleaning equipment - pipelines, tanks, coolers, separators, pasteurizing vats, and holding tanks, sanitize with a 200 ppm solution of available chlorine. Sanitize churns with 200 ppm of available chlorine. A two minute exposure time should be allowed to sanitize all parts and surfaces. Starter tanks, before use, should be sanitized with a 500 ppm solution of available chlorine. Butter wash water should contain 10 ppm of available chlorine.

FOOD PROCESSING PLANTS SANITIZATION WITH CHLOR CLEAN

CANNING PLANTS

Sanitize after cleaning by spraying tanks, vats and other open processing equipment, or circulate a sanitizing solution through pipelines and enclosed equipment using a 200 ppm solution of available chlorine. All surfaces should be exposed to the sanitizing solution for a period of two minutes. 3 ppm of available chlorine should be maintained in the cooling canal water.

MEAT PACKING PLANTS

Cutting room floors, tables, and cutting and trimming boards should be cleaned and then sanitized with an 800 ppm solution of available chlorine. Cooling room freezers should be fogged with an 800 ppm solution of available chlorine. Bacon slicing equipment, conveyors for paunch, viscera, etc., metal or non-porous surfaces should be cleaned and then sanitized with a 200 ppm solution of available chlorine. An exposure time of not less than two minutes should be allowed.

NOTE

Rinse with potable water all food-contacting surfaces treated with over 200 ppm available chlorine.

(Middle panel)

CHLOR CLEAN

Table of Proportions

Available Chlorine

5000 P.P.M.

Use 20 oz. in 3
gallons water.

1000 P.P.M.

Use 5 oz in 4
gallons water.

800 P.P.M.

Use 1 oz. in 1
gallon water.

500 P.P.M.

Use 2 oz. in 3
gallons water.

200 P.P.M.

Use 1 oz. in 4
gallons water.

50 P.P.M.

Use 1 oz. in 16
gallons water.

5 P.P.M.

Use 1 oz. in 160
gallons water.

Do not soak in chlorine
solutions overnight.
Keep in cool dark place
as light and heat will
reduce strength.

CHLOR CLEAN

Disinfectant and Germicide

USDA Reg. No.

MILK PLANTS * FOOD PROCESS PLANTS
WATER TREATMENT * MOLD CONTROL

Active Ingredient - Sodium Hypochlorite - 10.0%
Inert Ingredients - 90.0%

CAUTION

KEEP OUT OF REACH OF CHILDREN

See side panel for additional precautionary labeling

NET CONTENTS: 1 U.S. GALLON

Manufactured Exclusively by
MADISON CHEMICAL COMPANY
Madison, Indiana

CAUTION

IRRITATING TO EYES,
SKIN AND LUNGS

ANTIDOTE
EXTERNAL

WASH WITH WATER

INTERNAL

DRINK MUCILAGE, RAW
EGG WHITE, MILK OR
RICE GRUEL. FOLLOW
WITH EMETIC (TABLE-
SPOONFUL OF MUSTARD
IN GLASS OF WATER).

CALL A PHYSICIAN

Do not mix Chlor Clean
with acid detergents.

Use dilute solutions
only as directed on
label.

STORAGE

DO NOT STORE Sodium
Hypochlorites longer
than 6 months from
the date of manufacture.

7/17
8