

DIVERSEY

BEST AVAILABLE

LOW TEMPERATURE

• Disinfectant • Deodorizer • Sanitizer

For Institutional and Industry Use Only

ACTIVE INGREDIENTS:

Sodium Hypochlorite

5.25%

INERT INGREDIENTS

94.75%

100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER:

STATEMENT OF PRACTICAL TREATMENT

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 amounts of water. DO NOT induce vomiting. Call a physician or poison control center immediately.

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 a face shield 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 public waters unless this product is specifically identified and addressed in an NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the 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.

STORAGE AND DISPOSAL: Store this product in a cool area, away from direct sunlight and heat to avoid deterioration. In case of spills, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water.

WW-6-B (9301)

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Recycled content

WW-6-B 2/92



Diversey

Diversey Corp.

12025 Tech Center Drive

Livonia

Michigan 48150

C G E

JUL

Permit to Use
Pesticide
EPA Reg. No.

RE SANITIZER W500L

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

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.

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 oz. LOW TEMPERATURE SANITIZER W500L per 10 gallons 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 LOW TEMPERATURE SANITIZER W500L 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 fruits and vegetables in a wash tank. Thoroughly mix 1 1/4 oz. of this product in 20 gallons of water to make a sanitizing solution containing 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 the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

CHEMICAL SANITIZING - MANUAL WAREWASHING

Restaurants, Institutions, and Other Food Servicing Establishments

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with recommended Diversey cleaner.
3. Rinse with clean water.
4. Sanitize in a solution containing 5 oz. LOW TEMPERATURE SANITIZER W500L 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.

EMERGENCY TELEPHONE NUMBERS (24 hours)
Medical: (Call Collect) (303) 592-1024
Transportation: (CHEMTREC) 800-424-9300
Other Assistance: (313) 281-0930

NET CONTENTS 1 GAL (3.8 L)



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