8-17-72

DEWITT 9D68

CHLORINATED SANITIZER

ACCEPTED
SEP 21 1972
269-17

ACTIVE INGREDIENTS:
Sodium Hypochlorite..... 5.25%
INERT INGREDIENTS:.....95.75%

CAUTION: Keep out of reach of children. See back panel for additional precautions.

DIRECTIONS:

Poultry Processing Plants:
First, clean all equipment and surfaces. Then sanitize by spraying or circulating material at 1 ounce per 2 gallons of water (200 ppm available chlorine).

Egg Processing:
As a sanitizing rinse for eggs marketed in shells, use 1 ounce per 4 gallons of water (100 ppm available chlorine). Use chlorine test kit to periodically test residual chlorine, and do not allow to fall below 50 ppm. Do not sanitize over five dozen eggs per gallon of solution.

As a sanitizing rinse for eggs in breaking plants, use 1 ounce per 2 gallons of water (200 ppm available chlorine).

Clean egg washing, handling, and breaking equipment. Then sanitize by spraying or circulating material at 1 ounce per 2 gallons of water (200 ppm available chlorine).

o Disinfect Floors, Walls and Other Porous Surfaces use a solution containing 1½ ounces of DEWITT 9D68 per gallon of water (600 ppm available chlorine), applied by low pressure sprayer. Food contact surfaces treated with over 200 ppm chlorine must be rinsed with potable water prior to use.

Kills Mildew on Contact:
After cleaning moldy surfaces, spray with material at 40 ounces per 3 gallons of water (5,000 ppm available chlorine).

Institutional Firms:
After cleaning, sanitize food service equipment with material at 1 ounce per 2 gallons of water (200 ppm available chlorine).

Treate wood-top tables, cutting blocks, steam table boards, and the like with material at 2½ ounces per gallon of water (1,000 ppm available chlorine). Allow at least 2 minutes of exposure.

Rinse all surfaces and equipment with potable water before rinse.

Canneries:
Clean the equipment first. To sanitize, spray open equipment such as vats and tanks with material at 1 ounce per 2 gallons of water (200 ppm available chlorine), and circulate this solution through pipelines and closed equipment.

To control microbial growth and odors, add material to the canal water at 1 ounce per 135 gallons of water (3 ppm available chlorine), and maintain this concentration, checking with a test kit.

Meat Packing Plants:
After cleaning equipment and surfaces, disinfect as follows: Cutting room, floors, tables, cutting boards, and the like disinfect with material at 2½ ounces per gallon of water (1,000 ppm available chlorine). Sanitize precleaned bacon-slicing equipment, conveyors, metal equipment, and other non-porous surfaces with material at 1 ounce per 2 gallons of water (200 ppm available chlorine). Rinse with potable water before using.

Application as a Fog:
A solution of (1,000 ppm) 2½ ounces per gallon of water may be applied as "fogging mist" as an adjunct to proper cleaning and sanitizing procedures.

Fog upward and toward corners of room until all surfaces are wet with sanitizing mist.

Dairy Sanitation:
Clean surfaces and equipment. Just prior to use, sanitize with solution at 1 ounce per 2 gallons of water (200 ppm available chlorine).

For starter tanks in butter plants, use 4 ounces of material per 3 gallons of water (500 ppm available chlorine). Rinse with potable water before using.

Charge butter wash water with 1 ounce of material per 40 gallons of water (10 ppm available chlorine). Maintain this concentration, checking with a test kit. Sanitize milk bottles just prior to filling with material at 1 ounce per 2 gallons of water (200 ppm available chlorine).

Water Treatment:
Municipal and farm potable water supplies, add material until the required amount of chlorine is obtained, usually 0.4 to 1.0 ppm (1 ounce to 800 gallons of water gives approximately 0.5 ppm). Use a test kit to achieve and maintain the desired concentration. Test the water 10 to 20 minutes after adding material. Follow the recommendations of the local health authorities.

Swimming Pool Chlorination:
Recirculating pool water, add enough material to maintain 0.6 to 1.0 ppm residual chlorine. (One ounce to 400 gallons of water gives approximately 1.0 ppm). Use test kit to achieve and maintain this concentration. The pH of the pool water should be maintained between 7.2 and 7.6

Bathhouse Sanitation:
Diving boards should be treated with material at 40 ounces per 3 gallons of water (5,000 ppm available chlorine). Treat walkways in the pool area daily with material at 2½ ounces per gallon of water (1,000 ppm available chlorine).

Storage:
Keep material in a cool, dark place, since light and heat reduce its strength.

CAUTION

-KEEP OUT OF REACH OF CHILDREN-

Harmful if swallowed. Irritating to eyes, skin and lungs. Avoid contact with skin, eyes, or clothing. In case of eye contact, flush with plenty of water. If irritation persists, get medical attention. Avoid inhalation of spray mist.

ANTIDOTE

EXTERNAL: Skin - Wash with plenty of water.
INTERNAL: Drink mucilage, egg white, milk, or rice gruel. Follow with emetic (tablespoonful of mustard in glass of water). Call a PHYSICIAN.

E.P.A. Reg. No. 1269-97 NET CONTENTS_____

Manufactured By:

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