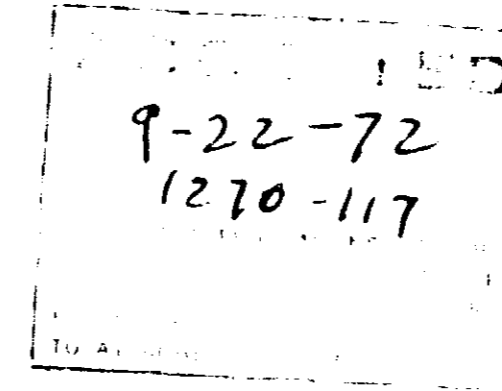


8-16-72

ZEP X-12167

CHLORINATED DISINFECTANT AND GERMICIDE



ACTIVE INGREDIENTS:

Sodium Hypochlorite..... 5.25%

INERT INGREDIENTS:.....94.75%

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

DIRECTIONS:

Poultry Processing Plants:

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

To Disinfect Floors, Walls and Other Porous Surfaces use a solution containing 1½ ounces of ZEP X-12167 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 (floors, walls, ceilings, etc.), spray, until moist, with material at 40 ounces per 3 gallons of water (5,000 ppm available chlorine).

Institutional Firms:

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

Treat 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.

Canneries:

Clean the equipment first. 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 (1000 ppm available chlorine). Fog the cooling room with the same concentration, using an electric sprayer. Treat 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.

Dairy Sanitation:

Clean surfaces and equipment. Just prior to use, disinfect with material 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).

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Storage:

Keep 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, raw egg white, milk, or rice gruel. Follow with emetic (tablespoonful of mustard in glass of water). Call a PHYSICIAN.

E.P.A. Reg. No. 1270-117

NET CONTENTS _____

Manufactured By:

ZEP MANUFACTURING COMPANY
ATLANTA, GEORGIA 30301

Plants and Offices from Coast to Coast
Canada/Mexico

Cameraman's Note

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