

ALL-KLEEN KLOR

CLEANER & SANITIZER FOR FOOD PROCESSING PLANTS

ACTIVE INGREDIENTS

Sodium Hypochlorite	3.25%
Sodium Phosphate expressed as Na ₂ PO ₄ 12H ₂ O	91.75%
INERT INGREDIENT, Sodium Chloride	5.00%
TOTAL	100.00%

DANGER KEEP OUT OF REACH OF CHILDREN.

HARMFUL IF SWALLOWED. MAY CAUSE BURNS OR DAMAGE TO THE EYES.
DO NOT GET ON SKIN OR IN EYES. AVOID CONTAMINATION OF FOOD.

FIRST AID: If swallowed, drink milk, raw egg whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician.

IF CONTACT WITH EYES OCCURS, FLUSH WITH PLENTY OF WATER FOR 15 MINUTES AND GET MEDICAL ATTENTION.
IF CONTACT WITH SKIN OCCURS, FLUSH WITH WATER.

EPA REG. NO. 1251-12

EPA EST. NO. 1251-* -1

HADCO CORPORATION

Center & Spruce Sts., Cleveland, Ohio 44113
PLANTS: Cleveland, Atlanta, St. Louis, Long Island, San Francisco

DIRECTION FOR USE

To sanitize glasses, dishes, mugs, knives, trays, food utensils and equipment use the following procedure:

1. Scrape and then prewash with solution (1 oz. or 2 level tbs. per quart of water) or other detergent or compatible cleaner.
2. Rinse in potable water.
3. Sanitize in solution. (2 level tbs. or 1 oz. per gallon of potable water.) Immerse all utensils for at least two minutes or contact time specified by governing sanitary code.
4. After sanitizing rinse in clear running potable water. (Note: Some local health authorities do not permit a final rinse but require sanitized utensils to be placed on a rack or drainboard to air dry.)
5. Fresh solution should be made up each morning or just before use and as frequently during the day as is necessary.

DIRECTIONS FOR CLEANING AND DEODORIZING SURFACES

Use 1 oz. (2 level tbs.) per quart of water and apply this solution to porcelain, wood, and enameled surfaces such as sinks, refrigerators.

Do not reuse empty container. Destroy it by burying with waste or burning. Stay away from smoke and flame.

NET * POUNDS

* AS APPLIES

