

**PRECAUTIONARY STATEMENTS  
HAZARDS TO HUMANS AND DOMESTIC ANIMALS  
DANGER!**

Highly corrosive. Causes skin and eye damage. May be fatal if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Irritating to nose and throat. Avoid breathing dust. Remove and wash contaminated clothing before reuse.

**ENVIRONMENTAL HAZARDS**

This product is toxic to fish. Do not discharge into lakes, streams, ponds, or public waters unless in accordance with an NPDES permit. For guidance contact your regional office of EPA.

**PHYSICAL AND CHEMICAL HAZARDS**

Strong oxidizing agent. Mix only with water. Use clean, dry utensils. Do not add this product to any dispensing device containing remnants of any other product. Such use may cause a violent reaction leading to fire or explosion. Contamination with moisture, organic matter or other chemicals may start a chemical reaction with generation of heat, liberation of hazardous gases and possible generation of fire explosion. In case of contamination or decomposition do not reseal container. If possible isolate container in open air or well ventilated area. Flood with large volume of water if necessary.

**STORAGE AND DISPOSAL**

Keep product dry in tightly closed containers when not in use. Store in a cool dry, well-ventilated area away from heat or open flame. In case of a decomposition isolate container if possible and flood with large amounts of water to dissolve all material before discarding. Place in trash collection or dispose in approved landfill area or bury in a safe place.

**DIRECTIONS FOR USE**

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

The following table shows the amount of Oakite Bactericide to mix with water to give the recommended ppm concentration of hypochlorite solution:

Concentration of Solution desired (Content of available chlorine)	Amount of Oakite Bactericide in 10 U.S. Gallons
25 parts per million	3/8 ounce
100 parts per million	1 1/2 ounce
200 parts per million	3 ounces
1000 parts per million	15 ounces

continued on other panel

# OAKITE<sup>®</sup> BACTERICIDE

EPA REG. NO. 1020-5 EPA Est. 1020-NJ-1

*provides a more active form of available chlorine*  
**AN IMPROVED BACTERICIDE, GERMICIDE  
DISINFECTANT AND DEODORANT**

ACCEPTED  
1020-5  
JUL 16 1982  
Under the Federal Insecticide,  
Fungicide, and Rodenticide Act,  
as amended, for the pesticide  
registered under  
EPA Reg. No.

Active Ingredient: Calcium Hypochlorite ..... 9.0%  
(Available Chlorine 9.0%)  
Inert Ingredients: ..... 91.0%  
100.0%

NET: 45 kg/100 lb



*completely soluble . . . ready for use  
immediately when dissolved in water.*

**DANGER! KEEP OUT OF REACH OF CHILDREN**

**Practical Treatment FIRST AID**

If **SWALLOWED**: Feed bread soaked in milk followed by olive oil or cooking oil. Call a physician immediately.

If on **SKIN**: Brush off excess chemical and flush skin with cold water for at least 15 minutes. If irritation persists get medical attention.  
If in **EYES**: Flush with cold water for at least 15 minutes. Get medical attention.

**SEE ADDITIONAL PRECAUTIONS ON SIDE PANEL**

**ONLY FOR SALE TO, USE, AND STORAGE BY SERVICE PERSONS.**

Manufactured by OAKITE PRODUCTS, INC. 50 VALLEY ROAD, BERKELEY HEIGHTS, N.J. 07922  
OAKITE PRODUCTS OF CANADA, LTD., BRAMALEA ONT. L6T 1B7  
Offices and Warehouses in Principal cities. Plants: Metuchen, N.J.; City of Industry, Cal.; Houston, Tex.; Romulus, Mich.; Bramalea, Ont.

1020-5

07/16/1982

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**DIRECTIONS FOR USE** continued from other panel

**APPLY TO CLEAN SURFACE:** For maximum effectiveness, the surface to be sanitized should first be cleaned to permit direct contact between the Oakite Bactericide solution and bacteria or other organisms.

**FOR SANITIZING IN FOOD PLANTS:** For use on dairy farms, in plants processing milk, cream, ice cream, cheese, producing baked goods, handling meats and in bottling and beverage plants, apply Oakite Bactericide solutions prior to contact of equipment by foods.

**CIRCULATION:** Circulate a 200 ppm available chlorine solution through equipment, pipelines, etc., following cleaning. Circulate for 3 to 5 minutes. Do not allow solution strength to drop below 50 ppm available chlorine. Permit equipment to drain before use.

**IMMERSION:** For sanitizing utensils by immersion, use a 100 ppm available chlorine solution. Allow to soak for 3 to 5 minutes (discard solution when it drops to 50 ppm available chlorine). Remove, drain, and permit to dry.

**SPRAYING:** For sanitizing large equipment by spray application, use 200 ppm of available chlorine and permit contact for at least 1 to 5 minutes. Allow to drain.

**NOTE:** In bottling and beverage plants where chlorine residual may affect color or flavor of product, rinse with potable water before using equipment.

**FOR RINSING:** As a chlorine rinse, (in mechanical bottle-washing equipment for example) use a 100 ppm available chlorine solution of Oakite Bactericide.

**FRUITS AND VEGETABLES:** Use as post-harvest treatment for control of bacterial rots and decay. Wash for 2 minutes in a 25 ppm available chlorine solution. Follow with a potable water rinse.

For fruit and vegetable wash use 200 ppm to 1000 ppm of available chlorine. Follow with a potable water rinse.

**Authorized by USDA for use in federally inspected meat and poultry plants.**

In federally inspected Meat and Poultry Plants use of this product must be followed by a thorough potable water rinse.

For shell egg destaining use 200 ppm to 900 ppm of available chlorine at temperatures not exceeding 49°C (120°F). Follow with a potable water rinse.

For shell egg sanitizing use up to 200 ppm of available chlorine at temperatures not exceeding 49°C (120°F). At this level (less than 200 ppm), no potable water rinse is required.

**FOR DISINFECTING IN HOSPITALS, INSTITUTIONS, ETC.:** Before disinfecting, clean all non-porous surfaces to remove organic matter. Apply 1000 ppm available chlorine solution of Oakite Bactericide by mop, brush, or by flooding areas to be treated. Permit contact for 1 to 5 minutes. If used on food contact surfaces, a thorough potable water rinse is required.