# TRISODIUM PHOSPHATE CHLORINATED

#### **ACTIVE INGREDIENTS** Sodium Hypochlorite 3.25% Sodium Phosphate expressed as Na<sub>3</sub>PO<sub>4</sub>.12H<sub>2</sub>0 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. 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, AVOID CONTAMINA-TION OF FOOD

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

### DIRECTION SOR USE

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

1. Scrape and then prewash with Trisodium Phosphate solution (1 oz. or 2 level ths. per quart of water) or other detergent or compatible cleane..



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CLEANER SANITIZER

2. Rinse in potable water.

3. Sanitize in Trisodium Phosphate Chlorinated 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 Trisodium Phosphate Chlorinated 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, etc.

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

## **300 LBS. NET**



OLIN CORPORATION 120 LONG RIDGE ROAD, STAMFORD, CONN. 06904

USDA Reg. No. 1258-726 JP-41-Rev. 771

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Chemicals

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