

LO-BAX[®]
SPECIAL

AVAILABLE CHLORINE 50%

A concentrated chlorine agent for the farm,
home, and industry for use as a

SANITIZER • BACTERICIDE • ALGAECIDE
DISINFECTANT • DEODORANT • FUNGICIDE

Active Ingredient

Calcium Hypochlorite 50%

Inert Ingredients 50%

1³/₄ LBS. NET. (28 oz.)

DANGER-STRONG OXIDIZER
KEEP OUT OF THE REACH OF CHILDREN

See antidote statement and other precautionary
statements on the back panel. Mix only with water.
May cause fire if contaminated.

Olin CHEMICALS

Hypochlorite Products • Olin Corporation
120 Long Ridge Road, Stamford, Conn. 06904

LOBAX[®] is a trademark of Olin Corporation

EPA Reg. No. 1258-4-AA-50607

Home, Farm and Industry Uses for Lo-Bax[®] Solutions

1. Dairy Farm Sanitation.
2. Poultry Farm Sanitation.
3. Dairy Plant: Sanitation in dairy plants for dairy equipment, tanks and separators.
4. Food Plants: Excellent sanitizer and deodorant in bakeries, breweries, carbonated and beverage plants.
5. Taverns, Soda Fountains, and Restaurants: Sanitizing glasses, dishes, mugs, and food utensils. A Lo-Bax solution sanitizing rinse keeps glasses, dishes, food utensils, etc. sanitary. For hand washing in a three-compartment sink use the following procedure:
 1. Scrape and prewash utensils and glasses whenever possible.
 2. Wash with a good detergent or compatible cleaner.
 3. Rinse with clean water.
 4. Sanitize in a Lo-Bax solution (1 teaspoon of Lo-Bax to 2 gals. of water) (Approximately 200 ppm.). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
 5. Place sanitized utensils on a rack or drainboard to air dry. Fresh Lo-Bax solutions should be made up each morning and as frequently during the day as is necessary.
6. Water Supply Sanitation.

Note: For all of the above uses see detailed instructions in the booklet, "How and Where to Use Lo-Bax Special for Home, Farm and Industry."

Household Uses for Lo-Bax[®] Solutions

1. Removes stains from china, wood, porcelain, tile and marble.
2. Provides a chlorine residual to water from wells, cisterns and storage tanks.
3. Aids in deodorizing and disinfecting toilets, washbowls and lavatory floors.
4. Minimizes odor from garbage and refuse containers, dog houses and cat litter boxes.
5. Destroys or kills fungus and mildew on contact on asphalt and wood roofs and siding.
6. Birdbath: Aids in the control of algae and bacteria in birdbaths.

Note: For all of the above uses see detailed instructions in the booklet, "How and Where to Use Lo-Bax Special for Home, Farm and Industry."

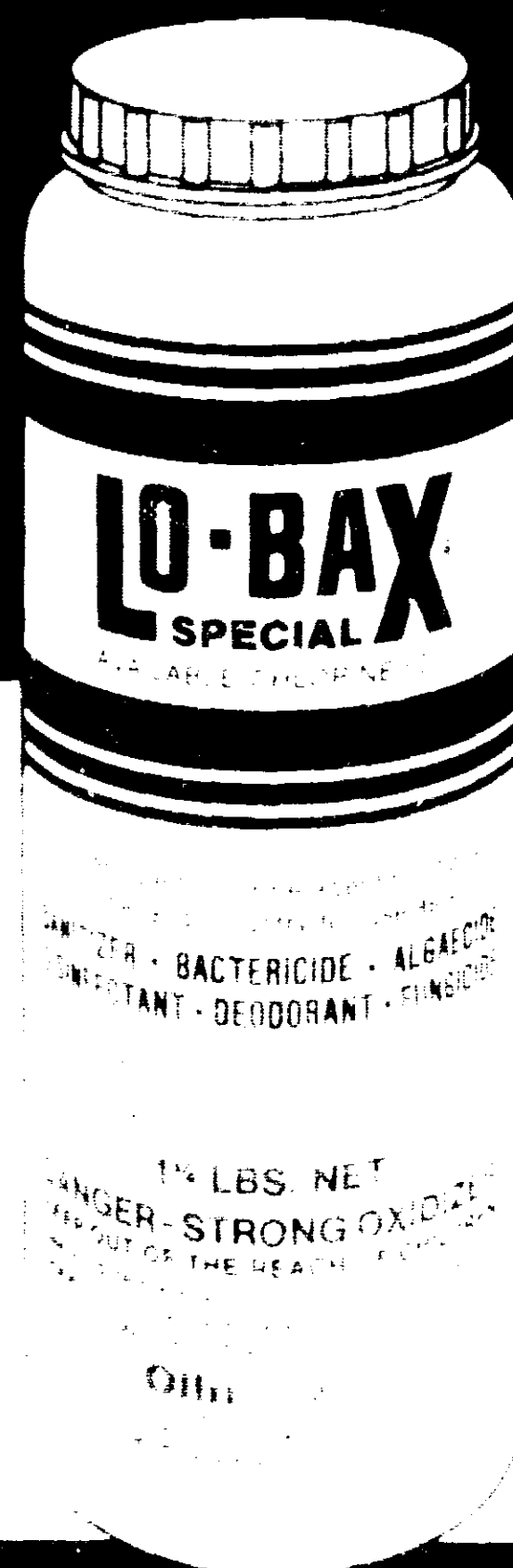
DANGER! May be fatal or harmful if swallowed. May produce severe chemical burns. Avoid breathing spray mist. Do not allow contact with eyes, skin, mucous membranes, or clothing. Strong Oxidizer. Contact with other material may cause fire. Keep from contact with clothing and other combustible materials. Do not store near combustible materials. Store in tightly closed containers. Remove and wash contaminated clothing promptly. While Lo-Bax by itself is not a combustible material, it must not be mixed or contaminated with any foreign materials such as, household products, soap products, paint products, garbage, solvents, acids, pool chemicals, vinegar, beverages, oils, pine oil, dirty rags, etc. Contamination or mixing with these types of chemicals and products may result in fire and the fire can be of great intensity. Prevent any burning material such as a lighted cigarette from falling into product. Drench fires with water. Flush spilled product with water. Dispose of spilled product by flushing with large amounts of water. Keep in cool, dry place in original container. When measuring, use only a clean, plastic or enamel spoon. Always replace cap. Do not reuse empty container. Wash empty container thoroughly with water and discard.

ANTIDOTE: External — flood skin or eyes with plenty of water for 15 minutes. If irritation to skin persists, get medical attention. For eyes — call physician immediately. Internal — drink large quantities of water or milk. Follow with milk of magnesia, vegetable oil, or beaten eggs. Call physician immediately.

HOW AND WHERE
TO USE

LO-BAX[®]
SPECIAL

FOR HOME,
FARM,
AND INDUSTRY

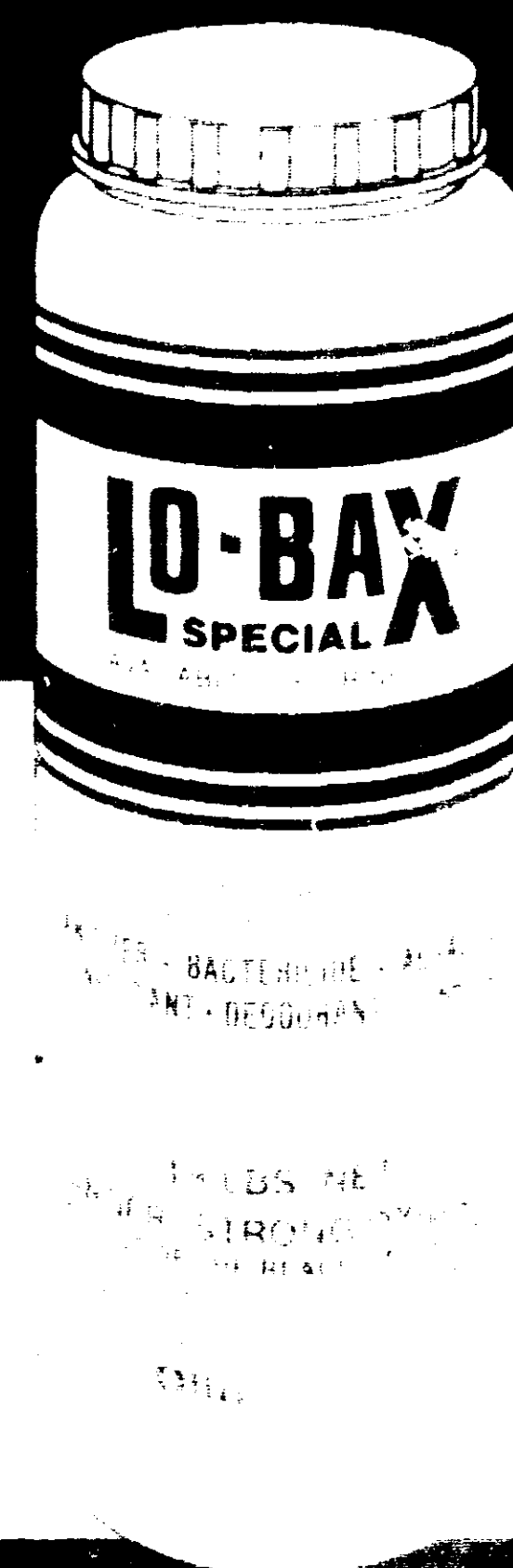


A Concentrated Superior Sanitizing Agent

HOW AND WHERE
TO USE

LO-BAX[®]
SPECIAL

FOR HOME,
FARM,
AND INDUSTRY

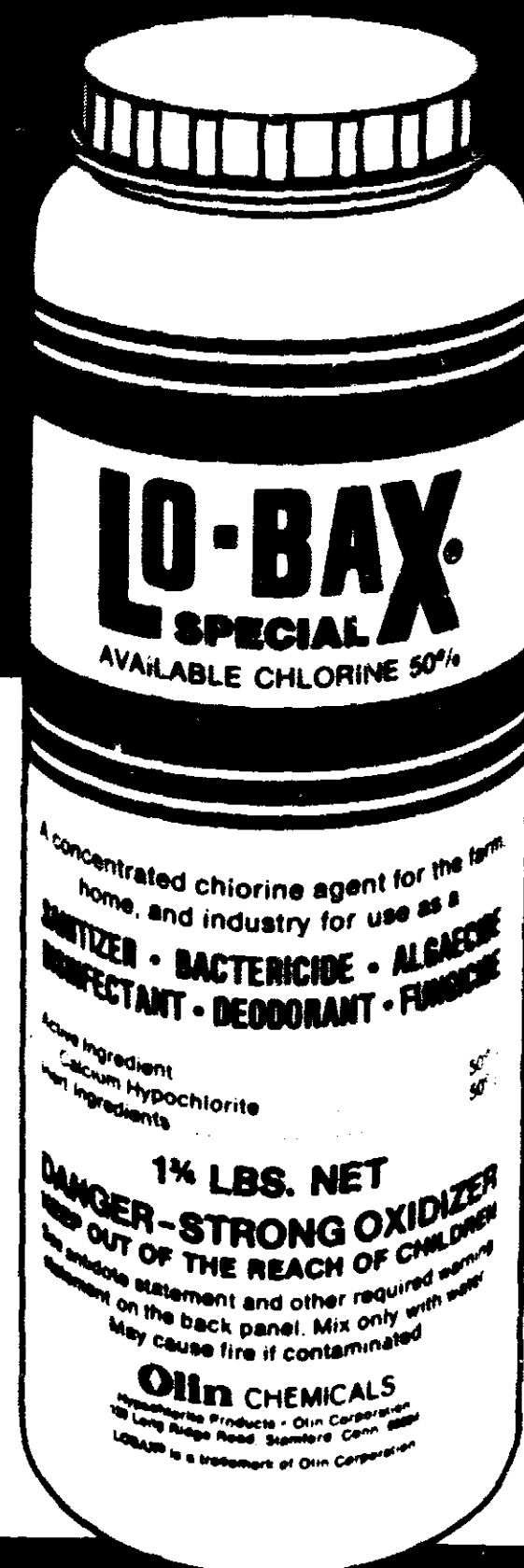


A Concentrated Superior Sanitizing Agent

HOW AND WHERE
TO USE

LO-BAX[®]
SPECIAL

**FOR HOME,
FARM,
AND INDUSTRY**

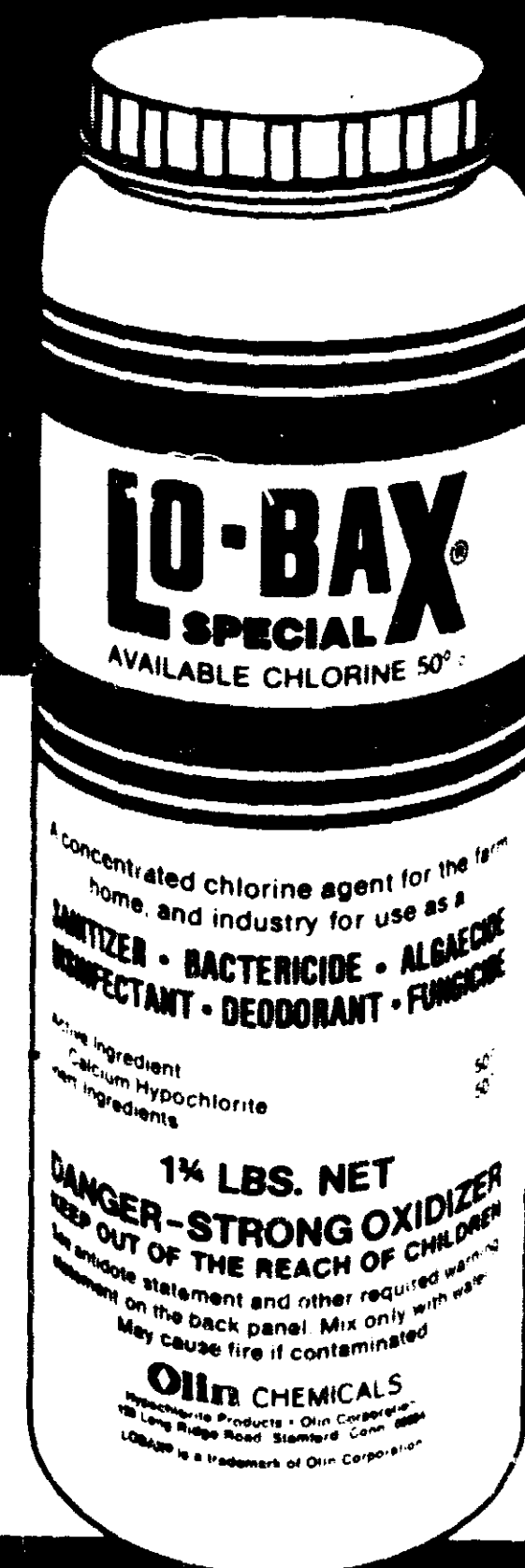


A Concentrated Superior Sanitizing Agent

HOW AND WHERE
TO USE

LO-BAX[®]
SPECIAL

**FOR HOME,
FARM,
AND INDUSTRY**



A Concentrated Superior Sanitizing Agent

X

LO-BAX[®]

SPECIAL

LO-BAX[®]

SPECIAL

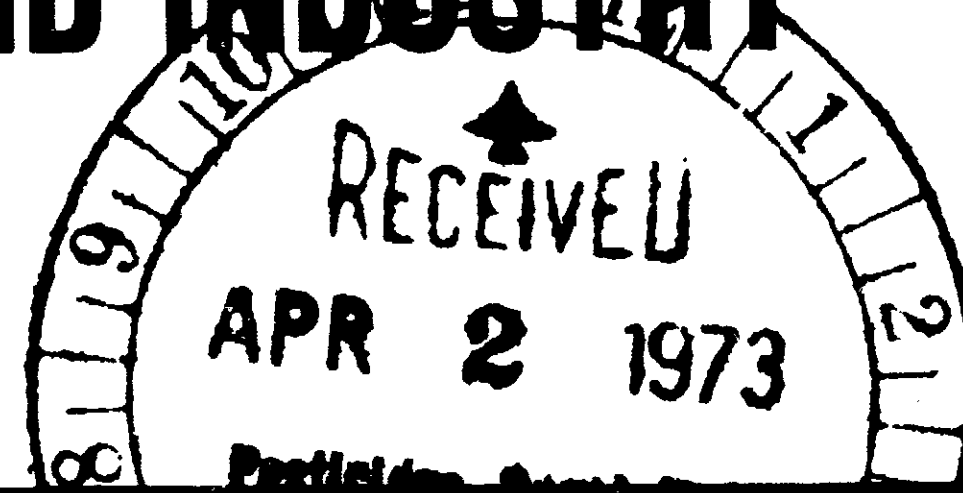
LO-BAX[®]

SPECIAL

AVAILABLE CHLORINE 50%

AVAILABLE CHLORINE 50%

FOR HOME,
FARM,
AND INDUSTRY



A concentrated chlorine agent for the farm,
home, and industry for use as a
SANITIZER • BACTERICIDE • ALGAEKILLER
DISINFECTANT • DEODORANT • FUNGICIDE

Active Ingredient
Calcium Hypochlorite 50%
Inert Ingredients 50%

1½ LBS. NET
DANGER-STRONG OXIDIZER
KEEP OUT OF THE REACH OF CHILDREN
See antidote statement and other required warning
statement on the back panel. Mix only with water.
May cause fire if contaminated.

Olin CHEMICALS
Hypochlorite Products • Olin Corporation
130 Long Ridge Road, Stamford, Conn. 06904
LOBAX is a trademark of Olin Corporation

A concentrated chlorine agent for the farm,
home, and industry for use as a
SANITIZER • BACTERICIDE • ALGAEKILLER
DISINFECTANT • DEODORANT • FUNGICIDE

Active Ingredient
Calcium Hypochlorite 50%
Inert Ingredients 50%

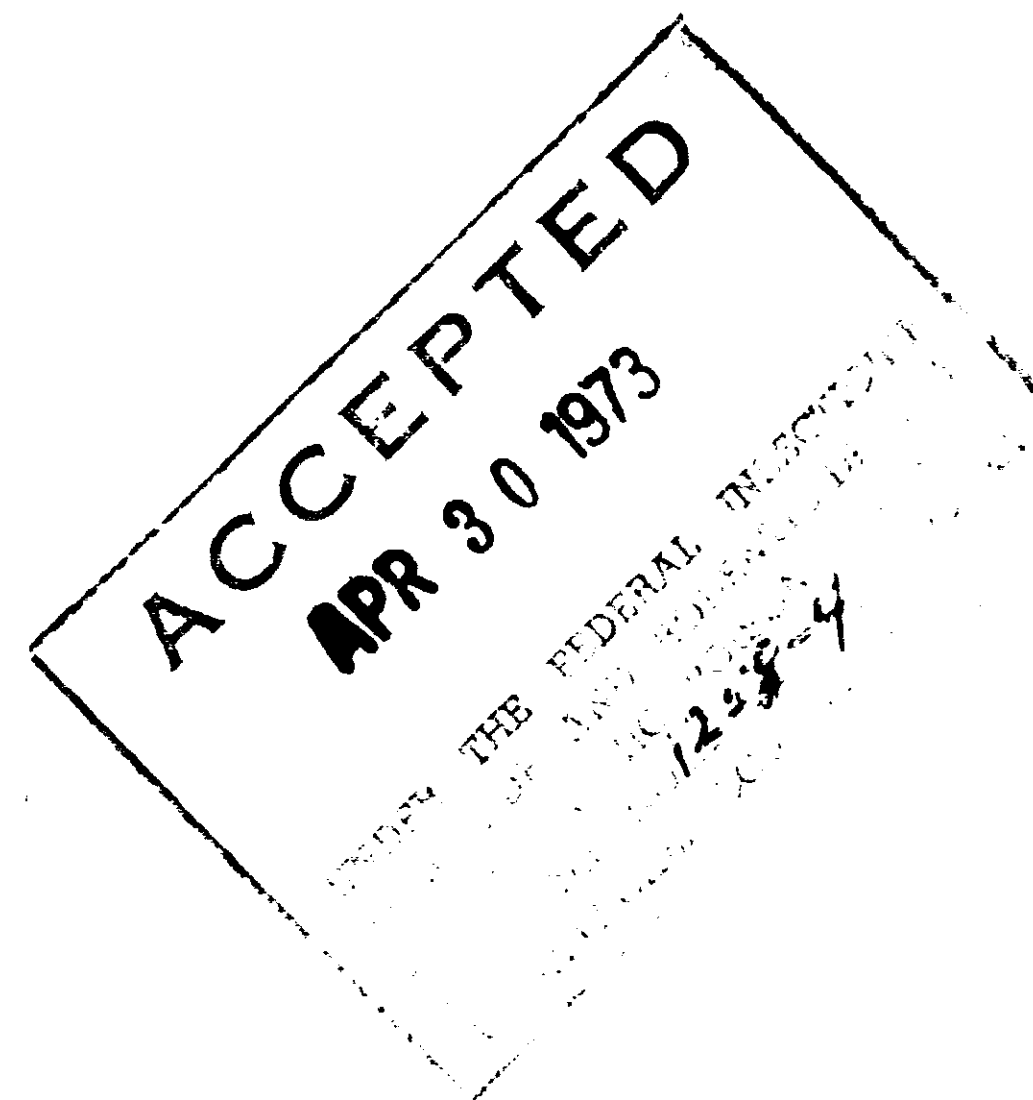
1½ LBS. NET
DANGER-STRONG OXIDIZER
KEEP OUT OF THE REACH OF CHILDREN
See antidote statement and other required warning
statement on the back panel. Mix only with water.
May cause fire if contaminated.

Olin CHEMICALS
Hypochlorite Products • Olin Corporation
130 Long Ridge Road, Stamford, Conn. 06904
LOBAX is a trademark of Olin Corporation

Superior Sanitizing Agent

A Concentrated Superior Sanitizing Agent

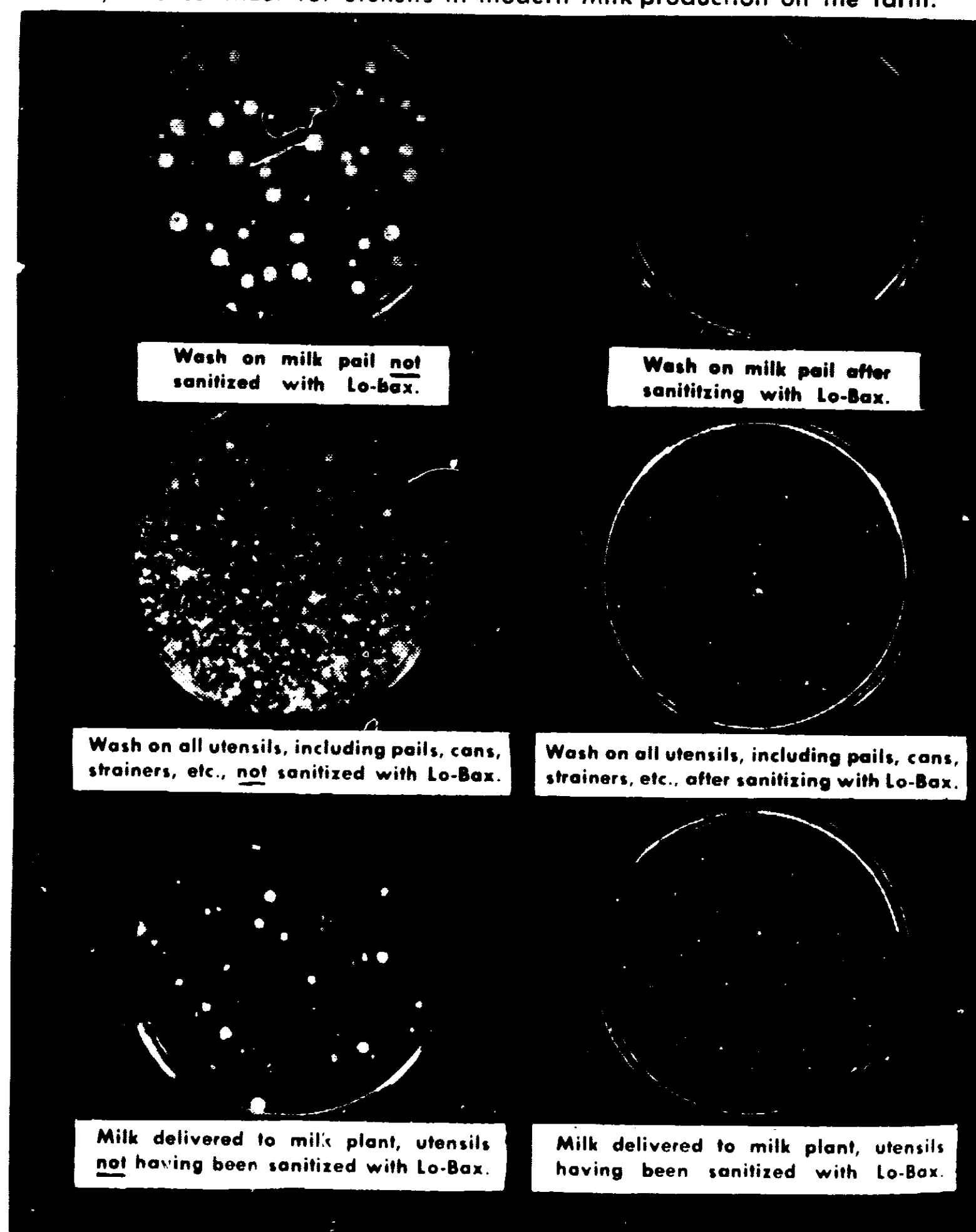
WHERE TO USE LO-BAX[®] SPECIAL



Pails, cans and other utensils—Milking machines
—Coolers—Cooling tanks—Separators—Sanitizing
C-I-P milk lines—General sanitation—Farm water
supplies.

POULTRY FARMS	10
Drinking water—Sanitary surroundings.	
FLUID MILK PLANTS	11
Weigh tanks, receiving vats, pasteurizers, coolers, filters, clarifiers, bottlers, pipe lines, etc.—Bottles —Tanks, tank trucks, etc.—Separators—General sanitation.	
EVAPORATED MILK PLANTS	14
Tanks, hot wells, vacuum pans, irradiators, homogenizers, heaters, can filters, pipe lines, etc.	
ICE CREAM PLANTS	15
Ice cream mix equipment—Freezers.	
CHEESE FACTORIES	15
Equipment and utensils—Cheese bags, press cloths —Curing and storage rooms, etc.	
Lo-Bax[®] Solution table	16, 17
CREAMERIES (BUTTER PLANTS)	18
Parchment liners—Tables, cutting benches, forms, etc.	
OTHER FOOD PLANTS	19
Bakeries—Breweries—Carbonated beverage plants —Egg breaking, freezing and drying plants.	
WATER SUPPLIES	23
TAVERNS, SODA FOUNTAINS, RESTAURANTS	25
Glasses, mugs, dishes—Bar towels, wiping cloths— Equipment—General sanitation.	
HOUSEHOLD USES	26
FIGURING TANK CAPACITIES	29
PRECAUTIONARY INFORMATION	30

Illustrating, by standard plate counts of Rinses and Milk as delivered to the plant, the value of using LoBax (100 p.p.m. available chlorine) as a sanitizer for utensils in modern Milk production on the farm.



WHY LO-BAX® SPECIAL?

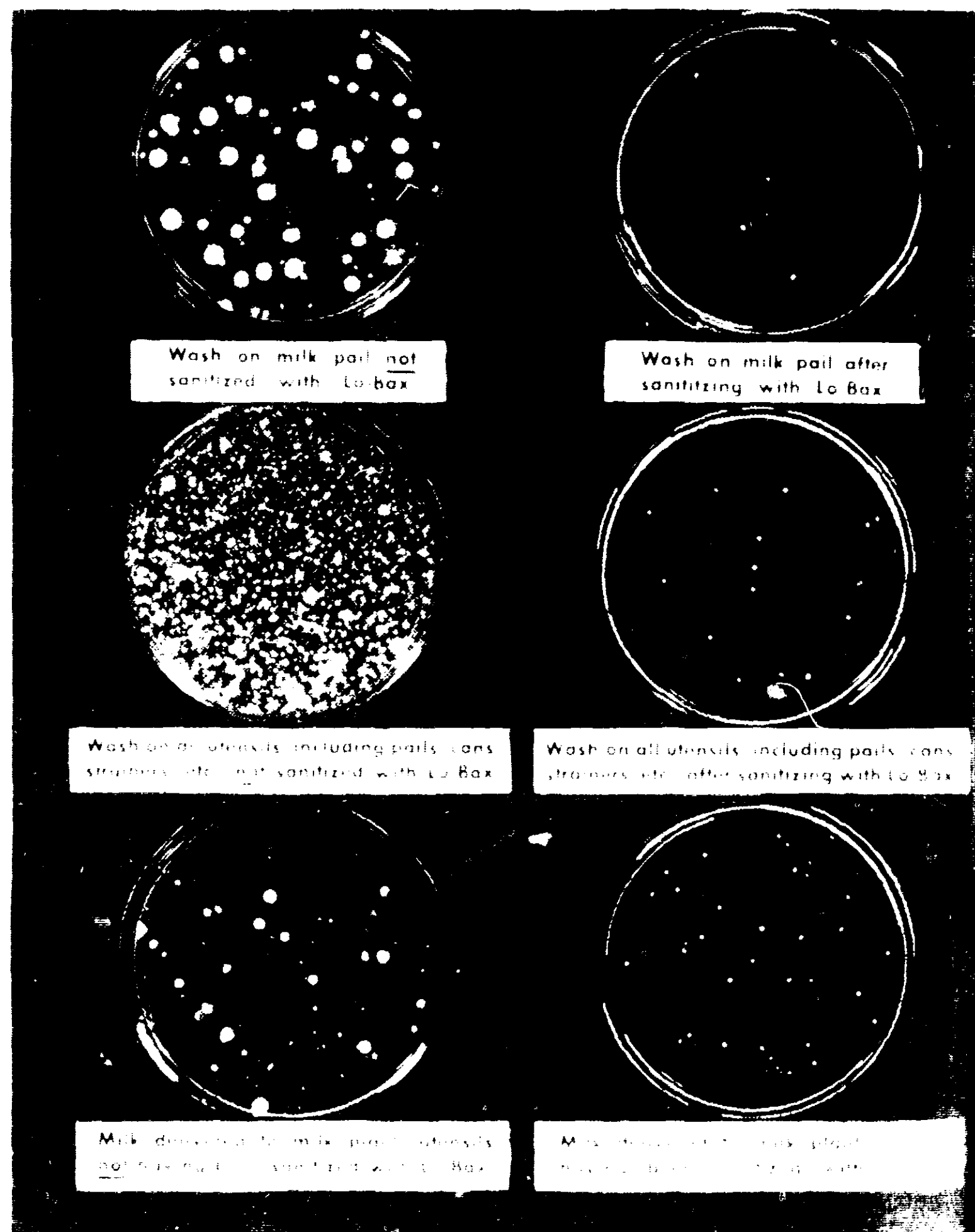
The Dry Chlorine That Pours

Lo-Bax Special is a granular, free-flowing, dry form of chlorine. It is scientifically designed to combine in *one* product the most desirable requirements of a modern chlorine sanitizing agent for use by the dairy and food industries and in the household.

Lo-Bax Special is composed of *fine granules* that dissolve quickly in water, hot or cold, to make CLEAR chlorine rinse solutions. It is particularly adapted to "hard" water supplies, and because Lo-Bax Special has extremely low alkalinity, it is a high-speed sanitizer.

Although highly concentrated, containing 50% available chlorine in active form, Lo-Bax Special has remarkable stability. It is very inexpensive and easy to use. Follow the simple directions and Lo-Bax Special will give you low bacteria counts at low cost.

the milk pail. The milk pail is the most important milk utensil in the dairy. It is the only milk utensil that is used to hold milk for a long time. It is the only milk utensil that is used to hold milk for a long time.



WHY LO-BAX WILL NOT Kill Bacteria That Live

Lo-Bax is a powerful disinfectant. It kills bacteria that live on the surface of milk pails, cans, strainers, etc. It does not kill bacteria that live inside the milk. Bacteria that live inside the milk are called "milk bacteria". They are the bacteria that cause milk to sour. They are the bacteria that cause milk to spoil. They are the bacteria that cause milk to become unsafe to drink. Lo-Bax will not kill these bacteria. It will only kill the bacteria that live on the surface of the milk pails, cans, strainers, etc. This is why it is important to wash the milk pails, cans, strainers, etc. after sanitizing with Lo-Bax. This will help to keep the milk safe to drink.

HOW LO-BAX® SPECIAL IS USED

(Note: Our recommendations are, first, that Lo-Bax solutions be applied to surfaces which have been thoroughly cleaned; secondly, that these solutions be applied and allowed to drain immediately before using equipment and utensils.)

DAIRY FARM SANITATION

Pails, cans and other utensils

Following milking, rinse all utensils with cold water. Clean thoroughly with warm water and washing powder, rinse with water and drain. In accordance with local health regulations or your individual needs, sanitize all utensils just before each milking by either of the following methods:

1. RINSE METHOD

Prepare in a milk pail Lo-Bax Solution A or B (see table on pages 16-17). Pour solution from one pail to another, making sure that it comes in contact with entire inner surface of each pail. Invert pails on a rack and allow to drain.

From the last pail pour the solution into one of the milk cans, turn on its side, shake so that the solution comes in contact with the entire inner surface of the can and lid. (Strainer may

be easily rinsed by placing on a can at the time solution is poured into can.) Repeat rinsing operation for each can, then invert and allow to drain.

2. IMMERSION METHOD

Prepare in an immersion tank Lo-Bax Solution A in accordance with local health regulations (see table on pages 16-17).

Submerge pails, cans, strainers, etc., in the solution for the time required by local health regulations. Remove from solution and allow to drain. Take out solution required for other uses, then empty immersion tank.

Milking Machines

Clean all parts thoroughly after use. Between milkings, keep tubes and teat cups filled with lye solution* on a solution rack; or keep immersed in a crock filled with lye solution.* If the crock method is used, the best practice is to make a fresh solution each day.

Just before milking, drain the lye solution* from the teat cups and milk tubes. Rinse pail and head in Lo-Bax Solution A or B (see table on pages 16-17), reassemble unit, draw about 2 gallons of the Lo-Bax solution through the teat cups into the pail, then drain.

* Or any other sanitizing solution approved by local health authorities.

Coolers

In flushing surface coolers, use Lo-Bax Solution B or A. The solution should be poured into tank above cooler and made to come in contact with the entire inside surface. Then open spigot so that solution may flow over cooler and wet entire cooling surface.

Cooling Tanks

To combat slime growths or other contamination in cooling tanks, add $\frac{1}{2}$ teaspoon Lo-Bax for each 40 gallons water in tank. Repeat treatment as often as necessary to clear up slime condition.

Separators

Each day, after separating and while separator is up to speed, flush with cold water. Disassemble and wash separator parts with hot water and washing powder. Then scald with boiling water and set aside to dry.

When ready to again use separator, reassemble parts and while getting separator up to speed, fill bowl to not less than $\frac{1}{3}$ of its capacity with Lo-Bax Solution A or B (see table on pages 16-17). Flush bowl and separator while running. Follow immediately with milk.

Sanitizing C-I-P Milk Lines

Thoroughly clean all C-I-P lines immediately after each milking. Just before the next use, circulate Lo-Bax Solution B (see table on pages 16 and 17) for at least ten minutes. Use enough of the solution to completely fill all lines in the system.

General Sanitation

To aid in deodorizing and maintaining sanitary conditions around the milk house and in the barn, the following procedure is recommended: each day utilize the Lo-Bax solutions remaining after sanitizing treatment of utensils and equipment, for sloshing or mopping floor and surroundings of milk house, and for flushing gutters and drains in barns. For disinfection, after cleaning use a spray gun to spray Lo-Bax Solution H on walls, racks, shelves, stanchions, etc. Spray thoroughly with potable water. Then wipe off metal equipment with a clean cloth. After use, empty sprayer and rinse all parts with potable water.

Farm Water Supplies

Water supplies on the farm are frequently contaminated with harmful bacteria. See "Potable Water Supplies," page 23, for Lo-Bax treatment to make water potable for use.

POULTRY FARM SANITATION

DRINKING WATER. Authorities agree that drinking water can be a greater carrier of poultry disease than air or soil. Poultry drinking water is continuously *exposed to contamination* and should therefore contain chlorine in sufficient amount to keep it in safe condition. Lo-Bax Special, which contains chlorine, should be used to help prevent contaminated water from spreading disease from one bird to another. Add ½ teaspoon Lo-Bax to each 6 gallons of poultry drinking water. Experienced poultrymen and turkey growers use Lo-Bax in the drinking water for chicks, poults and adult birds.

Drinking fountains and troughs should be kept clean and free from slime. Scrub daily with Lo-Bax Solution H. The regular use of Lo-Bax in the drinking water, as recommended above helps prevent formation of slime.

SANITARY SURROUNDINGS. (1) Remove all poultry from buildings to be treated with disinfectant. (2) Thoroughly clean and protect or remove from building all equipment including feeders and waterers. Remove all litter or bedding and clean building thoroughly. (3) Spray all surfaces with Lo-Bax Solution H. Any

standard spray gun may be used. After use, empty sprayer and rinse with potable water. (4) Apply disinfectant only at the recommended rate. Where feeding and watering equipment is disinfected, rinse equipment thoroughly with potable water. (5) Ventilate the building and do not house poultry until treatment has been absorbed, set or dried.

DAIRY PLANT SANITATION

Lo-Bax Special combines in *one* product the most desirable requirements of a modern chlorine sanitizing agent for effective bactericidal treatment of all types of equipment in Fluid Milk Plants, Evaporated Milk Plants, Ice Cream Plants, Cheese Factories and Creameries (Butter Plants).

FLUID MILK PLANT EQUIPMENT

(Weigh tanks, receiving vats, pasteurizers, coolers, filters, clarifiers, bottlers, pipe lines, etc.)

Just before use, treat all equipment by either or both of the following methods:

1. FLOW METHOD

Prepare enough Lo-Bax Solution A or B (see table on pages 16-17) in weigh tank or receiving tank to completely flush all of above mentioned equipment. Pump this solution through the entire system and drain carefully before starting the milk through.

2. SPRAY METHOD

Prepare Lo-Bax Solution B for use in a compression sprayer, and spray all equipment not treated by flow method. After using sprayer, empty it, rinse thoroughly with potable water and drain.

Bottles (Machine-Washed)

(a) "SOAKER TYPE" WASHER

First, in the final rinse tank add 1 level teaspoon Lo-Bax for each 6 gallons water.

Next, if washer is equipped with chlorine solution feeding device, prepare a stock solution of Lo-Bax and use as recommended by manufacturer of washer. [2 level tablespoons Lo-Bax to 1 qt. water, or 2 $\frac{2}{3}$ ozs. dry weight Lo-Bax to 1 gal. water, will prepare a solution containing 1% (10,000 ppm) of available chlorine.] However, if washer is *not* equipped with chlorine solution feeding device, under average conditions and after 10,000 bottles have been

rinsed, add $\frac{1}{2}$ teaspoon Lo-Bax for each 8 gallons of solution remaining in rinse tank; after 20,000 bottles have been rinsed, make up a fresh solution.

(b) "PRESSURE TYPE" WASHER

In the final rinse tank, add 1 level teaspoon Lo-Bax for each 4 gallons water. The solution should be tested to maintain a strength at all times above 50 parts per million available chlorine.

With either type of washer, drain the solution from the tank after each day's run. Fresh bactericidal solution should be made up every day.

Bottles (Hand-Washed)

Following the customary washing procedure, submerge bottles for not less than 2 minutes in a rinse tank containing Lo-Bax Solution A or B (see table on pages 16-17). Allow bottles to drain before filling. Fresh bactericidal solution should be made up each day.

Tanks (Tank Trucks, Tank Cars, Storage Tanks, etc.)

Shortly before refilling, spray entire inner surface with Lo-Bax Solution B and allow to drain.

Separators

After finishing the run, clean parts thoroughly, rinse in Lo-Bax Solution A or B (see table on pages 16-17), then follow by a rinse with clear potable water. Shortly before use, fill bowl to not less than 1/3 of its capacity with Lo-Bax Solution A or B. Run solution through the separator, and follow with the milk.

General Sanitation

To aid in deodorizing and maintaining sanitary conditions in dairy plants, each day utilize the Lo-Bax solutions remaining after sanitizing treatment of equipment, to flush floor and drains.

For disinfection, spray floor, walls and ceiling with Lo-Bax Solution H. Spray with potable water. For destroying active mold-growths on contact, use Solution K. Spray with potable water. Repeat application when new growth appears. After use, empty sprayer and rinse all parts with potable water.

EVAPORATED MILK PLANT EQUIPMENT

(Tanks, hot wells, vacuum pans, irradiators, homogenizers, heaters, can fillers, pipe lines, etc.)

Follow the same sanitation routine as outlined for Fluid Milk Plant Equipment.

ICE CREAM PLANT EQUIPMENT

Ice Cream Mix Equipment

Follow the same sanitation routine as outlined for Fluid Milk Plant Equipment.

Freezers

Before using the freezer, fill the hopper with Lo-Bax Solution A or B (see table on pages 16-17). Place dasher in freezer and fasten the head in place. Then drain the Lo-Bax solution into the freezer, operate the freezer for two minutes and drain off the solution. Follow with the ice cream mix.

CHEESE FACTORY EQUIPMENT

(Intake tanks, cheese vats, whey-holding vats, utensils, etc.)

Equipment and Utensils

Just before use, and while utensils are in cheese vat, prepare Lo-Bax Solution B for use in a compression sprayer, and spray heavily inside of intake tank, cheese vat including utensils, and whey-holding vat. Drain, then follow with milk.

LO-BAX[®] SPECIAL SOLUTION TABLE

NOTE: Lo-Bax solution should be applied to and containers should be immersed in Lo-Bax

surfaces which are thoroughly clean. All utensils solution for 2 consecutive minutes just before using.

<i>Solution Strength</i>	<i>Quantity of Lo-Bax</i>	<i>Application</i>
Sanitizing Solution A (100 ppm) †	½ teaspoon to 2 gals. level teaspoon to 4 gals. or 1 level tablespoon to 12 gals. water	Precleaned inanimate surfaces.*
Sanitizing Solution B (200 ppm) †	1 level tablespoon to 6 gals. water	For rinsing or immersing utensils — pails, cans, strainers, coolers, milking machines, separators, etc.
Disinfecting Solution C (300 ppm) †	1 level tablespoon to 4 gals. water	For spraying** or wiping equipment.
Disinfecting Solution H (1,000 ppm) †	1 level tablespoon to 1¼ gals. water	For deodorizing & general disinfection.
Disinfecting Solution K (5,000 ppm) †	4 level tablespoons (1⅓ weight) to 1 gal. water.	To destroy active mold growths on contact.

† "ppm" means parts available chlorine per million parts water.

** After using sprayer, empty it, rinse thoroughly with potable water, and drain.

*A starting concentration of 100 ppm of available chlorine (Solution A) may be recommended as a sanitizing rinse for precleaned inanimate surfaces if testing facilities are available so that the solution can be adjusted periodically to prevent the concentration from falling below 50 ppm at any time. If such facilities are not available, a starting concentration of 200 ppm (Solution B) must be used.

Cheese Bags, Press Cloths

Wash with hot water and an alkali cleanser. Rinse in warm water, then immerse in Lo-Bax Solution C for several minutes. Then rinse thoroughly in clear water.

Curing and Storage Rooms, Shelves and Trucks

For destroying active mold growths and controlling rind-rot — after thorough cleaning, regularly brush or spray all walls, ceilings, floors and shelves of curing and storage rooms, also trucks, with Lo-Bax Solution K. Then spray or rinse thoroughly with potable water. If sprayer is used, empty after use, rinse thoroughly with potable water and drain.

CREAMERY (BUTTER PLANT) EQUIPMENT

(Weigh tanks, receiving vats, mixers, filters, pasteurizing vats, coolers, holding tanks, separators, pipe lines, etc.)

Follow the same sanitation routine as outlined for Fluid Milk Plant Equipment on page 12.

Churns

After use, rinse 5 minutes with hot water (140° F.), remove doors and flush. Run 10 minutes with usual washing solution and flush. Then add scalding water (about 1/3 capacity of churn), run for 15 minutes and drain. Just before again using churn, run in cold water (about 1/2 cream capacity) and add enough Lo-Bax to prepare Solution B. Run 5 to 10 minutes, drain, then follow with cream.

Parchment Liners

Just before lining butter tubs, soak liners for about 5 minutes in Lo-Bax Solution A.

Tables, Cutting Benches, Forms, etc.

Scrub with hot water and an alkali cleanser. Rinse with water, then rinse or wipe with Lo-Bax Solution H.

OTHER FOOD PLANTS

Bakeries

For rinsing or flushing equipment after thorough cleaning, use Lo-Bax Solution A or B. For

spraying or wiping equipment use Lo-Bax Solution C. Then rinse thoroughly with potable water. To aid in preventing outbreaks of mold, spray walls, ceilings, floors, proof boxes, storage rooms, etc., with Lo-Bax Solution H. Spray thoroughly with potable water. For destroying active mold-growths spray or wipe with Lo-Bax Solution K. Spray thoroughly with potable water.

Breweries

For filters, pipe lines, storage tanks, bottling equipment and other surfaces coming in contact with the finished beverage, clean thoroughly, then rinse or flush with Lo-Bax Solution A. Follow with water rinse. To aid in keeping the plant free from mold and wild yeast, clean thoroughly, then spray walls, ceilings, floors, etc., with Lo-Bax Solution H. Spray thoroughly with potable water. For destroying active mold-growths on contact, spray or wipe with Lo-Bax Solution K. Spray thoroughly with potable water.

Carbonated Beverage Plants

After thorough cleaning and before use, flush entire syrup system with Lo-Bax Solution A or B, then follow with potable water rinse. Syrup jars and mixing should be either flushed with Lo-Bax Solution B sprayed with Solution C, then rinsed with potable water.

Egg Breaking, Plants

SANITIZING EGGS. To combat bacterial contamination that could be introduced into egg breaking operations by dirty eggs, the eggs should be classified and separated into clean eggs and dirty eggs, with the latter then treated as hereafter described. Dirty eggs should first be cleaned in a washing powder solution bath, then sanitized by immersing in Lo-Bax Solution B for not less than 2 minutes. This solution should be tested to maintain a strength at all times above 100 parts per million available chlorine; when solution strength falls below 100 ppm available chlorine, make up a fresh Lo-Bax Solution B.)

EQUIPMENT (CUPS, KNIVES, TRAYS, ETC.). All equipment, after being in contact with eggs that are "off," should be sent to the kitchen for thorough cleaning and sanitizing. The egg cups, breaking knives, trays, etc., should be thoroughly cleaned with washing powder, rinsed

NOTE: When preparing a Lo-Bax solution, it is suggested that a crock, enamelware, plastic, or stainless steel vessel (pan, pail, tank, etc.) be used.

with clear water; then, just before placing back in use, immerse them in Lo-Bax Solution B for not less than 2 minutes. (This solution should be tested at frequent intervals. Whenever the strength drops to 100 parts per million available chlorine, waste solution to drain and prepare a fresh Lo-Bax Solution B.)

EGG BREAKING ROOM, TABLES, ETC. To aid in maintaining sanitary conditions in the breaking room, also in deodorizing—tables, stools, walls and floor should be cleaned, and just before use, sanitized by spraying, wiping or rinsing with Lo-Bax Solution C. Rinse thoroughly with potable water.

BREAKERS. After breaking any “off” or inedible eggs, breakers should wash their hands and rinse in Lo-Bax Solution A prior to receiving new equipment.

Egg Freezers, Egg Dryers

(Tanks, vats, mixers, filters, coolers, holding tanks, pipe lines, pumps, etc.)

Follow the same sanitation routine as outlined for Fluid Milk Plant Equipment on page 12.

POTABLE WATER SUPPLIES

(Wells, Cisterns, Storage Tanks)

Raw or untreated water supplies often contain harmful organisms which, unless effectively controlled, can be responsible for contaminated dairy and food products as well as outbreaks of water-borne diseases. Today nearly all of our public water supplies are made potable by treating with some form of chlorine. Lo-Bax contains 50% available chlorine in a convenient dry form.

When treating water with a chlorine product, it is essential to add a sufficient amount to destroy all organic matter present and at the same time leave some free chlorine in the water. The amount of available chlorine consumed in destroying the organic matter is commonly referred to as the “chlorine demand” of the water. The free chlorine (that amount of available chlorine left over after destruction of germs and organic matter) is commonly known as the “chlorine residual” of the water, which must always be present for the water to be potable.

Health authorities recommend that water be treated to give a “chlorine residual” of at least 0.2 parts per million available chlorine. To accurately determine this treatment, a standard orthotolidin chlorine test set should be used, but if not available the water should be treated until the water retains the characteristic taste imparted by free chlorine.

Consult your local Public Health officer on

proper treatments or individual problems pertaining to safe local water supply.

1. MANUAL METHOD OF TREATING WATER WITH LO-BAX

Add $\frac{1}{2}$ teaspoon of Lo-Bax to each 200 gallons water (or 1 level tablespoon of Lo-Bax to each 1,200 gallons water; or 1 oz. dry weight Lo-Bax to each 3,750 gallons water) to give a dosage of approximately 1 ppm available chlorine. Agitate water briefly, let stand at least 20 minutes, then test for residual chlorine. If test does not show a chlorine residual repeat Lo-Bax dosage until a satisfactory chlorine residual is obtained. Also test water once a day to make sure that satisfactory chlorine residual is maintained.

2. AUTOMATIC TREATMENT OF WATER BY HYPOCHLORINATOR EQUIPMENT

In an earthenware or plastic container prepare a 1% (10,000 ppm) available chlorine stock solution by either adding entire contents of a $1\frac{3}{4}$ -lb. bottle of Lo-Bax to 11 gallons water, or by adding 2 ounces (dry weight) Lo-Bax to each 3 quarts of water. Hypochlorinator equipment should be set up according to manufacturer's directions to automatically feed available chlorine stock solution into water to be treated, and so that satisfactory chlorine residual is obtained. To make sure that satisfactory chlorine residual is maintained, test water at least once a day.

TAVERNS, SODA FOUNTAINS AND RESTAURANTS

Glasses, Mugs, Dishes

A LO-BAX sanitizing rinse keeps glasses, dishes, food utensils, etc. sanitary. For hand washing in a three-compartment sink use the following procedure:

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a LO-BAX solution (1 teaspoon of LO-BAX to 2 gals. water) (approximately 200 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain-board to air dry. Fresh LO-BAX solutions should be made up each morning and as frequently during the day as is necessary.

Bar Towels, Wiping Cloths

To keep bar towels and wiping cloths white, sweet smelling and sanitary, wring out of Lo-Bax Solution C. Rinse with potable water.

Miscellaneous Equipment

Thoroughly clean counter and table tops, sand-
vich and drain boards, refrigerators and other
equipment, then wipe or flush with Lo-Bax So-
lution C. Rinse with potable water.

HOUSEHOLD USES

**Deodorizing and Disinfecting Toilets, Wash-
bowls, and Lavatory Floors:** To aid in deodor-
izing and disinfecting toilets, washbowls, and
lavatory floors, the following procedure is rec-
ommended: Wipe washbowls, faucets and toilet
seats with Lo-Bax Solution H. Pour excess so-
lution into toilet bowls and urinal drains. Swab
lavatory floors with Lo-Bax Solution H.

Minimizing Odors: To minimize odors from
garbage and refuse containers, dog houses, cat
litter boxes, clean and wash, then rinse with
Lo-Bax Solution C. (Pgs. 16 & 17)

Birdbath: To aid in the control of algae and
bacteria, scrub birdbath regularly with Lo-Bax
Special Solution H. (Pgs. 16 & 17). Rinse with
clean water and refill.

Mold-Growths in Cellars: To destroy active
mold-growths in cellars, storage rooms, etc.,
spray or wipe with Lo-Bax Solution K. (Pgs.
16 & 17.) Repeat application when new growth
appears.

Removing Stains from China: To restore stained
china to its original spotless condition, chemical
action that bleaches the discoloration is neces-
sary. Lo-Bax Special provides this action at low
cost, but does not affect the original color or
injure china in any way. Since Lo-Bax Special
contains no grit nor abrasive it cannot scratch
the china nor damage the glaze.

China Dip Treatment:

1. Prepare a China Dip Solution in a 10-
gallon size crock $\frac{1}{2}$ full (5 gallons) of luke-
warm water, then add $\frac{1}{4}$ cupful of Lo-Bax
Special and stir well. An enamelware, tinned or
stainless steel vessel (pan, pail, tank, etc.) may
also be used. If less than 5 gallons of China Dip
Solution are to be prepared, add 1 tablespoon
measure, level full of Lo-Bax Special for each
gallon of lukewarm water. After solution has
been prepared it may be used either lukewarm
or cold.

2. Separate stained dishes as they come from
the washer. Soaking for about a minute or two
in the Lo-Bax Special China Dip Solution should
remove all ordinary stains. For more stubborn
stains, rub stained dishes with cloth wet in the
solution, or allow stained dishes to remain in
the solution for a longer period.

3. Rinse the dishes thoroughly when they
are removed from the solution, either by run-
ning them through the washer or by rinsing

them by hand. A fresh 5-gallon batch of Lo-Bax Special China Dip Solution should be prepared after dipping about 500 dishes.

Note: In working with Lo-Bax Special China Dip Solution rubber gloves are needed only by those with sensitive skin. Do not use an aluminum vessel to hold China Dip Solution. Since the action of Lo-Bax Special solution bleaches do not allow it to come in contact with colored clothing. Do not use Lo-Bax Special solutions of this strength on silverware as tarnishing would result.

Removing Stains from Wood, Porcelain, Tile and Marble: Wipe or rub with Solution H. (see Pgs. 16 & 17). Rinse thoroughly with water.

Roof Cleaning: To destroy or kill fungus and mildew on contact on asphalt and wood roofs and siding.

1. Clean roof or siding by brushing and hosing with clean water. 2. Mix 1½ ozs. of Lo-Bax Special per 1 gallon of water and brush or spray roof or siding. 3. Thirty minutes after application, rinse by hosing with clean water. 4. Repeat application when new growth appears. Note: See CAUTION before using.

CAUTION: Lo-Bax solution may burn or discolor foliage or lawn around the house. Protect or prevent foliage from coming in contact with Lo-Bax solution. Do not use Lo-Bax solution on surfaces coated with old lead or oil paint. Colors and surfaces may be bleached or faded by this treatment. Thoroughly flush with water all plants or ground around plants coming in contact with chlorine.

FIGURING TANK CAPACITIES

Capacity of Rectangular or Square Tanks

To figure the gallon capacity of a rectangular or square tank, multiply the length times the width times the depth (all in terms of inches, inside dimensions) times .0043.

Example—Find the gallon capacity of a tank measuring 60 in. long by 40 in. wide by 48 in. deep.

Use the formula:

$$\begin{aligned} \text{Length} \times \text{Width} \times \text{Depth} \times .0043 \\ &= \text{Capacity in U.S. gallons} \\ 60 \times 40 \times 48 \times .0043 &= 495.36 \text{ U.S. gallons} \end{aligned}$$

Capacity of Cylindrical Tanks

To figure the gallon capacity of a cylindrical tank, measure the diameter and depth of tank in inches, then multiply the diameter times the diameter times the depth (all in terms of inches, inside dimensions) times .0034.

Example—Find the gallon capacity of a tank measuring 60 in. in diameter by 72 in. in depth.

Use the formula:

$$\begin{aligned} \text{Diameter} \times \text{Diameter} \times \text{Depth} \times .0034 \\ &= \text{Capacity in U.S. gallons} \\ 60 \times 60 \times 72 \times .0034 &= 881.28 \text{ U.S. gallons} \end{aligned}$$

Working Capacity of Tanks

In figuring the capacity of any tank, it should be borne in mind that the *working* capacity will be somewhat less than the actual capacity.

Lo-Bax[®] Special should never be mixed with anything but water.

DANGER! May be fatal or harmful if swallowed. May produce severe chemical burns. Avoid breathing spray mist. Do not allow contact with eyes, skin, mucous membranes, or clothing. Strong Oxidizer. Contact with other material may cause fire. Keep from contact with clothing and other combustible materials. Do not store near combustible materials. Store in tightly closed containers. Remove and wash contaminated clothing promptly. While Lo-Bax by itself is not a combustible material, it must not be mixed or contaminated with any foreign materials such as, household products, soap products, paint products, garbage, solvents, acids, pool chemicals, vinegar, beverages, oils, pine oil, dirty rags, etc. Contamination or mixing with these types of chemicals and products may result in fire and the fire can be of great intensity. Prevent any burning material such as a lighted cigarette from falling into product. Drench fires with water. Flush spilled product with water. Dispose of spilled product by flushing with large amounts of water. Keep in cool, dry place

in original container. When measuring, use only a clean, plastic or enamel spoon. Always replace cap. Do not reuse empty container. Wash empty container thoroughly with water and discard.

ANTIDOTE: External—flood skin or eyes with plenty of water for 15 minutes. If irritation to skin persists, get medical attention. For eyes—call physician immediately. Internal—drink large quantities of water or milk. Follow with milk of magnesia, vegetable oil, or beaten eggs. Call physician immediately.

Olin CHEMICALS

Consumer Products • Olin Corporation
120 Long Ridge Rd. Stamford, Conn. 06904

Printed in U.S.A.

AD45-373