

PM 32

875-93

12-2-97

10/3

**ACCEPTED**

DEC 2 1997

Under the Federal Insecticide, Fungicide, and  
Rodenticide Act as amended, for the  
pesticide, registered under  
EPA Reg. No. 875-93

**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 odors 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 systems 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, detergents, etc.) or organic matter (e.g. urine, feces, etc.) 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.

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

**MANUAL CLEANING OF DAIRY EQUIPMENT, BULK TANKS AND UTENSILS.**

1. Rinse equipment thoroughly, immediately after use or emptying of bulk tanks with warm (100°F) water. Drain.
2. Wash equipment using an appropriate DiverseyLever manual cleaner according to use directions. Brush all equipment thoroughly. Rinse suds away with cool water. Drain.
3. Acid rinse equipment using an appropriate DiverseyLever acid cleaner diluted 1 ounce per 10 gallons in tap water. Drain.
4. After cleaning and just prior to use, sanitize equipment with 5 ounces of Sodium Hypochlorite per 10 gallons of tap water (200 ppm). Test solution periodically with a chlorine test kit. Expose equipment to sanitizing solution at least 2 minutes. Drain.



08645470

2073

Divosan



# Sodium Hypochlorite

**Disinfectant • Deodorizer • Sanitizer**

For Industry Use

**ACTIVE INGREDIENT:**

Sodium hypochlorite ..... 5.25%

**INERT INGREDIENTS** ..... ~~94.75%~~

Available chlorine - 5.0% Total 100.00%

**USE DILUTION TABLE**

Available Chlorine	Dilution
25 ppm	0.5 ounces per 8 gallons
100 ppm	2.5 ounces per 10 gallons
200 ppm	5 ounces per 10 gallons
1000 ppm	25 ounces per 10 gallons

**KEEP OUT OF REACH OF CHILDREN  
DANGER**

**STATEMENT OF PRACTICAL TREATMENT**

**IF CONTACT WITH EYES OCCURS**, flush with water for at least 15 minute prompt medical attention.

**IF CONTACT WITH SKIN OCCURS**, wash with plenty of soap and water.

**IF SWALLOWED**, drink large quantities of milk or gelatin solution; 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.

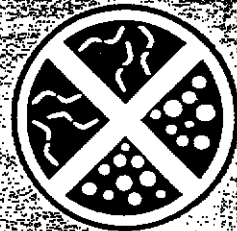
**DiverseyLever**

Plymouth MI 48170 • (800) 831 9889

24 HOUR EMERGENCY TELEPHONE • Medical: (Call Collect)

303 592 1024 • Transportation: (CHEMTREC) 800 424 9300

**Net Contents 55 Gallons (208.2 L)**



Divosan

COLOR PMS 165  
SIZE 8.5 X 17

**CIP CLEANING AND SANITIZING OF PIPELINES, BULK TANKS AND BULK TRANSFER SYSTEMS:**

1. Rinse equipment thoroughly, immediately after milking or after emptying bulk tanks, with warm (100°F) water. Drain.
2. Wash equipment with an appropriate DiverseyLever chlorinated cleaner according to use directions in 160°F water. Circulate solution 8 to 10 minutes. Drain.
3. Acid rinse equipment using 1 ounce of appropriate DiverseyLever acid cleaner per 10 gallons of tap water. Circulate 2 to 3 minutes. Drain.
4. After cleaning and just prior to use, sanitize by preparing a volume equal to 110% of system capacity of 200 ppm available chlorine sanitizer by mixing 5 ounces of Sodium Hypochlorite per 10 gallons of water. Circulate sanitizer through the system until full flow is obtained at all extremities and continue for at least 2 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 sanitizing process. Completely drain the system.

**DISINFECTING FARM PREMISES:** Remove all animals, poultry and feed from premises, vehicles or enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities occupied or transversed by animals and poultry. Empty all troughs, racks and other feeding and water appliances. Thoroughly clean all surfaces with detergent and rinse with water. To disinfect, thoroughly wet all surfaces with a solution of at least 1000 ppm available chlorine for a period of 10 minutes made by mixing 25 ounces of Sodium Hypochlorite with 10 gallons of water. Immerse all halters, ropes, and other types of equipment used in handling and restraining animals or poultry, as well as the cleaned forks, shovels and scrapers used for removing litter and manure. Ventilate buildings and other closed spaces. Do not house livestock or poultry or employ equipment until chlorine odors have been dissipated. All treated feed racks, mangers, troughs, automatic feeders, fountains and waterers must be rinsed with potable water before reuse.

**INDIVIDUAL WATER SYSTEMS: DRILLED & BORED WELLS:** Run pump until water is as free from turbidity as possible. Pour a 100 ppm available chlorine sanitizing solution into the well made by thoroughly mixing 2.5 ounces of Sodium Hypochlorite into 10 gallons of water. Add 5 to 10 gallons of clean, chlorinated water to the well in order to force the sanitizer into the rock formation. Wash the exterior of pump cylinder with the sanitizer. Drop pipeline into well, start pump and pump water until strong odor of chlorine in water is noted.

Stop pump and wait at least 24 hours. After 24 hours, flush well until all traces of chlorine have been removed from the water. Deep wells with high water levels may necessitate the use of special methods for introduction of the sanitizer into the well. Consult your local Health Department for further details.

**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 2.5 ounces of product per 10 gallons of water. Test sanitizer frequently during operation with a chlorine test kit to ensure that solution does not drop below 50 ppm available chlorine. Remove and drain sanitized items. Sanitizer used in automatic systems may NOT be reused 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 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.

**CHEMICAL SANITIZING — Manual Warewashing Restaurants, Institutions, and Other Food Serving Establishments.**

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with recommended DiverseyLever cleaner.
3. Rinse with potable water.
4. Sanitize in a solution containing 5 ounces 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 rack or drainboard to air dry.

**FRUIT AND VEGETABLE WASHING —** Thoroughly clean all fruit and vegetables by immersion in recommended DiverseyLever product solution in a sink or spray washer. Dilute 0.5 ounce of product in eight 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 sink with dilute sanitizer for 2 minutes. Check available chlorine content with test kit. Spray rinse vegetables with additional sanitizer solution prior to packaging. Rinse fruits and vegetables with potable water prior to use.

**STORAGE AND DISPOSAL:**

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

**Plastic Containers -** 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.

EPA Registration No.: 875-93  
EPA Establishment No.: 8176-OH-1

A(971908)dL