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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

SEP 17 1987

OFFICE OF
PESTICIDES AND TOXIC SUBSTANCES

Olin Chemical Corporation
120 Long Ridge Road
Stamford, CN 06904

Attention: Mr. Harvey H. Klein

Subject: EPA Registration Number 1258-4
Your amendment request dated 05/12/87

Dear Sir:

The amendment referred to above, submitted in connection with registration under FIFRA sec. 3(c)(7)(A), is acceptable provided that you:

1. Submit and/or cite all data required for registration/re-registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data.
2. Submit two (2) copies of your final printed labeling before you release the products for shipment.

If these conditions are not complied with, the registrations will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the products constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records.

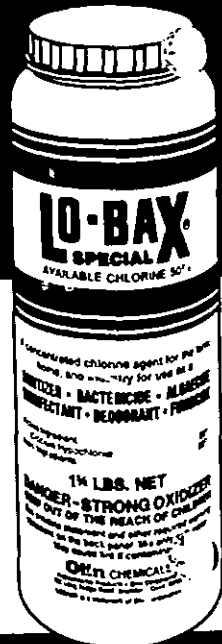
Sincerely, yours,

Jeff Kempter
Product Manager 32
Disinfectants Branch
Registration Division (TS-767c)

Enclosure

HOW AND WHERE
TO USE

LO-BAX
SPECIAL



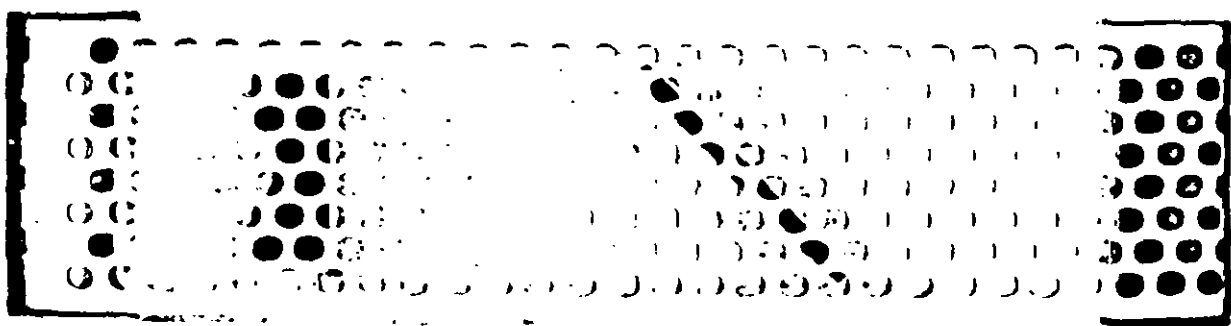
FOR HOME,
FARM, *17 AC*
1987
AND INDUSTRY

1258-4

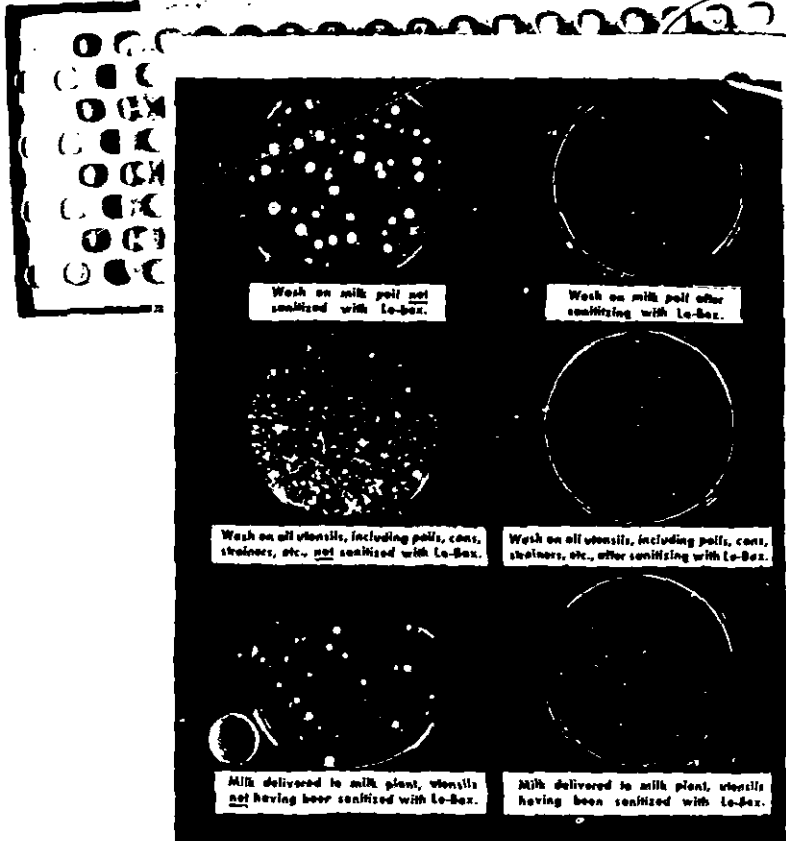
A Concentrated Superior Sanitizing Agent

**WHERE
TO USE
LO-BAX®
SPECIAL**

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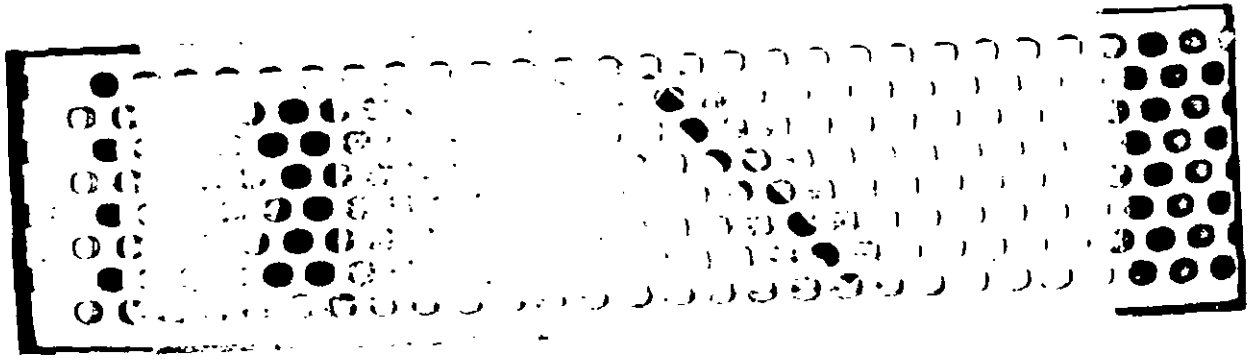
Illustrating, by standard plate counts of Bases and Milk as delivered to the plant, the value of using Lo-Bax (100 p.p.m. available chlorine) as a bactericide for utensils in modern Milk production on the farm.

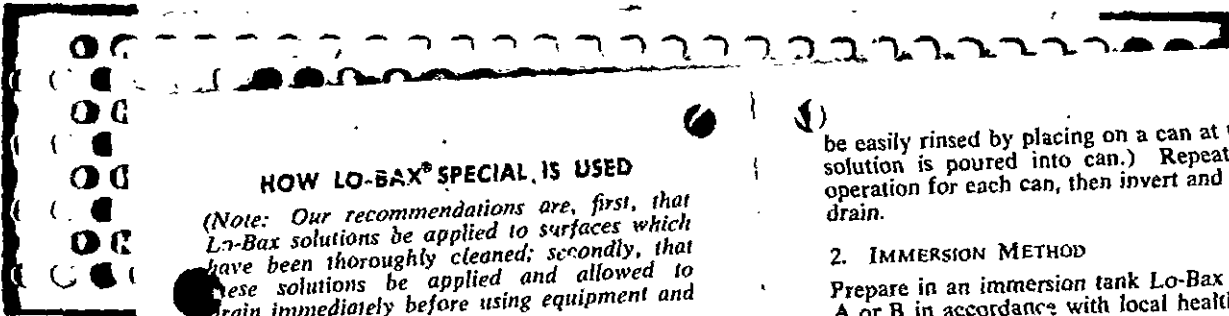
WHY LO-BAX® SPECIAL? The Dry Chlorine That Pours

Lo-Bax Special is a granular, free-flowing, dry form of chlorine. It is scientifically designed to combine in *one* product *all* 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 killer—kills most bacteria almost instantly on contact.

Although highly concentrated, containing 50% available chlorine in active form, Lo-Bax Special has remarkable stability and does not lose its strength as packed in the original container. 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.





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 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 or B in accordance with local health regulations (see table on pages 16-17).

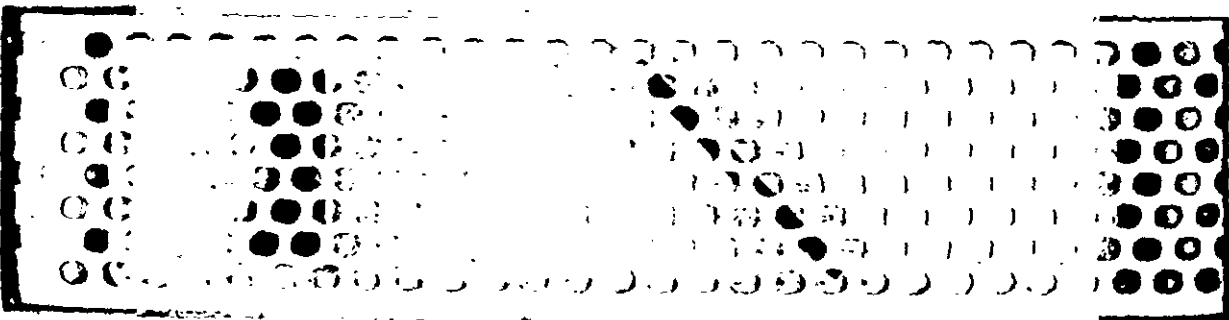
Submerge pails, cans, strainers, etc., in the solution for the time required by local health regulations. Remove from solution and allow to drain. Take out solution required for other uses, then empty immersion tank.

Milking Machines

Clean all parts thoroughly after use. Between milkings, keep tubbs 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.



Cows' Udders, Milkers' Hands, Milking Machine Teat Cups

(a) Before each milking, carefully clean udders, teats and inside flanks, then wipe with a large clean cloth saturated with Lo-Bax Solution A. Wring cloth out and mop off excess solution.

(b) Just before milking *each* cow, milkers hands should be rinsed in Lo-Bax Solution A, then dried with a clean towel.

(c) Between the milking of *each* cow, milking machine teat cups should be rinsed in clear water, then immersed in a pailful of separately prepared Lo-Bax Solution B.

(The preceding daily milking routine steps (a), (b) and (c) also help prevent the spread of mastitis.)

Aid in Control of Mastitis

To aid in the control of mastitis use Lo-Bax Solution A (warm water) in enamel or plastic basin, holding basin beneath udder so that teats are completely immersed in solution. This amount of solution should be enough to treat 15 to 20 cows.

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.

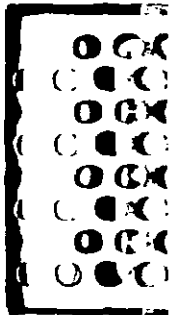
Cooling Tanks

To combat slime growths or other contamination in cooling tanks, add ½ 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 ⅓ 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 hushing 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

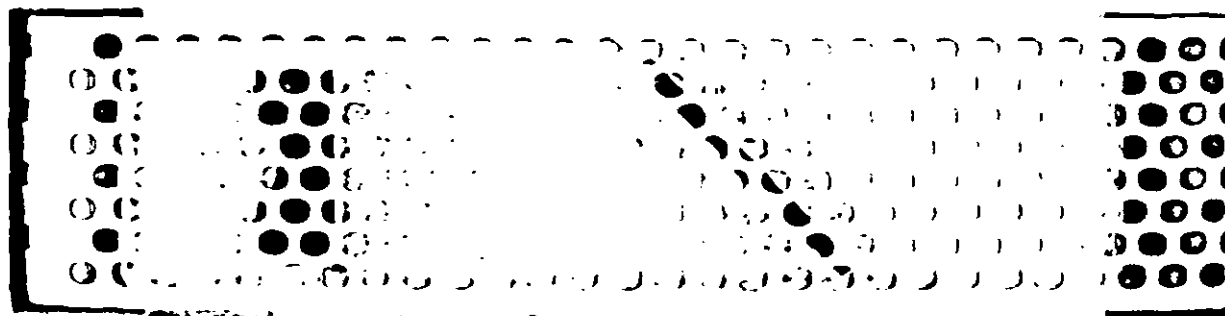
Water supplies on the farm are frequently contaminated with harmful bacteria. See "Safe Water Supplies," page 26, for Lo-Bax treatment to make water safe for use.

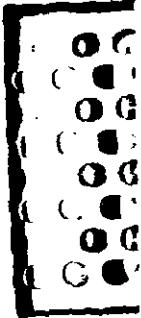
POULTRY FARM SANITATION

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 1/2 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* all 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

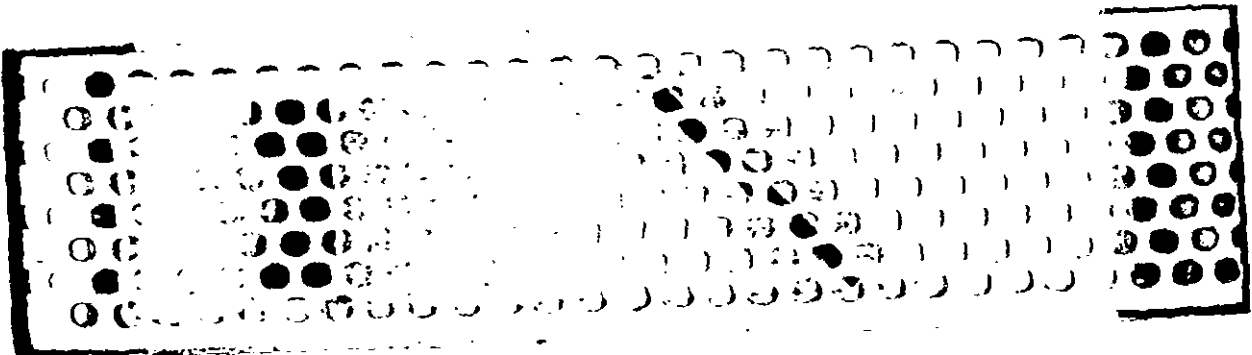
Prepare Lo-Bax Solution B for use in a compression sprayer, and spray all equipment not treated by flow method. After using sprayer, empty it, rinse thoroughly with potable water and drain.

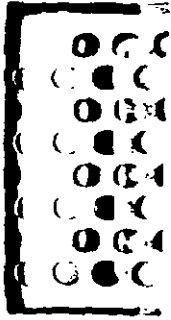
Bottles (Machine-Washed)

(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 1/2 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 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 or C 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

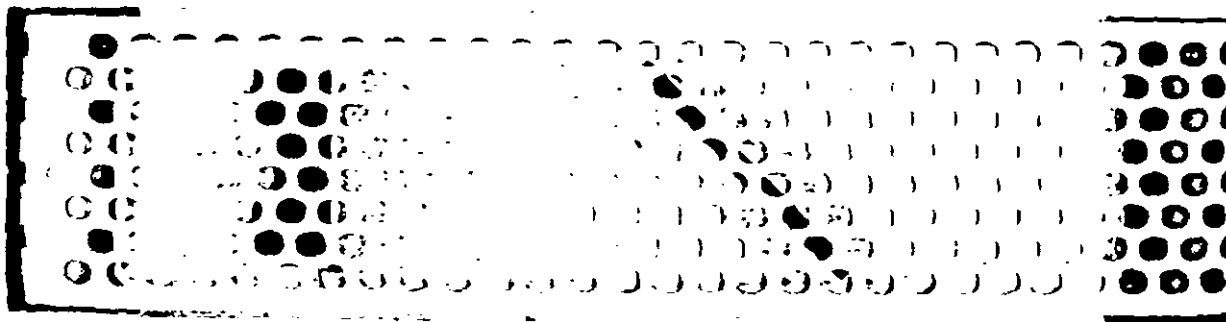
To aid in deodorizing and maintaining sanitary conditions in dairy plants, each day utilize the Lo-Bax solutions remaining after sanitizing treatment of equipment, to flush floor and drains.

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, irradiator, homogenizers, heaters, can fillers, pipe line, etc.)

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



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LO-BAX® SPECIAL SOLUTION TABLE

NOTE: Lo-Bax solution should be applied to surfaces which are thoroughly clean. All utensils and containers should be immersed in Lo-Bax 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	water or 1 water; gals. water	For wiping cows' udders and teats, also milkers' hands.
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 equip- ment.
Disinfecting Solution H (1,000 ppm) †	1 level tablespoon to 1¼	gals. water	For deodorizing & general disin- fection.
Disinfecting Solution K (5,000 ppm) †	4 level tablespoons (1½ weight) to 1 gal. water.	ozs. dry	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.

ICE CREAM PLANT EQUIPMENT

Ice Cream Miz 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.

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.

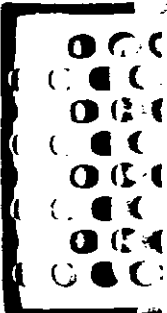
Curing and Storage Rooms, Shelves and Trucks

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.

Water for Washing Butter

Due to the variable resistance to chlorine of the organisms in water used for washing butter, which cause butter to go off-flavor, the recommended range of Lo-Bax solution strength is from 5 to 50 ppm (parts per million) available chlorine. In view of this the operator must determine for himself what strength Lo-Bax solution is sufficient for his individual plant problem.

1. MANUAL METHOD OF PREPARING WASH WATER

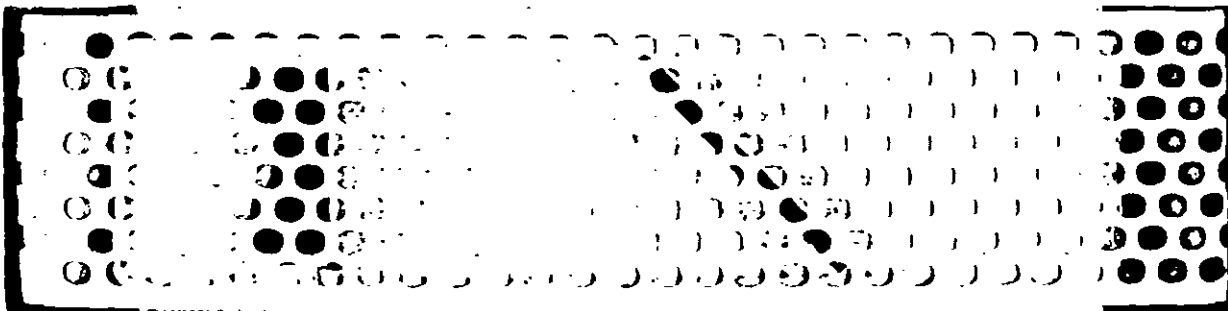
To wash water in a vat or pasteurizer add the necessary amount of Lo-Bax to prepare a solution of sufficient chlorine strength to produce

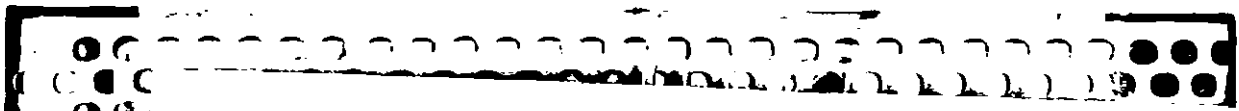
butter having satisfactory keeping qualities. The following table shows strengths of available chlorine solutions from 5 to 50 ppm prepared by adding Lo-Bax to water.

Solution Strength of available chlorine	Volume of wash water prepared with:		
	1/2 teaspoon Lo-Bax	One level tablespoon Lo-Bax	One ounce dry weight Lo-Bax
5 ppm	40 gals.	240 gals.	750 gals.
10 "	20 "	120 "	375 "
15 "	13 1/3 "	80 "	250 "
20 "	10 "	60 "	187 1/2 "
25 "	8 "	48 "	150 "
30 "	6 2/3 "	40 "	125 "
35 "	5 2/3 "	34 "	107 "
40 "	5 "	30 "	93 3/4 "
45 "	4 1/2 "	27 "	83 1/3 "
50 "	4 "	24 "	75 "

2. AUTOMATIC PREPARATION OF WASH WATER BY HYPOCHLORINATOR EQUIPMENT

In an earthenware or non-metallic container prepare a Lo-Bax stock solution of the strength recommended by the manufacturer of the hypochlorinator equipment. This stock solution is usually either 1% or 2% available chlorine strength. Each 1 1/4-lb. bottle of Lo-Bax will





prepare 11 gallons of a 1% available chlorine stock solution (10,000 ppm) or 5½ gallons of a 2% available chlorine stock solution (20,000 ppm). Hypochlorinator equipment should be set up according to manufacturer's directions to automatically feed available chlorine stock solution into the water to be used for washing butter. The hypochlorinator must be adjusted to furnish wash water of sufficient chlorine strength to produce butter having satisfactory keeping qualities.

Attachment Liners

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

Tabletop Cooling 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. For

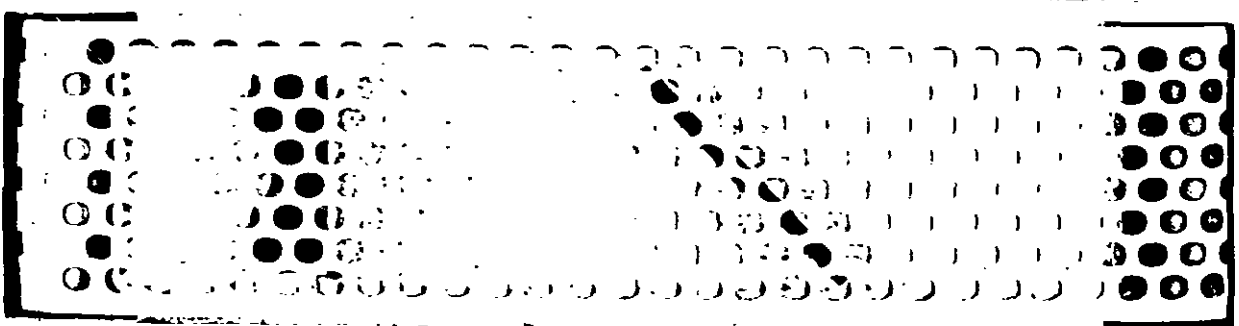
spraying or wiping equipment use Lo-Bax Solution. Then rinse thoroughly with potable water. To aid in preventing outbreaks of mold, spray walls, ceilings, floors, proof boxes, storage rooms, etc., with Lo-Bax Solution H. Spray thoroughly with potable water. For destroying active mold-growths spray or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

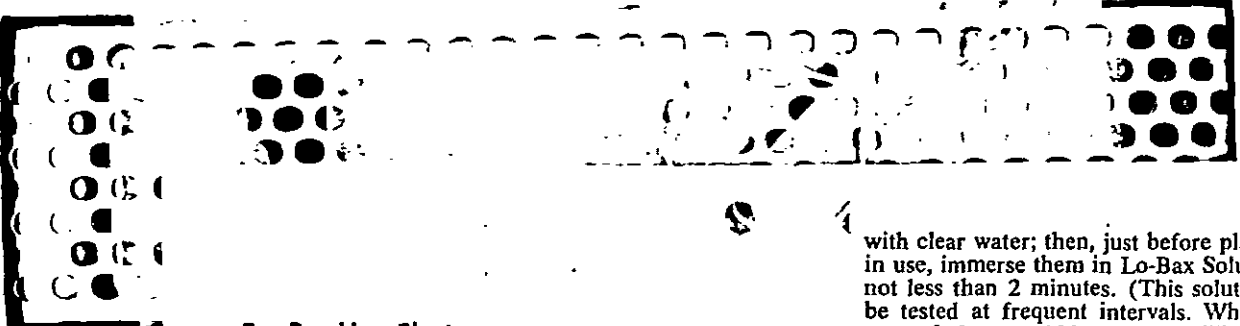
Breweries

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.)

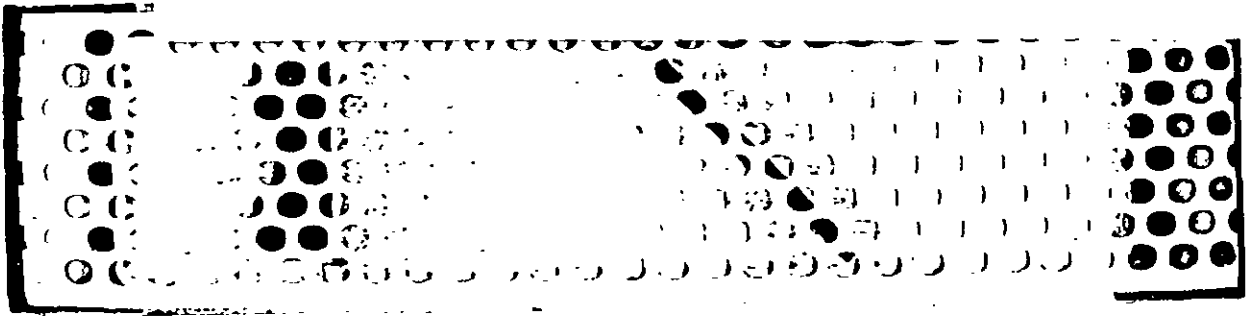
EGG BREAKING ROOM, TABLES, ETC. To aid in maintaining sanitary conditions in the breaking room, also in deodorizing—tables, stools, walls and floor should be cleaned, and just before use, sanitized by spraying, wiping or rinsing with Lo-Bax Solution C. Rinse thoroughly with potable water.

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.



SAFE 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 safe 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 safe.

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 26

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

1. MANUAL METHOD OF TREATING WATER WITH LO-BAX

Add 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 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

ALO-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.

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Miscellaneous Equipment

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

HOUSEHOLD USES

Deodorizing and Disinfecting Toilets, Washbowls, and Lavatory Floors: To aid in deodorizing and disinfecting toilets, washbowls, and lavatory floors, the following procedure is recommended: Wipe washbowls, faucets and toilet seats with Lo-Bax Solution H. Pour excess solution 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.

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Removing Stains from China: To restore stained china to its original spotless condition, chemical action that bleaches the discoloration is necessary. 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 1/2 full (5 gallons) of lukewarm water, then add 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 running 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.

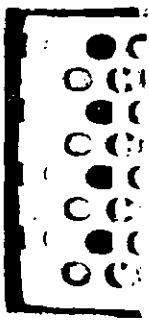
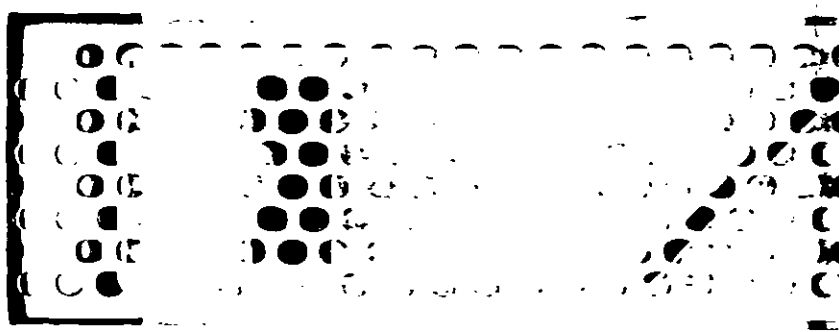
Removing Stains from Wood, Porcelain, Tile and Marble: Wipe or rub with Solution H. (see Pgs. 16 & 17). Rinse thoroughly with water.

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 1 1/2 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.

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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.

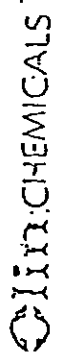
Lo-Bax® Special should never be mixed with anything but water.

KEEP OUT OF REACH OF CHILDREN

DANGER!

SEE PRINCIPAL LABEL FOR COMPLETE PRECAUTIONARY INFORMATION AND STORAGE AND HANDLING INSTRUCTIONS

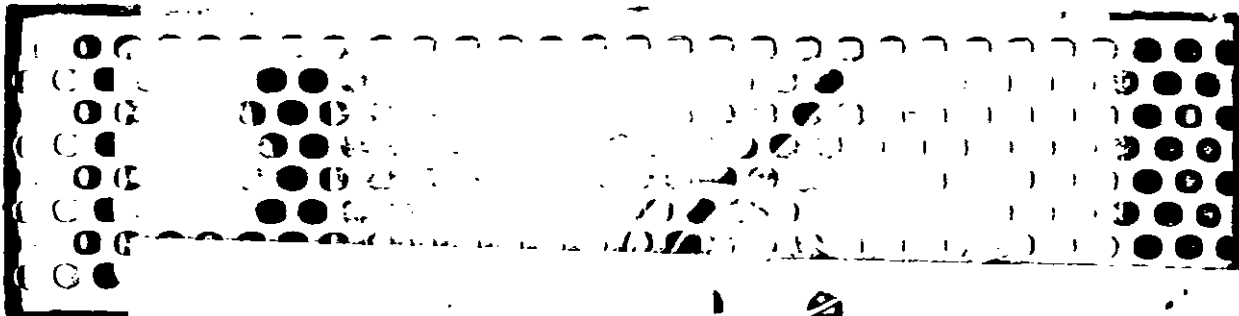
All applicable directions, restrictions, and precautions on the EPA principle registered label are to be followed.



Consumer Products • Olin Corporation
120 Long Ridge Road
Stamford, Connecticut 06904

EPA Reg No 1258-4

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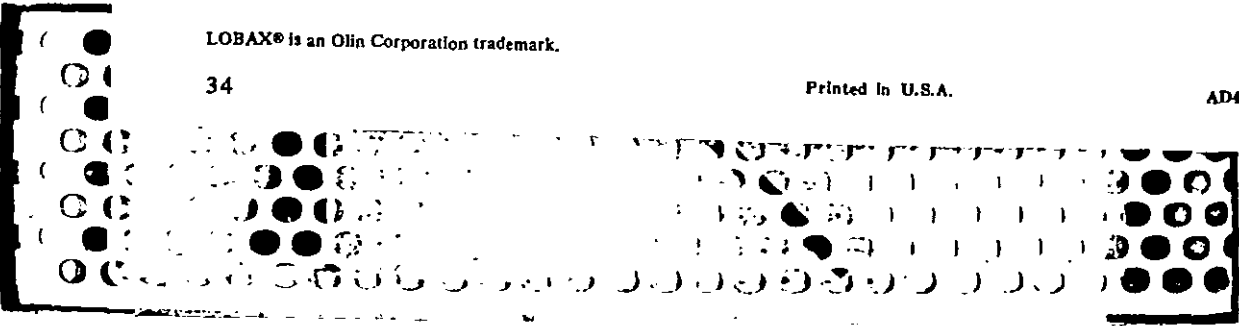
in original container. When measuring, use only a clean, plastic or enamel spoon. Always replace cap. Do not reuse empty container. Wash empty container thoroughly with water and discard.

ANTIDOTE: External—flush 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

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

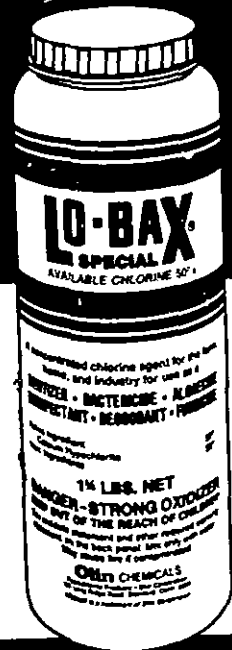
LOBAX® is an Olin Corporation trademark.



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HOW AND WHERE
TO USE

LO-BAX
SPECIAL



FOR HOME
with COMMENTS
in EPA Letter Dated:
FARM, 1710
SEP 14 1987
AND INDUSTRY

under the Federal Insecticide,
Fungicide, and Rodenticide Act
as amended, for the pesticide
registered under EPA Reg. No.
1258-4

A Concentrated Superior Sanitizing Agent

LO-BAX[®]

SPECIAL

AVAILABLE CHLORINE 50%

ACCEPTED
with COMMENTS
in EPA Letter Dated:

SEP 1 1987

By the Federal Insecticide,
Fungicide and Rodenticide Act
amended for the pesticide
registered under EPA Reg. No.

21/21

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

1258-4

SANITIZER • BACTERICIDE • ALGAECIDE DISINFECTANT • DEODORANT • FUNGICIDE

Active Ingredient
Calcium Hypochlorite.....50%
Inert Ingredients.....50%

DANGER:
—KEEP OUT OF THE REACH OF CHILDREN

STORAGE AND DISPOSAL

Keep this product dry in a tightly closed container, when not in use. Store in a cool, dry, well ventilated area away from heat or open flame. In case of decomposition, isolate container (if possible) and flood area with large amounts of water to dissolve all materials before decarding the container. Do not reuse empty container but place in trash collection. Do not contaminate food or feed by storage or disposal, or cleaning of equipment.

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. Do not handle with bare hands. Wear goggles or face shield and use rubber gloves and only thoroughly clean dry utensils when handling. Irritating to nose and throat. Avoid breathing dust and fumes. Remove and wash contaminated clothing before reuse.

FIRST AID (Practical Treatment): 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 INHALED: Remove person to fresh air. Get immediate medical attention.

IF IN EYES: Flush with cold water for at least 15 minutes. Get immediate medical attention.

IF SWALLOWED: Give breathers and water followed by large amounts of water. If person is unconscious, do not give anything by mouth. Get immediate medical attention.

Do not induce vomiting

CHEMICAL HAZARDS: Danger: strong oxidizing agent. Mix only into water. Do not use CCH tablets in any automatic chlorinating device that has been used with other pool chemicals. Such use may cause fire or explosion. Contamination may start a chemical reaction with generation of heat, liberation of hazardous gases, and possible fire and explosion. Avoid any contact with flame or burning material such as lighted cigarette. Do not contaminate with moisture garbage, dirt, organic matter, chemicals including other pool chemicals, pool chlorinating compounds, household products, cyanuric acid pool stabilizers, soap products, paint products, solvents, acids, vinegar, beverages, oils, pine oil, dirty rags or any other foreign matter. Do not use moist or damp utensils.

ENVIRONMENTAL HAZARD: This product is toxic to fish. Do not contaminate lakes, ponds, or streams by cleaning of equipment or disposal of wastes.

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.

Directions for Use: It is a violation of Federal law to use the product in a manner inconsistent with its label.

The container contains your Lo-Bax[®] Special Measuring Cup.

NET WT. 100 LBS. (45.45KG)

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 a clean water.
 4. Sanitize in a Lo-Bax solution (1 tsp. 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 lavator / 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."

Olin CHEMICAL

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