

FEATURES, CLAIMS, AND USES

A DISINFECTANT - Designed for use in hospitals, nursing homes, and medical and dental offices. Kills and disinfects against *Pseudomonas aeruginosa*, *Salmonella choleraesuis*, and *Staphylococcus aureus* at a 1/4 oz/gal (4 ml/l) 2% solution; **68 ppm active iodine** in water when used by the AAOAC use dilution method.

A SANITIZER/CLEANER - Designed for use in restaurants, bars, food processing plants, and Federally inspected meat & poultry plants. Sanitizes against *Salmonella typhimurium* and *Staphylococcus aureus* at 1/2 oz per gallon (1.4 ml/l) 2% solution; **25 ppm active iodine** in water when used by the AAOAC Use Dilution Method.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER - May cause severe eye irritation. In eye contact, flush eyes, wear goggles or face shield when flushing the eyes. Avoid skin contact. Wear rubber gloves when handling the concentrate. Harmful to fish and shellfish. Avoid contamination of water, food, or feed with contaminated equipment before reuse.

STATEMENTS OF PRACTICAL TREATMENT
IMMEDIATELY - Follow directions below. Advise your physician for further emergency treatment. Advise your physician of all medical conditions, including pregnancy, when using this product.

IF IN EYES - Flush eyes with plenty of water. After removing any contact lenses, then flush eyes open and continue flushing for at least 15 minutes.

IF SWALLOWED - For conscious victims, rinse mouth with water, spit out, then drink a glass or more of water.

IF ON SKIN, CLOTHING, ETC. - Flush affected skin with large amounts of water while removing any contaminated clothing, shoes, jewelry, etc. Thoroughly clean them before use, and continue flushing for at least 15 minutes.

NOTE TO PHYSICIAN - Probable mucosal damage may contraindicate the use of castor oil. Measures may be needed against circulatory shock, respiratory depression, and convulsions.

DIRECTIONS FOR USE

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

FOR DISINFECTING

For use on hard, nonporous surfaces, such as floors, walls, porcelain, and metal and plastic surfaces. Remove gross filth and heavy soil deposits. Pre-clean all surfaces prior to disinfecting. Make a disinfecting solution by diluting 1/2 oz of this product to 1 gal (4 ml/l) with potable (drinking) water in a clean container. Prepare a fresh solution for each use. Apply to the surface by spraying or soaking. For complete disinfection, a medium surface contact time of 10 minutes is required.

FOR SANITIZING

GENERAL - To sanitize hard surfaces, remove gross food particles and soil with a preflush or pre-rinse, when necessary, or pre-rinse treatment. Pre-clean all surfaces whenever possible. Make a 2% (20 ppm) total iodine sanitizing solution by diluting 1/2 oz of this product to 1 gal (1.4 ml/l) with potable (drinking) water in a clean container. Fresh sanitizing solution should be prepared at least daily, or more often if it becomes discolored or soiled. For effective sanitization, the solution must be in contact with the surface for at least 1 minute.

(continued on right panel)

HYODINE PLUS

Disinfectant/Sanitizer/Cleaner

ACCEPTED

MAY 18 1988

Under the Federal Insecticide, Fungicide, and Rodenticide Act registered under EPA Reg. No. 334-556

ACTIVE INGREDIENT

INERT INGREDIENTS

TOTAL

4-(3,5-Dichlorophenyl)-2-methyl-5-norbornene and Polyethoxy polypropylene glycol-4-ethyl iodine complexes

KEEP OUT OF REACH OF CHILDREN.

DANGER

SEE ADDITIONAL PRECAUTIONARY AND PRACTICAL TREATMENT STATEMENTS ON LEFT PANEL

EPA Reg. No. 334-556

EPA Est. No. 334-IL-1

MANUFACTURED BY
hysan

CORPORATION Blue Island, Chicago, IL 60406
 CHICAGO, IL 60609 Cantonville, Atlanta, GA 30129

NET 1 GAL (3.78 L)

Hysan Product Name **HYODINE PLUS**

Hysan Product # **14960-01-X-XX-XXXX**

Disk Volume **031 (L)** Filename **A14960 01 EPA** Date Last Revised **05-01-88**

Product File Name at EPA: **Hyodine Plus Disinfectant/Sanitizer/Cleaner**

HYSAN LARA APPROVAL by _____ Date _____
 HYSAN R&D APPROVAL by _____ Date _____
 HYSAN SALES APPROVAL by _____ Date _____

DIRECTIONS FOR USE

(continued from left panel)

Before use in food processing plants and dairies - food products and packaging material must be removed from the room or carefully protected. Do NOT rinse after sanitizing food contact surfaces. Allow solution to drain off and air dry so that little or no residue remains.

FOOD PROCESSING PLANTS - For sanitizing food processing equipment, dairy equipment, food utensils, bottles, glassware, glasses, sink tops, countertops, refrigerated storage and display equipment, and other hard surfaces. Wash and rinse all articles and surfaces thoroughly. Then apply the 2% (20 ppm) iodine solution with a cloth, brush, or by immersion. Allow to drain and air dry completely.

RESTAURANTS AND BARS - Dishes, glassware, silver, ware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a 2% (20 ppm) iodine solution. Allow to drain and air dry; do not rinse.

FOOD AND BEVERAGE SANITIZATION PROCEDURES
BEER & SOFT DRINK PLANTS - Thoroughly rinse bottles and premix dispensers with water. Drain thoroughly and re-sterilize with 2% (20 ppm) iodine solution. When dispensing over between soft drink fountains, rinse system with water, flush with 2% (20 ppm) solution, drain and allow to air dry.

SANITIZING BOTTLES AND CANS - Pre-rinse into the sink. Immerse the container washer in rinse at an 8.0 to 12.0 ppm iodine solution. Use from 1 1/2 oz to 2 gal (6.5 ml/l) to 11 oz to 11 gal (7.1 ml/l) of water.

SANITIZING STORAGE TANKS - After cleaning, use a 2% (20 ppm) solution for sanitizing beer fermentation and holding tanks. Use solution can be applied by spraying or can be used in conjunction with automated clean-in-place systems. Allow tank to drain and air dry; do not rinse.

MILK, ICE CREAM, AND CITRUS PROCESSING PLANTS - Applied routinely as a sanitizing spray (12.5 to 25 ppm iodine) on wash conveyors, equipment, and floors will reduce or eliminate odors in the processing area. Use on food equipment to reduce or eliminate bacteria associated with condensation on equipment and pipes. Regular use as a sanitizer at 2% (20 ppm) helps prevent milk spoilage formation on equipment.

STORAGE AND DISPOSAL

GENERAL - Do not contaminate other materials (including water, food, or feed) during transport, use, storage, or disposal. If damaged, leaking, or spoiled, soak up and wrap waste, then dispose of as below.

STORAGE - Keep in upright, tightly closed original container in a cool, dry, locked area inaccessible to children and away from flames, sparks, sunlight, other chemicals, and other sources of ignition, heat, degradation, or contamination. Keep from freezing.

DISPOSAL - Do not reuse empty container. Rinse original container thoroughly, then securely wrap in several layers of newspaper and discard in trash.

MANUFACTURED BY

hysan

CORPORATION Blue Island, Chicago, IL 60406
 CHICAGO, IL 60609 Cantonville, Atlanta, GA 30129

MADE IN U.S.A. 14960

NOTE: Refer to alternate Storage and Disposal statements for containers larger than 1 gal.

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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 by other procedures approved by State and local authorities. Rinsed plastic & other non-ferrous plastic containers may also be disposed of by incineration, or, if allowed by State and local authorities, by burning. If burned, stay out of smoke.