

PRECAUTIONARY STATEMENTS
Hazards to Humans and Domestic Animals

DANGER

Corrosive, may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear safety glasses or goggles 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 strong colors have dissipated.

Environmental Hazards

"This pesticide is toxic to fish and aquatic organisms." "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 without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA."

Physical or Chemical Hazards

Strong Oxidizing Agent: Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids or organic matter (urine, feces) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

DIRECTIONS FOR USE

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

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD - A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product with 4 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 4 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.

AFCO CHLORILIZER

GERMICIDE & DISINFECTANT

**RECOMMENDED FOR USE IN FOOD PROCESSING PLANTS -
DAIRIES - BREWERIES - INSTITUTIONS**

ACTIVE INGREDIENT

Sodium Hypochlorite..... 5.25%

INERT INGREDIENTS..... 94.75%

KEEP OUT OF REACH OF CHILDREN
DANGER

Statement of Practical Treatment (First Aid)

If contact with eyes occurs, flush with water for at least 15 minutes, get prompt medical attention. If contact with skin occurs, wash with plenty of soap and water. If swallowed, drink large quantities of water. Do not give vinegar or other acids. Do not induce vomiting. Get prompt medical attention.

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONS.

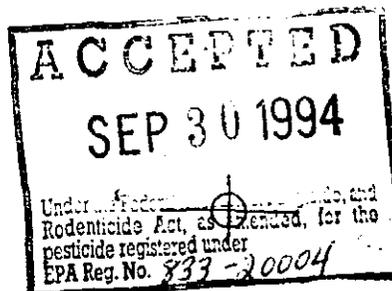
MANUFACTURED BY
ALEX C. FERGUSSON INC.
FRAZER, PENNSYLVANIA 19355

EPA Reg. 833-20004

EPA - EST. No. 833 - PA - 1

#546

NET CONTENTS-55 GALLONS



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0 CHLORILIZER

GERMICIDE & DISINFECTANT

FOR USE IN FOOD PROCESSING PLANTS -
BREWERIES - INSTITUTIONS

Available in two strengths:
5.25% available chlorine
94.75% available chlorine

**OUT OF REACH OF CHILDREN
DANGER**

Statement of Practical Treatment (First Aid)

With water for at least 15 minutes, get prompt medical attention. If contaminated with soap and water. If swallowed, drink large quantities of water. Do not induce vomiting. Get prompt medical attention.

SEE PANEL FOR ADDITIONAL PRECAUTIONS.

MANUFACTURED BY
EX C. FERGUSSON INC.
LANCASTER, PENNSYLVANIA 19355

#546
NET CONTENTS-55 GALLONS

IMMERSION METHOD - A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product with 4 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 4 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment.

SHELL EGG SANITIZING: Thoroughly clean all eggs. Thoroughly mix 2 ozs. of the product with 4 gals. of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130°F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be re-used to sanitize eggs.

FRUIT & VEGETABLE WASHING: Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 1 oz. of this product in 16 gals. of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with this sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

AFCO CHLORILIZED DILUTION TABLE

100 P.P.M. (1:500) USE.....	1 ounce CHLORILIZER (2 tablespoons) to 4 gallons water
200 P.P.M. (1:250) USE.....	2 ounces CHLORILIZER (4 tablespoons) to 4 gallons water
400 P.P.M. (1:125) USE.....	1 ounce CHLORILIZER (4 tablespoons) to 1 gallon water
500 P.P.M. (1: 00) USE.....	5 ounces CHLORILIZER (10 tablespoons) to 4 gallons water
800 P.P.M. (1: 62) USE.....	2 ounces CHLORILIZER (4 tablespoons) to 1 gallon water
1000 P.P.M. (1: 50) USE.....	10 ounces CHLORILIZER (4 tablespoons) to 4 gallons water

STORAGE AND DISPOSAL

Store this product in a cool dry area away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinses that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not reuse container but place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

EXPIRES
30 1994

As shown and
labeled, for the
red under
33-20004

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