

PM-31 527-85 181

CLEEN-SHEEN

GERMICIDAL DETERGENT

EPA REG NO 527 85

FORMULATED SPECIFICALLY FOR USE IN THE FOOD HANDLING AND PROCESSING INDUSTRY

CLEANS • ~~SANITIZES~~ DISINFECTS • DEODORIZES

A.O.A.C. Use Dilation Confirmation Tests	
Kills <i>Staphylococcus aureus</i>	1:64
Kills <i>Salmonella choleraesuis</i>	1:64

ACTIVE INGREDIENTS

Amyl 160% C ₁₄ 30% C ₁₆ 6% C ₁₂ 5% C ₁₈ dimethyl	
benzyl ammonium chloride	7.00%
INERT INGREDIENTS	93.00%

KEEP OUT OF REACH OF CHILDREN
DANGER

STATEMENT OF PRACTICAL TREATMENT

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of water, egg whites, gelatin solution. Avoid alcohol. Call a physician immediately.

SEE LEFT PANEL FOR
ADDITIONAL PRECAUTIONARY STATEMENTS



P. O. BOX 1816 • ROCHESTER, NEW YORK 14603
BRANCH WAREHOUSES IN PRINCIPAL CITIES

NET CONTENTS GALLONS

DIRECTIONS FOR USE

(Continued)

To prevent excessive sudsing when preparing CLEEN-SHEEN solution, partially fill container with water, then add CLEEN-SHEEN and mix well. NOTE: Do not mix with any other cleaning or disinfecting compound. Rinse all food contact surfaces and equipment with potable water before reuse.

Rough clean and pre-wash all surfaces of heavy soil and food scraps prior to use of CLEEN-SHEEN. Apply CLEEN-SHEEN solution heavily to all surfaces to be ~~sanitized~~ cleaned and disinfected.

For Manual Use: With wet mops, sponges, cloths. Use 2 oz CLEEN-SHEEN per gallon of water. Change cleaning solution frequently.

For Scrubbing Machine Use: 2 oz CLEEN-SHEEN per gallon of water. Machine clean entire area. Change cleaning solution frequently.

For High Pressure Washer Use: Machines with 20:1 dilution ratio. Add 1 gallon CLEEN-SHEEN to 4 gallons water in stock tank. Mix well. Before using machine, rough clean area by sweeping. Spray clean area using wash cycle on gun. Rinse food contact surfaces and equipment. Allow to air dry.

For Control of Mold and Mildew Growth on Hard Surfaces: Use 2 oz CLEEN-SHEEN per gallon of water. Use a damp cloth for application. Repeat application weekly or when new growth appears.

STORAGE AND DISPOSAL

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 by other procedures approved by state and local authorities.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsions may be needed.

Medical Emergency Telephone Number
716 266 2283

DIRECTIONS FOR USE

GENERAL CLASSIFICATION

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

Use CLEEN-SHEEN to clean, disinfect and deodorize in one operation. It is effective for controlling a wide range of bacteria common to food processing operations. Will control mold and mildew growth and is fungicidal.

CLEEN-SHEEN can be used on all floors and on walls, shelves, counters, tables, fruitbins, sinks, scales, furniture, machinery, utensils and surfaces of enamel, porcelain, ceramic, glass, wood, plastic, stainless steel, aluminum and other metals.

In Supermarket Sanitation Programs: Use CLEEN-SHEEN to clean and ~~sanitize~~ meat cases, condenser coils, ~~cutting blocks and tables, metal shelves, grinders, conveyors, meat carts, meat coolers, large trays, pans, ~~bins, storage slitters, shopping racks, building coolers.~~~~

disinfect

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ACCEPTED

DEC 11 1986

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