

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS
AND DOMESTIC ANIMALS**

DIXICHLOR

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

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish. Keep out of lakes, streams or ponds. Treated effluent cannot be discharged into lakes, streams, ponds or public waters unless a discharge permit is obtained. For guidance, contact the regional office of the Environmental Protection Agency.

PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, ect. or with ammonia, acids, detergents or other chemicals will release hazardous gases irritating to eyes, lungs and mucous membranes.

ACTIVE INGREDIENT:
SODIUM HYPOCHLORITE 10%
INERT INGREDIENTS: 90%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

FIRST AID: If on skin, wash with plenty of soap and water. If in eyes, flush with water for at least 15 minutes. Get medical attention. If swallowed, drink large quantities of milk or gelatin solution or, if these are not available, drink large quantities of water. Do NOT give vinegar or other acids. Do NOT induce vomiting. Get prompt medical attention.

See additional precautions on side panel.

NET CONTENTS: 54 GALLONS

EPA REG NO 813 12

EPA EST NO 00813-TX-02

Manufactured by
DIXIE CHEMICAL COMPANY

10701 Bay Area Blvd.
Pasadena, Texas 77507

ACCEPTED
with COMMENTS
in EPA Letter Dated
APR 2 1984
APR 2 1984

STORAGE AND DISPOSAL: Store in a cool, dry area away from direct sunlight. In case of a spill, flood area with large quantities of water. Rinse empty container thoroughly with water and either return to manufacturer or discard by placing in trash collection or burying in an approved landfill. Product or residue that cannot be used should be diluted with water and disposed of in a sanitary sewer. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. Do not contaminate water, food, or feed by storage or disposal.

ONLY FOR SALE TO, USE OR STORAGE BY SERVICE PERSONS OR INDUSTRIAL USERS.

DIRECTIONS FOR USE

DESIRED CONCENTRATION PPM BY WT. AVAILABLE CHLORINE	LIQUID OUNCES 10X DIXICHLOR	GALLONS OF WATER
5,000	6	1
1,000	1 1/4	1
800	1	1
500	1 1/2	2
200	1	4
100	1	8
50	1	16
5	1	160

FOR USE IN CANNING PLANTS - Sanitize all lines, tanks, vats, conveyors and other related equipment by appropriate methods such as spraying or rinsing, using a 200 ppm solution. Other concentrations may be required for specialty applications. For example: a 3ppm should be maintained in the cooling channel water.

FOR USE IN CHEESE PLANTS - A 200 ppm solution is recommended for sanitization of equipment after cleaning and assembly. Circulation of the sanitizing solution from the weight tank through all equipment to the vats using the proper mix solution is also an accepted procedure.

FOR USE IN MEAT AND POULTRY PACKING PLANTS - General sanitization after cleaning of cutting room floors, tables, cutting and trimming boards or tables and cooling rooms to be accomplished using the 200 ppm solution of DIXICHLOR. Slicing equipment, conveyors in cutting and preparatory areas and related equipment generally metallic or non-porous should be sanitized after cleaning with a 200 ppm solution.

BEST DOCUMENT AVAILABLE

DIXICHLOR

WT: CHLORITE..... 10%
 TS:..... 90%

KEEP OUT OF REACH OF CHILDREN
DANGER

Wash with plenty of soap and water. If in contact with skin for at least 15 minutes. Get medical attention. If ingested, drink large quantities of milk or gelatin. If not available, drink large quantities of vinegar or other acids. Do NOT induce vomiting.

See instructions on side panel.
 CONTENTS: 54 GALLONS

EPA EST. NO. 00813-TX-02

ACCEPTED
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 in EPA Letter Dated
PANY
 APR 02 1984
 APR 02 1984

STORAGE AND DISPOSAL: Store in a cool, dry area away from direct sunlight. In case of a spill, flood area with large quantities of water. Rinse empty container thoroughly with water and either return to manufacturer or discard by placing in trash collection or burying in an approved landfill. Product or residue that cannot be used should be diluted with water and disposed of in a sanitary sewer. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. Do not contaminate water, food, or feed by storage or disposal.

ONLY FOR SALE TO, USE OR STORAGE BY SERVICE PERSONS OR INDUSTRIAL USERS.

DIRECTIONS FOR USE

DESIRED CONCENTRATION PPM BY WT. AVAILABLE CHLORINE	LIQUID OUNCES OF DIXICHLOR	GALLONS OF WATER
5,000	6	1
1,000	14	1
500	3	1
300	14	2
200	1	4
100	1	8
50	1	16
5	3	180

FOR USE IN CANNING PLANTS - Sanitize all lines, tanks, vats, conveyors and other related equipment by appropriate methods such as spraying or rinsing, using a 200 ppm solution. Other concentrations may be required for specialty applications. For example: a 3ppm should be maintained in the cooling channel water.

FOR USE IN CHEESE PLANTS - A 200 ppm solution is recommended for sanitization of equipment after cleaning and assembly. Circulation of the sanitizing solution from the weight tank through all equipment to the vat using the proper mix solution is also an accepted procedure.

FOR USE IN MEAT AND POULTRY PACKING PLANTS - General sanitization after cleaning of cutting room floors, tables, cutting and trimming boards or tables and cooling rooms is accomplished using the 500 ppm solution of DIXICHLOR. Slicing equipment, conveyors in cutting and preparatory areas and related equipment generally metallic or non-porous should be sanitized after cleaning with a 200 ppm solution.

FOR USE IN MILK PLANTS - All equipment surfaces should be treated with a solution for a minimum contact period of not less than one minute. Rinsing of equipment with water after treatment is not required. In plants where bottles are in use, a 50 ppm solution should be used to sanitize the bottle after cleaning and prior to filling operation.

FOR USE IN RETAIL, INSTITUTIONAL AND FOOD SERVICE PLANTS - The use of DIXICHLOR in a 200 ppm solution for the general sanitation of food processing and service equipment is also recommended after thorough cleaning. The bleaching of wood top tables, cutting blocks, or steam table boards may be accomplished by using a 500 ppm solution after a thorough cleaning.

FOR USE IN MOLD CONTROL - The growth of mold due to high humidity and often problem ventilation areas, can be controlled by washing and scrubbing all surfaces until clean, then saturating the surfaces thoroughly with a solution containing 5000 ppm DIXICHLOR. The frequency of application will be determined by conditions and should be monitored regularly.

FOR USE IN WATER TREATMENT FOR MUNICIPAL, DOMESTIC AND FARM WATER SUPPLIES - DIXICHLOR is an excellent source of available chlorine for the chlorination of water supplies. The residual chlorine requirement is usually established by bacteriological testing to determine the amount necessary for effective disinfection. Normally, a residual of 0.2 to 0.5 is satisfactory after a minimum 10 minute contact period at or above 68° F. Approved testing methods and equipment must be used to determine the proper DIXICHLOR dosage requirements.

FOR USE IN SWIMMING POOLS - Adjust the pH of the pool water to 7.2 to 7.6 and keep it in that range. Add DIXICHLOR manually, by simple gravity or by means of a chemical feed pump in a quantity sufficient to establish and maintain a chlorine residual of 0.6 to 1.0 ppm. Check the pH and chlorine residual.

FOR USE IN TOILETS, LOCKER ROOMS, ETC. - Regularly and thoroughly rinse toilets, urinals, drains and floors with a solution containing 8 oz. DIXICHLOR for each gallon of water. Rinse exposed metal surfaces with clear water after 10 minutes to avoid corrosion.

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage as necessary to obtain the required level of available chlorine.

NO WARRANTY EXPRESS OR IMPLIED OF MERCHANTABILITY FOR A PARTICULAR PURPOSE OR OTHERWISE IS MADE, EXCEPT THAT THE PRODUCT CONFORMS TO THE CHEMICAL CO. SPECIFICATIONS. BUYER ASSUMES ALL RISK OF USE, STORAGE AND HANDLING. DIXI-CHEMICAL CO. SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING DIRECTLY OR INDIRECTLY IN CONNECTION WITH THE PURCHASE, USE, STORAGE OR HANDLING OF THE PRODUCT.

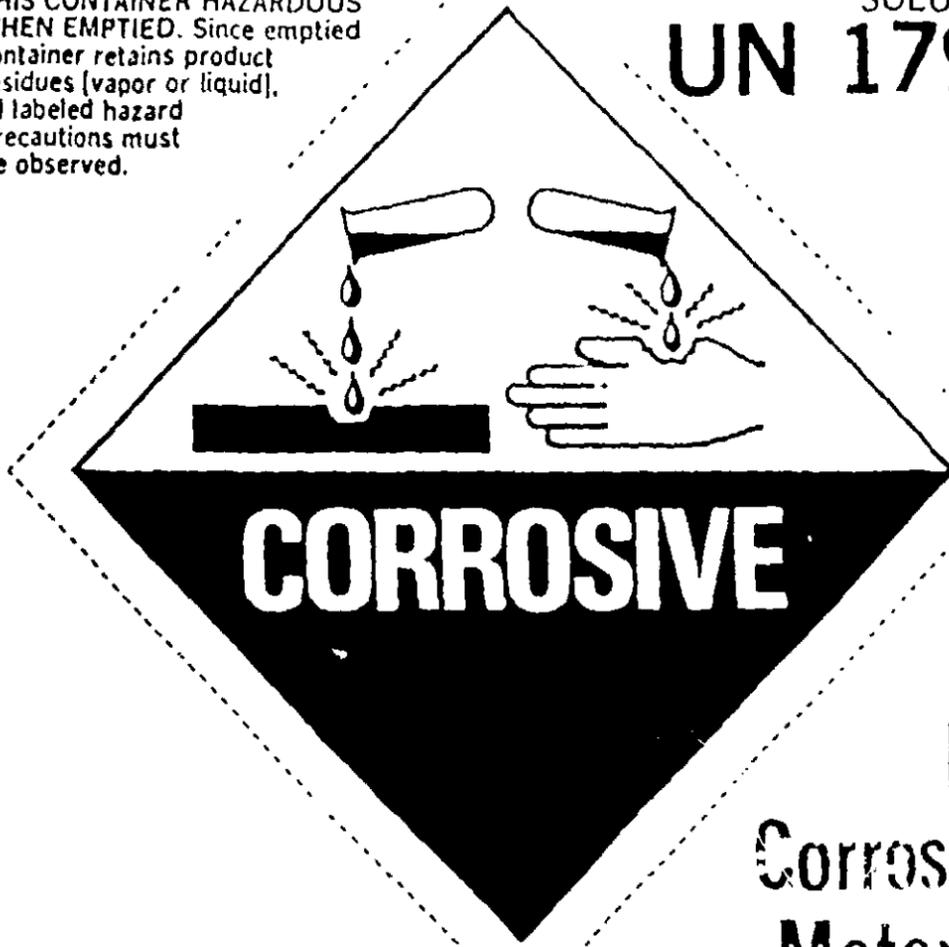
BEST DOCUMENT AVAILABLE

DANGER

THIS CONTAINER HAZARDOUS
WHEN EMPTIED. Since emptied
container retains product
residues (vapor or liquid),
all labeled hazard
precautions must
be observed.

HYPOCHLORITE
SOLUTION

UN 1791



CORROSIVE

RQ

**Corrosive
Material**

DIXICHLOR

ACCEPTED
with COMMENTS
in EPA Letter Dated

8/3-10
APR 2 1984

ACTIVE INGREDIENT: SODIUM HYPOCHLORITE 10%

DIRECTIONS FOR USE:

DILUTION TABLE

DESIRED CONCENTRATION PPM BY WT. AVAILABLE CHLORINE	LIQUID OUNCES 10% DIXICHLOR	GALLONS OF WATER
5,000	6	1
1,000	1½	1
800	1	1
500	1½	2
200	1	4
100	1	8
50	1	16
5	1	160

FOOD PROCESSING:

Canning Plants: Sanitize all lines, tanks, vats, conveyors and other related equipment by appropriate methods such as spraying or rinsing, using a 200 ppm solution. Other concentrations may be required for specialty applications, for example: a 3ppm should be maintained in the cooling channel water.

Cheese Plants: A 200 ppm solution is recommended for sanitization of equipment after cleaning and assembly. Circulation of the sanitizing solution from the weight tank through all equipment to the vats using the proper mix solution is also an accepted procedure.

Meat and Poultry Packing Plants: General sanitization after cleaning of cutting room floors, tables, cutting and trimming boards or tables and cooling rooms is accomplished using the 800 ppm solution of DIXICHLOR. Slicing equipment, conveyors in cutting and preparatory areas and related equipment generally metallic or non-porous should be sanitized after cleaning with a 200 ppm solution.

Milk Plants: All equipment surfaces should be treated with a solution of 200 ppm DIXICHLOR solution for a minimum contact period of not less than one minute. Rinsing of equipment with water after treatment is not required. In plants where bottles are in use, a 50 ppm solution should be used to sanitize the bottle after cleaning and prior to filling operation.

Retail, Institutional and Food Service Plants: The use of DIXICHLOR in a 200 ppm solution for the general sanitation of food processing and service equipment is also recommended after thorough cleaning. The bleaching of wood top tables, cutting blocks, or steam table boards may be accomplished by using a 500 ppm solution after a thorough cleaning.

USDA FSIS

SEP 8 '83

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DIXICHLOR

MOLD CONTROL:

The growth of mold due to high humidity and often problem ventilation areas, can be controlled by washing and scrubbing all surfaces until clean, then saturating the surfaces thoroughly with a solution containing 5000 ppm DIXICHLOR. The frequency of application will be determined by conditions and should be monitored regularly.

SWIMMING POOL CHLORINATION, BATHHOUSE AND LOCKER SANITATION:

(See instructions on label)

WATER TREATMENT:

Municipal, Domestic and Farm Water Supplies: DIXICHLOR is an excellent source of available chlorine for the chlorination of water supplies. The residual chlorine requirement is usually established by bacteriological testing to determine the amount necessary for effective disinfectant. Normally, a residual of 0.2 to 0.5 is satisfactory after a minimum 10 minute contact period at or above 68° F. Approved testing methods and equipment must be used to determine the proper DIXICHLOR dosage requirements.

BEST DOCUMENT AVAILABLE

USDA ESIS

SEP '8 '83

Dixie Chemical Company
P.O. Box 13410
Houston, TX 77019

APR 2 1984

Gentlemen:

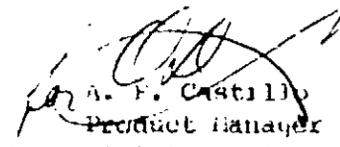
subject: Dixichlor
EPA Registration No. 813-12
Your Submission of March 9, 1984

The labeling for the application referred to above, submitted in connection with your application for amended registration under Section 3(c)(7)(A) of the Federal Insecticide, Fungicide and Rodenticide Act, as amended (FIFRA), is acceptable since you agreed that you will submit and/or cite all data required for registration/reregistration of your product under FIFRA Section 3(c)(5) when the Agency requires all registrants of similar products to submit such data.

If the conditions of this amendment are not complied with, the registration will be subject to cancellation in accordance with Section 6(e) of the Act.

A stamped copy of the label is enclosed for your records.

Sincerely yours,


A. F. Castillo
Product Manager (32)
Manufactants Branch
Registration Division (TS-767C)

enclosure

RD-DIS:DCR-45641:P.R. Jenkins:nar:Raven:557-2226:RD-04:3/21/84:Del.4/16/84

CONCURRENCES							
SYMBOL ▶							
SURNAME ▶							
DATE ▶							