

PROD. #9975
398ABEFORE USING THIS PRODUCT,
PLEASE READ THIS ENTIRE LABEL.**SANITIZER****ACCEPTED**

FEB 18 1999

Under the Federal Insecticide, Fungicide, and
Rodenticide Act as amended, for the
pesticide, registered under
EPA Reg. No. 1270-254

Authorized by USDA for use by federally-inspected meat and poultry plants.

Zep FS CIP Acid Sanitizer is a liquid, low-foam, concentrated acid sanitizer for the dairy, food, and beverage industries. Zep FS CIP Acid Sanitizer is especially recommended for use in micro-breweries. Its low-foaming properties make Zep FS CIP Acid Sanitizer extremely well suited for CIP operations as a single-step acidified rinse/sanitizer. Zep FS CIP Acid Sanitizer is effective in a variety of water conditions. Its acidic formulation eliminates hard water films, reduces stone formation and deposits that can encourage the growth of bacteria.

Tests have shown that Zep FS CIP Acid Sanitizer at 1:768 (1 ounce/6 gallons of water) is effective in sanitizing non-porous food contact surfaces against *Staphylococcus aureus*, *Escherichia coli* and *Listeria monocytogenes* in water up to 500 ppm hardness expressed as CaCO₃.

ACTIVE INGREDIENTS:

Dodecylbenzenesulfonic Acid	3.38%
Phosphoric Acid	55.68%
INERT INGREDIENTS	40.94%
TOTAL	100.00%

EPA REG.No. 1270-254

EPA REG.No. 1270-GA-1

KEEP OUT OF REACH OF CHILDREN
DANGER
FOR INDUSTRIAL AND INSTITUTIONAL USE ONLY
PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

Corrosive. Causes irreversible eye damage or skin burns. Harmful if swallowed or absorbed through the skin or inhaled. Do not get in eyes, on skin or on clothing. Avoid breathing spray mist. Wear goggles or face shield. Wear protective clothing and rubber gloves. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before re-use.

See Statement of Practical Treatment On Side Panel

PHYSICAL AND CHEMICAL HAZARDS:
 Do not mix Zep FS CIP Acid Sanitizer with Chlorine Sanitizers or Chlorinated Cleaners. A deadly gas is formed.

ENVIRONMENTAL HAZARDS:
 This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water board or Regional Office of the EPA.

STATEMENT OF PRACTICAL TREATMENT:
 If swallowed: Call a physician or Poison Control Center. Do not induce vomiting. Drink promptly a large quantity of milk, egg whites, gelatin solution or, if these are not available, drink large quantities of water. Avoid alcohol.
 If on skin: Wash with plenty of soap and water. Get medical attention.
 If inhaled: Remove victim to fresh air. If not breathing, give artificial respiration, preferably mouth-to-mouth. Get medical attention.
 If in eyes: Hold eyelids open and flush with a steady, gentle stream of water for 15 minutes. Get medical attention.

NOTE TO PHYSICIAN:
 Probable mucosal damage may contraindicate the use of gastric lavage.

STORAGE AND DISPOSAL:
Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.
 Container disposal: Triple rinse. Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incinerator, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

DIRECTIONS FOR USE:
 It is a violation of Federal Law to use this product in a

manner inconsistent with its labeling.
 For use in circulation cleaning and institutional/industrial sanitizing of previously cleaned non-porous food contact surfaces and equipment such as tanks, pipelines, evaporators, filters, pasteurizers, aseptic equipment in:
 Dairies • Wineries • Breweries and Beverage Plants • Meat and Poultry Processing/Packing Plants • Milk and Dairy Products Processing/Packing Plants • Seafood and Vegetable Processing/Packing Plants • Food Processing/Packing Plants • Egg Processing/Packing Equipment Surfaces

Sanitizing Non-Porous Food Contact Surfaces

Clean equipment immediately after use:

1. Remove gross particulate matter by a preflush, or prescrape and when necessary, pre-soak treatment with a warm water wash.
2. Wash equipment with detergent or cleaning solution.
3. Rinse equipment with potable water.
4. Prepare Zep FS CIP Acid Sanitizer solution as follows:
Add 1 ounce Zep FS CIP Acid Sanitizer to 6 gallons potable water. This will provide 44 ppm dodecylbenzenesulfonic acid and 725 ppm of phosphoric acid.
5. Fill closed systems with dilute sanitizer solution at a temperature of 25°C (77°F) and a contact time of one (1) minute.
6. Allow surface to drain thoroughly and dry before returning to operation.

In all applications, always prepare a new sanitizing solution daily to ensure effectiveness.
 Do not reuse sanitizing solutions. Dispose of any unused sanitizer.

PELIGRO

AL USUARIO: Si usted no lee inglés, no use este producto hasta que la etiqueta le haya sido explicado ampliamente.
 (TO THE USER: If you cannot read English, do not use this product until the label has been fully explained to you.)

Manufactured By:
ZEP MANUFACTURING COMPANY
 Division of National Service Industries, Inc.
ATLANTA, GEORGIA 30301
CLEAN ACROSS AMERICA AND
THROUGHOUT THE WORLD™

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, or, if precautions are not observed.

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