

875-47

08/03/2005

1/4

Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

DIBAC™

Liquid Chlorinated Sanitizer

Liquid Bactericide • Disinfectant • Sanitizer • Deodorizer

For Industry (Institutional) Use (Only)

ACTIVE INGREDIENT:	
Sodium Hypochlorite.....	9.2%
INERT (OTHER) INGREDIENTS:	
	90.8%
TOTAL:	
	100.0%

KEEP OUT OF REACH OF CHILDREN DANGER

FIRST AID

IF IN EYES: 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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have a person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

**IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.
1-800-851-7145**

Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

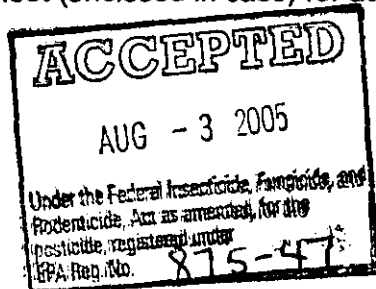
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

See additional precautionary statements on back (side) (left) (right) (panel) (of) (label) (below).

(See reference sheet (enclosed in case) for additional directions for use.)

Net Contents:

(Product of USA)



2/4

Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

DIRECTIONS FOR USE:

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

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

Concentration Chart

<u>Available Chlorine</u>	<u>Dilution Rate</u>
25 ppm	1 oz. to 20 gallons
50 ppm	1 oz. to 10 gallons
100 ppm	2 oz. to 10 gallons
200 ppm	4 oz. to 10 gallons
500 ppm	10 oz. to 10 gallons

CLEAN-IN-PLACE SANITIZING OF EQUIPMENT, PIPELINES AND FILLERS:

Thoroughly flush, clean and potable water rinse system. Prepare a volume equal to 110% of system capacity of 200 ppm available chlorine sanitizer by mixing 4 oz. of product to 10 gallons of water. Pump sanitizer through the system until full flow is obtained at all extremities and the system is completely filled with the sanitizer and all air is removed. Close drain valves and hold under pressure for at least 10 minutes to insure contact with all internal surfaces. Remove some sanitizer solution from a drain valve and test with a Chlorine Test Kit. If the sanitizer contains less than 50 ppm available chlorine, repeat the entire cleaning/sanitizing process. Completely drain and air-blow the system to remove residual sanitizer before restarting processing.

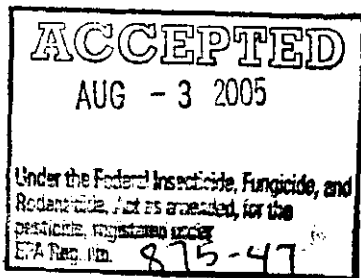
RESTAURANTS, INSTITUTIONS, AND OTHER FOOD SERVING ESTABLISHMENTS:

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with recommended DiverseyLever detergent.
3. Rinse with clean (potable) water.
4. Sanitize in a solution containing 4 oz. of product for each 10 gallons of tap water used (200 ppm available chlorine). Immerse all utensils for at least 2 minutes or contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.

Note: NO POTABLE WATER RINSING of equipment is required. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitization purposes. Test sanitizer frequently during operation with a Chlorine Test Kit to insure that solution does not drop below 50 ppm available chlorine. If no test kit is available or if available chlorine has dropped below 50 ppm during sanitizing, either discard the sanitizer solution or add sufficient of product to reestablish a 200 ppm available chlorine sanitizer strength.

SANITIZING OF POROUS FOOD CONTACT SURFACES:

Meat, Beverage and Food Processing Plants - Clean and potable water rinse cutting boards, plastic baskets and rubber gaskets. Sanitize by preparing a solution of 600 ppm available chlorine sanitizer by mixing 12 oz. of product in 10 gallons of water. Rinse, flood, immerse, wipe or spray porous surfaces until thoroughly wet. Maintain contact with the sanitizer for at least 2 minutes. Drain excess sanitizer. Prior to reusing treated equipment, rinse in a fresh sanitizer solution containing 200 ppm available chlorine by mixing 4 oz. of product in 10 gallons of water. Drain excess sanitizer. Do not rinse and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be re-used in sanitization purposes.



Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

SANITIZATION OF NON-POROUS FOOD CONTACT SURFACES:

Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMERSER OR FLOOD APPLICATIONS. After cleaning and just prior to use, filling or starting equipment, sanitize parts, equipment, containers, or utensils by rinsing, immersing, or flooding surfaces with a solution containing 100 ppm available chlorine prepared by mixing 2 oz. of product in 10 gallons of water. Test sanitizer with a Chlorine Test Kit and adjust strength as necessary. Maintain sanitizer contact with surfaces for at least 2 minutes. Drain excess sanitizer from treated surfaces. Do not rinse and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitization purposes.

SPRAY AND FOGGING SANITIZATION METHOD:

Pre-clean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 4 oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 12 oz. per 10 gallons of water. Use spray or fogging equipment which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.

MECHANICAL WASHERS:

Wash-Dump or Sanitizing Rinse Section Types - After cleaning and rinsing equipment or containers, apply a sanitizing spray rinse containing 100 ppm available chlorine by adjusting mechanical feeding device to meter 2 oz. of product per 10 gallons of water. Test sanitizer frequently during operation with a Chlorine Test Kit to insure that solution does not drop below 50 ppm available chlorine. Remove and drain sanitized items. Sanitizer used in automatic systems may be used in the general cleaning process but may NOT be re-used for sanitizing purposes.

If no test kit is available or if available chlorine has dropped below 50 ppm during sanitizing, either discard the sanitizer solution or add sufficient of product to reestablish a 200 ppm available chlorine sanitizer strength. Resanitize equipment. Do not rinse equipment with water after sanitizing and do not soak equipment overnight in sanitizer solution.

FRUIT AND VEGETABLE WASHING - Thoroughly clean all fruit and vegetables in a tank or spray washer. Dilute 1 oz. of product in 20 gallons of water to make a sanitizing solution containing 25 ppm available chlorine. Drain and rinse product with potable water. Immerse or spray in a separate wash tank for 2 minutes. Check available chlorine content with test kit. Spray rinse vegetables with additional sanitizer only prior to packaging. Rinse fruit and vegetables with potable water.

FOOD EGG SANITIZING - Thoroughly clean all eggs. Dilute 4 oz. of product for each 10 gallons of warm water to produce 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130 F. Spray the sanitizer so that all eggs are thoroughly wetted. Allow the eggs to completely dry before casing or breaking. Do not apply a potable water rinse. Do not reuse Dibac solution for sanitizing eggs.

DISINFECTION OF NON-POROUS NON-FOOD CONTACT SURFACES:

Meat, Poultry and Food Processing Plants - Clean and rinse pallets, bins, walls, floors, refrigeration areas and other non-food contact surfaces. Prepare a disinfecting solution by mixing 12 oz. of product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Prior to use, expose equipment and surfaces to disinfecting solution by rinsing, immersion, wiping or spraying to thoroughly wet surface. Allow solution to remain in contact for at least 10 minutes. Drain excess disinfectant from surfaces. Do NOT rinse equipment with water after treatment and do not soak equipment overnight.

ACCEPTED
AUG - 3 2005
Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under 06-47

9/4

Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.

DISINFECTION OF DRINKING WATER:

Prepare a stock disinfectant solution by mixing 1-1/4 oz. of product with 5 gallons water to obtain 100 ppm available chlorine. Meter the stock solutions with hypochlorinator until a free residual chlorine content of at least 0.2 ppm but no more than 0.6 ppm is obtained throughout the distribution system. Check water frequently with a Chlorine Test Kit. Bacteriological sampling must be conducted at a frequency no less than that prescribed by the National Primary Drinking Water Regulation. Contact your local Health Department for further details.

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration.

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 incineration or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

ENVIRONMENTAL HAZARDS (for containers of 5 gallons or more)

This product 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 agency 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.

PRECAUTIONARY STATEMENTS

HAZARD TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed. Wear chemical splash-proof goggles or face shield, rubber gloves and protective clothing when handling this product. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

PHYSICAL OR CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release irritating chlorine gases which are harmful to eyes, lungs and mucous membranes.

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

PELIGRO

Si no puede leer en ingles, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.

EPA Reg. No. 875-47
EPA Est. No.
DiverseyLever, Cincinnati, OH

