



476-2145

# CLENESCO<sup>®</sup> CHLORINATED CLEANER

**FOR COMMERCIAL AND INDUSTRIAL USES ONLY  
BACTERICIDE — GERMICIDE — DISINFECTANT  
FOR PRE-CLEANED EQUIPMENT AND UTENSILS**

**ACTIVE INGREDIENTS:**

SODIUM HYPOCHLORITE\* ..... 3.25%

TRISODIUM PHOSPHATE ..... 91.75%

**INERT INGREDIENTS:** ..... 5.00%

100.00%

\*AVAILABLE CHLORINE ..... 3.09%

**DANGER: KEEP OUT OF REACH OF CHILDREN.**

**MAY CAUSE BURNS OR EYE DAMAGE. DO NOT GET IN EYES, ON SKIN OR ON CLOTHING. HARMFUL IF SWALLOWED. DO NOT BREATHE DUST. USE WITH ADEQUATE VENTILATION. AVOID CONTAMINATION OF FOOD.**

**FIRST AID:** IN CASE OF CONTACT, FLUSH WITH PLENTY OF WATER FOR AT LEAST 15 MINUTES. FOR EYES GET MEDICAL ATTENTION. IF SWALLOWED, DO **NOT** INDUCE VOMITING. DRINK MILK, RAW EGG WHITES, GELATIN SOLUTION OR IF THESE ARE NOT AVAILABLE, DRINK LARGE QUANTITIES OF WATER. CALL A PHYSICIAN IMMEDIATELY.

**KEEP CONTAINER TIGHTLY CLOSED. STORE IN COOL DRY PLACE.**

**LOT NO.**

EPA REG. NO. 476-2145

**LB. NET**

CS-1

MADE IN U.S.A. BY

**STAUFFER CHEMICAL COMPANY**  
CHEMICAL SYSTEMS DIVISION  
WESTPORT, CT 06880

## DIRECTIONS FOR USE

This product produces an alkaline solution when added to water.  
**IMPORTANT: Do not** use in or on aluminum utensils or equipment.

## RECOMMENDATIONS

### PRE-TREATMENT CLEANING

First thoroughly clean all surfaces (utensils, equipment, pipe lines, hoses, tanks) for uses listed below, using a suitable detergent. Rinse with clear water then dip or spray in a solution of 200 ppm available chlorine (see Solution Table).

### BACTERICIDE AND GERMICIDE

**DAIRIES, FOOD AND BEVERAGE PLANTS, BREWERIES, WINERIES:** For treatment of equipment, pipe lines, and hoses, first clean with a suitable detergent, rinse with clear water, then circulate or immerse in a solution of 200 ppm available chlorine (see Solution Table) for two minutes. Rinse with potable water before re-using equipment.

**DAIRY EQUIPMENT (Milk tanks, tank trucks and other large equipment):** Make a paste of CLENESCO CHLORINATED CLEANER with water. Apply the paste with a clean brush to all surfaces. Thorough brushing is important. Allow the paste treatment to stand for at least 5 minutes, then rinse with potable water.

**RESTAURANTS (Dishes, glassware and utensils):** First thoroughly clean all items then rinse in clean water. Follow by immersing in a solution containing at least 200 ppm available chlorine. Keep immersed for at least two minutes. After immersion, rinse all items in potable water before re-use.

**DEODORANT AND MOLD CONTROL:** Kills mold and resultant odors (non-residual). First clean all surfaces to be treated. Then prepare a solution of 1,000 ppm available chlorine. Spray or brush this solution on walls, floors, ceilings and other surfaces to be treated. Repeat as necessary to maintain control.

### SOLUTION TABLE

#### AMOUNT OF CLENESCO CHLORINATED CLEANER

*ppm Available Chlorine	Ounces Per Gal. Water	Tablespoonful (level) Per Gal. Water
200	1 oz.	2
1,000	5 oz.	10

\*ppm parts per million (estimated)

**DISPOSAL:** RINSE EMPTY CONTAINER THOROUGHLY WITH WATER AND DISCARD IT.

**NOTICE:** Stauffer Chemical Company makes no warranty, express or implied, including the warranties of merchantability and/or fitness for any particular purpose, concerning this material, except those which are contained on Stauffer's label.