

AUG 09 1993
 ... and
 ... amended, for the
 ... under
 Reg. No. 1258-1166

THE PROPOSED COMPOSITE LABEL FOR OLIN CHEMICALS PRODUCT

CBD EFFERVESCENT 50 LT
(EPA REG. # 1258-1166)

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CDB EFFERVESCENT 50 LT

ACTIVE INGREDIENT:
SODIUM DICHORO-S-TRIAZINETRIONE..... 50%
INERT INGREDIENTS:..... 50%
AVAILABLE CHLORINE..... 30%

EPA REG. NO. 1258-1166 EPA EST. NO. 1258-TN-1

**KEEP OUT OF REACH OF CHILDREN
DANGER**

PRECAUTIONARY STATEMENTS:

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. May cause severe skin and eye damage. Harmful if swallowed. Do not get in eyes, on skin, or on clothing. Wear goggles or safety glasses and rubber gloves and only thoroughly clean, dry utensils when handling this product. Avoid breathing vapors, vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

FIRST AID: (PRACTICAL TREATMENT)

If Swallowed: Drink large quantities of water. Do not induce vomiting. 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. Call a physician immediately. **If Inhaled:** Remove person to fresh air. Call a physician immediately.

CHEMICAL HAZARDS: DANGER: Strong oxidizing agent.

Mix only with water according to label directions. Mixing with chemicals (e.g., ammonia, acids, detergents, etc.) or organic matter (e.g., urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

ENVIRONMENTAL HAZARD: This pesticide is toxic to fish. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or public waters unless this product is specifically identified and addressed in an NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

STORAGE AND DISPOSAL: Keep product dry in tightly closed container when not in use. Store in a cool, dry, well ventilated area away from heat or open flame. Do not reuse empty container. Rinse empty container thoroughly with water to dissolve all material before discarding. Securely wrap container in several layers of newspaper and discard in trash.

EMERGENCY HANDLING: In case of contamination or decomposition, do not reseal container. If possible, isolate container in open and well ventilated area. Flood with large volumes of water. Dispose of contaminated material in an approved landfill area.

**OLIN CORPORATION 120 LONG RIDGE RD, STAMFORD, CT 06904
Net Wt. 100 lbs.**

DIRECTIONS FOR USE

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

CDB EFFERVESCENT 50 LT

APPLICATION OF THIS PRODUCT FOR SANITIZING USE ON HARD (NONPOROUS) FOOD CONTACT SURFACES INCLUDING DISHES, GLASSES, FOOD PROCESSING EQUIPMENT AND UTENSILS AND DAIRY AND BREWERY EQUIPMENT AND UTENSILS:

HAND WASHING OF GLASSES, DISHES AND OTHER UTENSILS USED IN A FOOD SERVICE OPERATION.

1. Thoroughly wash glasses, dishes and utensils with a detergent.
2. Thoroughly rinse with clean water.
3. Sanitize in a solution of this product, 1 tablet (3.5 grams) per 3 gallons of water to provide a 100 part per million (ppm) solution. Note: Health departments require a two minute exposure to all items to be sanitized.
4. Place sanitized items on a rack or drain board to air dry.

THE SANITIZING SOLUTION SHOULD BE USED PROMPTLY. IF THE SOLUTION IS ALLOWED TO STAND OR IS REUSED, CHECK THE FREE AVAILABLE CHLORINE (FAC) WITH A RELIABLE TEST KIT. ADD THIS PRODUCT AS NECESSARY TO MAINTAIN A MINIMUM CONCENTRATION OF 100 PPM.

MACHINE WASHING OF ITEMS

1. Dissolve 14 tablets (50 grams) of this product in 40 gallons of water to obtain a solution having 100 ppm FAC.
2. Add the solution to the feed tank of immersion or spray type machines which can provide at least 2 minutes contact time for sanitizing equipment, utensils, etc. Allow to drain before use.

THE SANITIZING SOLUTION SHOULD BE USED PROMPTLY. IF THE SOLUTION IS ALLOWED TO STAND OR IS REUSED, CHECK THE FAC WITH A RELIABLE TEST KIT. ADD THIS PRODUCT AS NECESSARY TO MAINTAIN A MINIMUM CONCENTRATION OF 100 PPM.

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Meat and Poultry Processing Plants - This product is an effective sanitizing agent. Treatment with this product throughout food and beverage processing and food handling operations can help insure the quality of the final product.

This product is convenient to use and handle. It requires no complex, expensive metering equipment or large storage tanks.

Solutions of this product containing 100 ppm available chlorine will sanitize all equipment and utensils that come into contact with meat, thus helping to prevent contamination. Clean equipment and utensils thoroughly, removing all fat and grease. Spray or rinse with this product solution, 14 tablets (50 grams) per 40 gallons of water to provide 100 ppm solution. Allow adequate draining before contact with food.

Poultry Houses - The problem of odor control in poultry houses is not completely solved by normal cleaning practices. The regular use of an efficient bactericide and deodorant is strongly recommended and often required by health authorities.

Poultry houses including feeding space, dropping boards, feeding troughs and watering fountains should be cleaned and treated regularly with a solution containing 14 tablets (50 grams) per 40 gallons of water to provide a 100 ppm solution as follows:

Spray or flush the solution generously on all surfaces and equipment. Use the solution to rinse all watering fountains before they are returned to service.

Food Processing and Canning Plants - This product is a sanitizer recommended for all types of non-porous equipment used in the handling of food products. Spray or rinse solution containing 14 tablets (50 grams) per 40 gallons of water to provide a 100 ppm solution to sanitize previously cleaned processing and packaging equipment. Allow adequate draining before contact with food.

Restaurant and Industrial Dining Utensils - To sanitize glasses, dishes, mugs, knives, trays, food utensils and equipment use the following procedure: Scrape and then prewash with detergent or compatible cleaner. Rinse in potable water. Sanitize in this product solution of 14 tablets (50 grams) per 40 gallons of water to provide a 100 ppm solution. Immerse all utensils for at least two minutes, or time specified by governing sanitary code. When solutions are used on food-contact processing equipment and utensils, or on other food contact articles, FDA regulations prescribe adequate draining before contact with food.

Milk Handling and Processing Equipment (For use on dairy farms and in plants processing milk, cream, ice cream and cheese.)