

06/08/2005

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AFCO 4335 LF TOPS ACID SANITIZER

FOR INDUSTRIAL USE ONLY

For Food Processing Equipment in dairy farms, dairy and food processing plants, food service industry, meat and poultry plants and carbonated beverage industry. The effectiveness of this product was tested against *Escherichia coli* (ATCC #11229) and *Staphylococcus aureus* (ATCC #6538).

ACTIVE INGREDIENTS:

Phosphoric Acid.....	56.25%
Dodecylbenzene Sulfonic Acid.....	3.50%
OTHER INGREDIENTS.....	40.25%
	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

FIRST AID	
IF IN EYES	<ul style="list-style-type: none"> ● Hold eye open and rinse slowly and gently with water for 15 – 20 minutes. ● Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. ● Call a poison control center or doctor for treatment advice.
IF ON SKIN OR CLOTHING	<ul style="list-style-type: none"> ● Take off contaminated clothing. ● Rinse skin immediately with plenty of water for 15 – 20 minutes. ● Call a poison control center or doctor for treatment advice.
IF SWALLOWED	<ul style="list-style-type: none"> ● Call poison control center or doctor immediately for treatment advice. ● Have person sip a glass of water if able to swallow. ● Do not induce vomiting unless told to do so by the poison control center or doctor. ● Do not give anything by mouth to an unconscious person.
IF INHALED	<ul style="list-style-type: none"> ● Move person to fresh air. ● If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. ● Call a poison control center or doctor for treatment advice.
<p>Have the product label with you when calling a poison control center or doctor, or going for treatment. You may also contact 1-800-424-9300 for emergency medical treatment information.</p>	
NOTE TO PHYSICIAN	
<p>Probable mucosal damage may contraindicate the use of gastric lavage.</p>	

HMIS HAZARD RATING

HEALTH	3
FLAMMABILITY	0
REACTIVITY	1
PERSONAL PROTECTION	D

gloves such as water proof gloves). Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before use

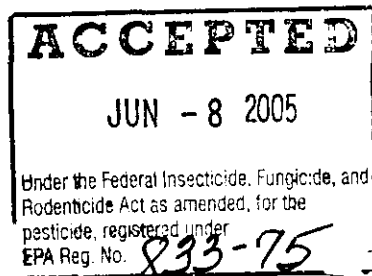
ENVIRONMENTAL HAZARDS

This pesticide 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 (NPDES) 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

Strongly acidic. Avoid contact with alkaline materials, contact with reactive materials (e.g., mild steel and aluminum) may produce flammable explosive hydrogen air mixtures. Do not mix with other cleaners or chemicals. Dilute only with water.

STORAGE AND DISPOSAL Do not contaminate water, food, or feed by storage and disposal
PESTICIDE STORAGE: Store in original container away from heat or open in an area inaccessible to children. Do not reuse empty container.
PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of all excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label directions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.
CONTAINER DISPOSAL: Plastic Drum: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by incineration, or, if allowed by State and local authorities, by burning. If burned, stay out of smoke.



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EPA Reg. No. 833-75
EPA Est. No. 833-PA-2
Net Contents: 55 Gallons

AFCO 4335 LF TOPS
APRIL 20, 2005 DRAFT, REV.3
Right Panel
DIRECTIONS FOR USE

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

FOR USE ON FOOD CONTACT SURFACES IN DAIRY FARMS, DAIRY AND FOOD PROCESSING PLANTS, FOOD SERVICE INDUSTRY, MEAT AND POULTRY PLANTS AND CARBONATED BEVERAGE INDUSTRY:

Dairy Farms - For cleaning bulk tanks, utensils, cans, separators, strainers, pails, and milking machines.
Dairy and Food Processing Plants - For cleaning transport tank trucks, storage tanks, and other equipment.

Food Service Industry - For cleaning food serving equipment glasses, dishes, utensils, pots, and pans.

Meat and Poultry Plants – For cleaning all meat and poultry contact surfaces such as belts, cutting tables and other utensils and equipment.

CLEANING AND BRIGHTENING: Preflush equipment with water. Use 1 ounce of AFCO 4335 LF TOPS per 3 gallons of water for immersion and brush cleaning of lightly soiled food contact and utensils and follow by a potable water rinse to remove food soils.

To clean and brighten central recirculation systems preflush with water. Circulate 1 ounce of AFCO 4335 LF TOPS per 3 gallons of water through system for 1 minute or longer. Drain and rinse with potable water to remove food soils. Two ounces of AFCO 4335 LF TOPS per 3 gallons of water is effective for high-pressure spray cleaning using a coarse droplet. Follow with potable water to remove food soils and chemical spray.

FOR FINAL SANITIZING RINSING: Prior to use of this product, remove gross food particles and soil by pre-flush or pre-scrape and, when necessary pre-soak treatment, from all surfaces. Then wash with recommended alkaline AFCO Cleaner followed by a thorough potable water rinse. To sanitize, rinse with a solution of 1 ounce of AFCO 4335 LF TOPS per 5 gallons water. This can be done by flushing, immersion, and circulation or by spray operations. Surface should remain wet for at least 60 seconds. Allow adequate draining before contact with food.

Note for manual operations: Fresh sanitizing solution must be prepared at least daily, prepare more often if the solution becomes diluted or soiled.

Note for mechanical operations: Solution used in spray operations may not be re-used for sanitizing. Only 1 sanitization per solution is allowed. The solution may be used for cleaning or other purposes if not soiled.

FOR USE IN CARBONATED BEVERAGE INDUSTRY - For cleaning pre-mix and post-mix vending machines, plant equipment. Sanitize pre-cleaned surfaces with 1 ounce/5 gallons of water. Surface should remain wet for at least 60 seconds. Drain sanitizing solution

One (1) ounce/3 gallons solutions of AFCO 4335 LF TOPS contains **91** ppm of dodecylbenzene sulfonic acid and a total acidity of **1465** ppm expressed as H₃PO₄.

This product averages **17.79%** phosphorous in the form of phosphates, which is **equivalent to 7.06 grams of phosphorous per fluid ounce of product.**