WASACLOR

BLEACH-SANITIZER-DEDDORANT High-Test Sodium Hypochlorite Solution

ACTIVE INGREDIENT:

Total....100.0%

Available Chlorine 10%

KEEP OUT OF REACH OF CHILDREN DANGER

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive, causes eye damage. May cause severe skin irritation or max)mical burns to broken skin. Do not get in eyes, on skin or on clothing. Wear chemical goggles and rubber gloves when handling this product. Wash thoroughly after handling. Do not breathe vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. 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(NFDES) 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.

PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT. Mix WASACLOR only th water according to the label directions. Do not mix this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) which will release chlorine and other hazardous gases which are irritating to eyes, lungs and mucous membranes.

STATEMENTS OF PRACTICAL TREATMENT (FIRST AID)

If in eyes, flush eyes with plenty of clean running water for at least 15 minutes lifting the upper and lower lids oc asionally. Call a physician immediately. If on skin, flush with plenty of clean water and wash with soap and water. If irritation occurs, get medical attention. If swallowed, drink large amounts of water. DO NOT induce vomiting. Call a physician or poison control center immediately.

DIRECTIONS FOR USE

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

Two oz. Wasaclor (1/4 cup) in nine gallons water makes a solution containing approximately 200 parts of available chlorine in one-million parts solution. For smaller amounts: Two teaspoons Wasaclor to one gallon water. This concentration is recommended by the U.S. Public Health Service. This concentration must be lept above 50 ppm for sanitization of utensils, etc. to insure sat sfactory results. Because solution-in-use will decrease in

ACCEPTED

JUN 29 1995

Under the Federal Inc. 1, 1071 1012, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 1881

1

JOHN

concentration upon contact with metal surfaces and organic matter (milk residues, etc.) the higher concentration is necessary. Always make solution with clear, cool water.

BOTTLES, CANS, PAILS AND GENERAL DAIRY EQUIPMENT: Clean articles thoroughly with warm water and cleansing powder. Rinse with clear water. Immerse small items or thoroughly soak large items with 200 ppm Wasaclor solution for at least 2 minutes. Allow to drain and air dry; no potable water rinse is required.

BREWERY & BEVERAGE EQUIPMENT: Clean thoroughly with an alkali solution and rinse with clean water. Allow a 200 ppm Wasaclor solution to flow through pipes, hoses, etc. and spray the inside of storage and processing tanks for at least 2 minutes. Thoroughly drain solution from all equipment and allow to air dry.

RESTAURANT SANITATION: For use on dishes, glasses, silverware, cooking utensils, food processing equipment and food storage areas. Prior to sanitization, thoroughly clean and rinse items. Soak or immerse items in 200 ppm Wasaclor solution for at least 2 minutes. Allow items to drain and air (); no potable water rinse is required.

SANITIZING FOOD PLANT PROCESSING EQUIPMENT AND UTENSILS: Thoroughly clean all equipment and utensils with an appropriate detergent solution and rinse with potable water. Then spray or soak the equipment in a 200 ppm available chlorine Wasaclor solution for at least 2 minutes. Allow the equipment and utensils to drain thoroughly and air dry.

SANITIZING POTABLE WATER IN FOOD PROCESSING PLANTS: Wasaclor may be used to sanitize the process water of meat and poultry food processing plants by adding a maximum of one ounce of Wasaclor per each 200 gallons of water (provides 5 ppm available chlorine maximum). The Wasaclor must be dispensed at a constant and uniform level. The method or system of dispensing must be such that a controlled rate is maintained.

FOOD EGG SANITIZATION: Thoroughly clean all eggs. Thoroughly mix 2 oz. of is product with 9 gallons of warm water to produce a 200 ppm available. Norine solution. The sanitizer temperature should not exceed 130 degrees 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.

SWIMMING POOLS, FILL & DRAW POOLS: After pool is filled, use 11 fluid oz. of Wasaclor per each 10,000 gallons of pool capacity (yields 0.6 to 1.0 ppm available chlorine). Dilute in a 5 gallon container and distribute the mixture evenly over the water surface and pool. Repeat dosage untilizationine residual establishes at 0.6 to 1.0 ppm. Use a chlorine tesus kit to determine available chlorine levels. Test pool frequently. If a reading drops to 0.6 ppm available chlorine, repeat pool treatment using a Wasaclor solution of 3 fluid oz. per each 10,000 gallons of pool capacity. Pool water should be maintained at a pH of 7.2 to 7.6 as determined by a pH test, kit. ',,',' NOTE: Some waters absorb chlorine rapidly. If this is the case, then, increase dosage proportionately until the recommended available chlorine concentration is achieved.

RECIRCULATION FOOL: Keep Wasaclor available to locally treat portions of the pool which may fall below 0.6 ppm residual available chlorine. Add the Wasaclor as indicated for fill and draw pool.



WASHING DRESSING ROOM FLOORS, POOL DECKS, ETC.: First remove all visible dirt and then rinse with solution of 1/2 cup Wasaclor per gallon of water.

TREATMENT OF RESERVOIRS AND PIPELINES OF PUBLIC WATER SYSTEMS: New reservoirs and pipelines should always be thoroughly flushed with Wasaclor solution. Old systems which have a developed growth imparting disagreeable color and odors should also be treated, using a concentration of 50 ppm available chlorine (4 gallons Wasaclor per 10,000 gallons of water). Allow water to enter reservoir until total quantity equals capacity of pipelines to be treated. Treat with Wasaclor concentration and open hydrants until evident from odor that strong chlorine solution has filled pipeline. Let stand minimum of two hours, then flush completely. Treat reservoir walls not contacted by the 50 ppm solution by scrubbing down with a 1:100 Wasaclor solution.

DISINFECTION OF DRINKING WATER: Mix a ratio of 1 1/3 oz. of this product to 100 gallons of water. Begin feeding this solution with a hypochlorinator until a free available chlorine residual of at least 0.2 ppm and no more than ppm is attained throughout the distribution system. Check water frequently with a chlorine test kit. Bacteriological sampling must be conducted at a frequency no less than that prescribed by the National Interim Primary Drinking Water Regulations. Contact your local Health Department for further details.

OTHER NON-SANITIZING USES

CLEANING ADDITIVE: Wasaclor can be added to alkaline cleaner or their cleaning solutions to enhance that product's cleaning action, especially for the removal of proteinaceous soils. Wasaclor should be added in amounts sufficient to accomplish the intended purpose. After the cleaning operation is finished, rinse all surfaces thoroughly with potable water.

WASHING AND PEELING OF FRUITS AND VEGETABLES: Wasaclor may be used to wash or assist in the lye peeling of fruits and vegetables not to exceed 0.2% active ingredient in accordance with the regulations found in 21 CFR 173.315. Mix no more than 9 fluid oz. Wasaclor per each 4 gallons of water. Following treatment, rinse fruits and vegetables with potable water.

DO NOT MIX WITH ACIDS OR AMMONIA. Releases chlorine gas.

CONTENTS FREEZABLE.

NOTE: Product degrades with age. Use a test kit and increase cosage as necessary to obtain required chlorine levels. WASACLOR is full strength when purchased. Use within a few weeks. Replace with fresh producty.

Stainless steel may be corroded with concentration of solution above.500 ppm.

Authorized by USDA for use in Federally inspected meat, rabbit, equiproducts and poultry plants.

Wasaclor-Page 4

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE, DISPOSAL OR CLEANING OF EQUIPMENT.

STORAGE: 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.

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 cineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

NON-WARRANTY: Manufacturer or Seller makes no warranty, expressed or implied, concerning the use of this product other than for the purpose indicated on the label. Manufacturer or Seller is not liable for any injury or damage caused by this product due to misuse, mishandling or any application not specifically described and recommended on this label.

NET CONTENTS: 1, 5, 15, 55 GALLONS

DOT SHIPPING NAME: Hypochlorite Solution containing more than 7% available chlorine by weight. UN 1791

CORPORATE OFFICE: Great Western Chemical Company 808 SW 15th Avenue) Fortland, Oregon 97205

EPA Reg. No. 168-1 EPA Est. No. 65584-WA-1

4