

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

Highly corrosive. Causes skin and eye damage. May be fatal if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Irritating to nose and throat. Avoid breathing dust. Remove and wash contaminated clothing before reuse.

STATEMENT OF PRACTICAL TREATMENT

If swallowed: Feed bread soaked in milk followed by olive oil or cooking oil. Call a physician immediately.

If on skin: Brush off excess material and flush skin with cold water for 15 minutes. If irritation persists, contact a physician.

If in eyes: Flush eyes with cold water for 15 minutes. Contact a physician.

If inhaled: Contact a physician immediately if breathing difficulty arises or if irritation persists.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. Do not discharge into lakes, streams, ponds, or public waters unless in accordance with an NPDES Permit. For guidance contact the regional office of EPA.

PHYSICAL OR CHEMICAL HAZARDS

Strong oxidizing agent. Mix only with water. Use clean dry utensils. Do not add this product to any dispensing device containing remnants of any other product. Such use may cause a violent reaction leading to fire or explosion. Contamination with moisture, organic matter, or other chemicals may start a chemical reaction, with generation of heat, liberation of hazardous gases, and possible generation of fire and explosion. In case of contamination or decomposition, do not reseal container. If possible, isolate container in open air or well ventilated area. Flood with large volumes of water, if necessary.

DIRECTIONS FOR USE

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

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. In case of decomposition isolate container, if possible, and flood with large amounts of water to dissolve all material before discarding. Place in trash collection or dispose in approved landfill area, or bury in a safe place.

ZEP CHLOR 2 SANITIZING WASH

For Use By Food and Egg Processors,
Dairies and Breweries

A chlorinated, powder formulation designed for use in the food-processing industry to provide sanitizing at 100 ppm available chlorine with no potable water rinse.

Recommended for sanitizing dishes, glasses and food-processing, dairy and brewery equipment and utensils. Also recommended for use in immersion and spray machines to clean and sanitize eggs for hatchery use.

ACTIVE INGREDIENT:

*Sodium dichloro-s-triazinetriene trihydrate 28%

INERT INGREDIENTS:

*Provides 15.8% available chlorine

**KEEP OUT OF REACH OF CHILDREN
DANGER**

See left side panel for further: Precautionary Statements and for Statement of Practical Treatment.

FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY

EPA Est. No. 1270 GA-1

EPA Reg. No. 1270-211

1270-211
ACCEPTED

Net Contents

lbs. Control No.

1270-211
JUL 28 1980

Under the
Fungi Ide,
as amended
registered
EPA Reg. No.

**ZEP MANUFACTURING
COMPANY**

ATLANTA, GEORGIA

DIRECTIONS FOR USE (Cont'd.)
The sanitizing solutions should be used promptly after mixing. If the solution is allowed to stand or is to be reused, test material to determine whether the chlorine level has been maintained. Add additional product, if necessary, to maintain a minimum concentration of 100 ppm available chlorine.

TO SANITIZE DISHES, GLASSES, FOOD-PROCESSING EQUIPMENT, AND UTENSILS

1. Dissolve 1 or 2 ounces of product per 10 gallons of warm (approx. 125°F) water. These solutions provide 100 or 200 ppm available chlorine, respectively.
2. For manual use, clean and rinse items prior to sanitizing, then dip into sanitizing solution. Keep immersed for 2-3 minutes.
3. Remove items from solution and dry.
4. For immersion or spray-type machines, use the above solutions in the sanitizer feed tank. Provide 2 to 5 minutes contact time for sanitizing dishes, glasses, food processing equipment or utensils.
5. Remove dried items which are ready for use.

Potable water rinse required for solutions greater than 100 ppm available chlorine.

TO SANITIZE NON-COMMERCIAL EGGS FOR HATCHERY USE

1. Dissolve 1 or 2 ounces of product per 10 gallons of warm (110 to 130°F)* water. These solutions provide 100 to 200 ppm available chlorine, respectively.
2. For conveyor-type spray machines, spray with the 100 ppm available chlorine solution with a 2 to 2 minute contact time.
3. Dry eggs with warm air. Ambient air may be used, however, the resulting cooler egg temperature may force bacteria into the shell.
4. For immersion treatment, use the 200 ppm available chlorine solution.
5. Immerse eggs for 2-5 minutes contact time.
6. Rinse eggs with warm (110° - 130°F)* water, and dry rapidly, by spreading on wire trays and blowing warm air on them. Ambient air may be used, however, the resulting cooler egg temperature may force bacteria into the shell.

*It is very important that the water temperature be warmer than the egg temperature at all times. With slight temperature elevation, the resulting pressure developed inside the egg will prevent bacteria and water from moving into the egg, as can occur in the reverse when using a cool or cold water sanitizing solution and rinse. Caution should be taken, however, to prevent the solutions or rinse from becoming hot enough to cook the eggs. A good compromising temperature should be aimed at between 110 and 130°F.

This product is designed exclusively for industrial and institutional use by trained, professional maintenance personnel. Label directions and precautions must be followed exactly. Zep Manufacturing Company will not be responsible for any injury, loss or damage if product is used in any manner not in compliance with label directions and precautions are not observed.