



MEAT PROCESSING PLANTS

FOR THE

Prod. No. 2406

ZEPRIME 12167

EPA REG. NO. 1270-126

Chlorinated Disinfectant and Germicide for Meat Processing Plants

ACTIVE INGREDIENTS:	
Sodium Hypochlorite	5.26%
INERT INGREDIENTS:	94.74%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS
AND DOMESTIC ANIMALS**

DANGER: CORROSIVE. may cause severe skin irritation or chemical burns to broken skin. Causes eye damage. DO NOT get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. DO NOT return until odors have dissipated.

FIRST AID: If on skin, wash with plenty of soap and water. If in eyes, flush with water for at least 15 minutes. Get medical attention. If swallowed, drink large quantities of milk or gelatin solution or, if these are not available, drink large quantities of water. DO NOT give vinegar or other acids. DO NOT induce vomiting. Get prompt medical attention.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish. Keep out of lakes, streams or ponds. Treated effluent may not be discharged into lakes, streams, ponds or public waters without a valid discharge permit. For guidance, contact the regional office of the Environmental Protection Agency.

PHYSICAL AND CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, etc., or with ammonia, acids, detergents or other chemicals may release hazardous gases irritating to eyes, lungs and mucous membranes.

Net Contents _____ Gal.

**DIRECTIONS FOR USE
GENERAL CLASSIFICATION**

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

MEAT PROCESSING PLANTS: After cleaning equipment and surfaces, sanitize as follows: Cutting room floors, walls, tables, cutting boards and the like sanitize with ZEPRIME 12167 at 2½ ounces per gallon of water (1,000 ppm available chlorine). Spray the cooling room surfaces 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). Food contact surfaces treated with over 200 ppm chlorine must be rinsed with potable water prior to use.

CANNERIES: Clean the equipment first. Spray open equipment such as vats and tanks with ZEPRIME 12167 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 chlorine test kit.

HANDS: To sanitize: Thoroughly wash and rinse hands then dip in a solution of 1 oz. of ZEPRIME 12167 per 8 gallons of water (50 ppm available chlorine).

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

STORAGE AND DISPOSAL

Store in a cool, dry area away from direct sunlight. In case of spill, flood area with large quantities of water. Rinse empty container thoroughly with water and either return to manufacturer or discard by placing in trash collection or burying in an approved landfill. Product or residue that cannot be used, should be diluted with water and disposed of in a sanitary sewer. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

Control No. _____

Manufactured by
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24
Federal Reg.