

875-183

7-31-2007

(Note to Agency: Text appearing in parentheses or brackets is done to show optional text.)

JohnsonDiversey



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DIVOSAN MH
Halogenated Acid Sanitizer

For Industry and Dairy Farm Use

U.S. Patent Number: 4,822,513

ACTIVE INGREDIENTS:

Iodine*.....2.9%

OTHER INGREDIENTS:.....97.1%

TOTAL:.....100.0%

* Calculated as available iodine from iodine and iodine monochloride.

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. Call a poison control center or doctor for treatment advice.

IF ON SKIN OR CLOTHING: 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: 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: 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 further treatment advice.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.

1-800-851-7145

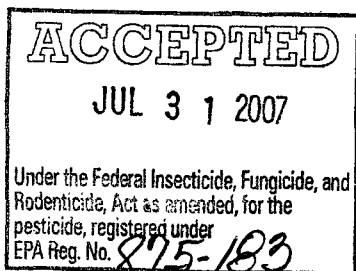
Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

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).

Net Contents:



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Divosan MH is for use in ~~f~~as an(effective) (no-rinse) sanitizer (in) (for use on) (in) the following areas:

- Commercial egg treatment
- Milking Equipment
- Dairy Equipment
- Farm Premise Disinfectant
- Food Processing Equipment
- Milk Processing Equipment
- Commercial Kitchens
- (Federally Inspected) Meat (and Poultry) Processing Equipment (Plants)
- Beverage (Brewery) Processing Equipment
- Eating Establishment Equipment
- Pharmaceutical Equipment

Sanitizer: Use 1 oz. of this product in 9 to 18 gallons of water providing 12.5 to 25 ppm available iodine.

DIRECTIONS FOR USE

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

SANITIZING OF MANUALLY CLEANED EQUIPMENT – Dairy, (Dairy Farm), Beverage (Brewery), Meat, Poultry, Food Processing and Pharmaceutical Plants.

MANUAL CLEANING

1. Rinse tanks, vat, pipelines and equipment with warm water.
2. Disassemble equipment and wash with a recommended cleaner.
3. Rinse surfaces with potable water and drain.
4. Sanitize by thoroughly wetting all surfaces by flood, coarse spray, mop, or immersion methods in a solution of 1 oz. of this product in 9 to 18 gallons of water providing 12.5 to 25 ppm available iodine. Expose surfaces to sanitizer for 2 minutes.
5. Allow surfaces to drain and air dry on a clean rack or support. Protect from dust and dirt.

Prepare a fresh solution daily or when it becomes soiled or diluted.

If this product is used in alkaline waters, test to be sure that sanitizer solution pH is less than 3. If high pH is present, use 1 ounce of this product in 9 gallons of water (25 ppm titratable iodine) for increased acidity. After sanitizing, test sanitizer solution with a Test Kit to ensure that sanitizer solution is not less than 12.5 ppm titratable iodine. If solution is less than 12.5 ppm titratable iodine, repeat sanitizing process. Do not reuse circulated sanitizer for additional sanitizing. Drain system completely before restarting process.

SPRAY SANITIZING – FOOD SERVICE AND PROCESSING EQUIPMENT. Wash equipment with a recommended product. Rinse with potable water. 1 fl. oz. of this product in 9 to 18 gallons of water (providing 12.5 to 25 ppm available iodine) by coarse spray method thoroughly wetting all surfaces. Test spray solution daily with a Test Kit to ensure adequate sanitizer is being supplied by dilution equipment. Allow surfaces to drain and air dry.

SHELL EGG SANITIZING – To sanitize previously cleaned food-grade eggs in shell egg and egg product plants, spray with a solution of 1 fl. oz. of this product in 9 to 18 gallons of warm water (providing 12.5 to 25 ppm available iodine). The solution should be warmer than the eggs, but not to exceed 130° F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subject to **POTABLE WATER RINSE ONLY IF THEY ARE BROKEN IMMEDIATELY** for use in the manufacture of egg products. Eggs should be dry before casing or breaking. The solution should not be reused for sanitizing eggs.

CIRCULATION SANITIZING – FOOD PROCESSING EQUIPMENT FLOW/PRESSURE METHOD.

Disassemble equipment and thoroughly clean after use. Assemble equipment into operational position prior to sanitizing. Prepare a sanitizing solution equal to 110% of the volume capacity of the equipment by diluting 1 oz. of this product in 9 to 18 gallons of water (12.5 to 25 ppm available iodine). Pump the solution through the system until full flow is obtained at all extremities and the system is completely filled with sanitizer and all air is removed.

CLEANING-IN-PLACE (CIP) METHOD FOR DAIRY, DAIRY FARM AND FOOD PROCESSING FACILITIES – Thoroughly flush, clean and potable water rinse the system. Prepare a required volume of sanitizer solution needed to sanitize the system by diluting 1 fl. oz. of this product in 9 to 18 gallons of water (providing 12.5 to 25 ppm available iodine). To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of system.

SANITIZING HARD, NON-POROUS FOOD CONTACT SURFACES AND EQUIPMENT

This product is an effective sanitizer for use on food-contact surfaces (including plastic cutting boards, and plastic baskets):

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use-solution by adding 1 fl. oz. of this product in 9 to 18 gallons of water (providing 12.5 to 25 ppm available iodine).
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated.
4. Allow a contact time of at least two (2) minutes.
5. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

FINAL SANITIZING BOTTLE RINSE

This product may be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles / cans.

1. Prior to sanitization, wash bottles with detergent or cleaning solution and rinse with potable water.
2. Then rinse bottles/cans with a use-solution prepared by adding 1 fl. oz. of this product in 9 to 18 gallons of water (providing 12.5 to 25 ppm available iodine).
3. Allow to drain dry.

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SANITIZATION OF CONVEYORS FOR MEAT, POULTRY SEAFOOD, FRUITS, AND VEGETABLES (TRACK TREATMENT)

For use in the static or continuous washing, rinsing, and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc.

1. During processing or interruptions in operations, apply this product, by adding 1 fl. oz. of this product in 9 to 18 gallons of water (providing 12.5 to 25 ppm available iodine).
2. Apply the sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, foam or other means of wetting the surfaces.
3. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs.
4. Treat for at least one (1) minute.

GENERAL ENVIRONMENTAL SURFACES SANITIZATION

This product is an effective sanitizer for non-food contact surfaces, such as floors, walls, tables, chairs, benches, drains, troughs and drip pans.

1. Prior to sanitization, pre-clean surfaces.
2. Prepare the sanitizing use-solution by adding 1 fl. oz. of this product in 9 to 18 gallons of water (providing 12.5 to 25 ppm available iodine).
3. Soak items in/with diluted solution using mop/wipe, coarse spray, foam or flood techniques and allow contact for at least two (2) minutes.
4. Allow items and/or surfaces to drain adequately or air dry.

This product is listed under 21 CFR 178.1010 as a no rinse sanitizer on food processing equipment when used in accordance with label directions.

This product fulfills the criteria of the Grade "A" Pasteurized Milk Ordinance 1985 Recommendations of the United States Public Health Service in waters up to 500 ppm hardness calculated as CaCO_3 when tested by the method outlined by A.O.A.C. Germicidal Detergent and Sanitizer Test method (15th Ed.)

FARM PREMISE (DAIRY FARM) SANITIZER

For use on (these food contact surfaces): 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.

USE PROCEDURES FOR SANITIZING EQUIPMENT:

Clean equipment immediately after use.

1. Rinse with clean water.
2. Wash with recommended detergent product.
3. Rinse with clean water.
4. Air dry. Protect from dust and dirt.

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Sanitize immediately before reuse.

1. Prepare the sanitizing use-solution by adding 1 fl. oz. of this product in 9 to 18 gallons of water (providing 12.5 to 25 ppm available iodine) for immersion, brushing or circulation of sanitizer. Wet surfaces thoroughly. Allow to remain wet for 1-2 minutes or as required by local regulations.
2. For spray applications, dilute 1 fl. oz. of this product in 9 to 18 gallons of water (providing 12.5 to 25 ppm available iodine) and apply with a coarse droplet spray to thoroughly wet surface. Allow to remain wet for 1-2 minutes or as required by local regulations.
3. Test periodically. When solution depreciates or becomes visibly dirty, discard.

Sanitizing Hard, Non-Porous Food Contact Surfaces and Equipment

1. This product is an effective sanitizer for use on non-porous food-contact surfaces and equipment, such as food serving equipment glasses, dishes, utensils, pots, and pans.
2. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
3. Prepare the sanitizing use-solution by adding 1 fl. oz. of product in 9-18 gallons of water (providing 12.5 to 25 ppm available iodine).
4. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated.
5. Allow a contact time of at least two (2) minutes.
6. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

FARM PREMISE

1. Remove all animals and feed from premises, vehicles and/or enclosures to be treated.
2. Remove all litter and manure from floors, walls, and surfaces of barns, chutes, pens, stalls, and other facilities and fixtures occupied or traversed by animals.
3. Empty all troughs, racks or other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and wash with water.
5. Prepare the sanitizing use-solution by adding 1 fl. oz. of this product in 9 to 18 gallons of water (providing 12.5 to 25 ppm available iodine).
6. Saturate all surfaces with this solution for a period of 5 minutes.
7. Immerse all halters, ropes, and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.
8. Ventilate buildings, trucks, and other enclosed spaces. Do not house animals or employ equipment until the treatment has been absorbed, set, or dried.
9. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Store in original container in a well ventilated area.

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.

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CONTAINER DISPOSAL: 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.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE. CAUSES EYE AND SKIN DAMAGE. HARMFUL OR FATAL IF SWALLOWED. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

OK

CHEMICAL AND PHYSICAL HAZARDS: Acidic product. Do not use, pour, spill or store near heat or open flame. Do not mix with other cleaners or chemicals or hazardous gasses may be generated. Dilute only with water.

OK

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 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.

OK

EPA Reg. No. 875-183

EPA Est. No.:

Lot code letters indicate establishment number.

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