

WATER SANITIZATION WITH SECOLAX #16

#1404-4

WATER SANITIZATION

Water used for the production of water will have a 200 ppm solution of titratable chlorine. The water should be used just prior to use, all equipment surfaces should be exposed to the solution for a period of not less than two minutes. Do not rinse equipment with water after sanitizing.

BOTTLE CHLORINATION

Just prior to filling operation, sanitize bottles with a 50 ppm solution of titratable chlorine.

CHEESE PLANT SANITIZATION

After cleaning and assembling equipment in the morning, sanitize with 200 ppm of titratable chlorine at a two minute exposure time. Mix solution in the weigh tank and circulate through all equipment to cheese vats.

BUTTER PLANT SANITIZATION

After cleaning equipment -- pipelines, tanks, coolers, separators, pasteurizing vats, and holding tanks, sanitize with a 200 ppm solution of titratable chlorine. Sanitize churning vats with 200 ppm of titratable chlorine. A two minute exposure time should be allowed to act on all parts and surfaces. Starter tanks before use should be sanitized with a 200 ppm solution of titratable chlorine. Butter wash water should contain 200 ppm of titratable chlorine.

FOOD PROCESSING PLANTS SANITIZATION WITH SECOBAX #16

CANNING PLANTS

Sanitize after cleaning by spraying tanks, vats and other open processing equipment or circulate a sanitizing solution through pipelines and enclosed equipment using a 200 ppm solution of titratable chlorine. All surfaces should be exposed to the sanitizing solution for a period of two minutes. 200 ppm of titratable chlorine should be maintained in the cooling and holding tanks.

MEAT AND BONE PLANTS

After cleaning, all meat, and cutting and trimming boards should be cleaned and sanitized with a 200 ppm solution of titratable chlorine. Cooling room freezers should be sanitized with a 200 ppm solution of titratable chlorine. Bacon slicing equipment, conveyor, etc., metal or non-porous surfaces should be cleaned and sanitized with a 200 ppm solution of titratable chlorine. An exposure time of not less than two minutes should be allowed.

CENTER PANEL

SANOXAN 16

Table of Proportions

AVAILABLE CHLORINE:

5000 P.P.M. -

Use 12 fl. oz. per 5 gals. water

1000 P.P.M. -

Use 4 fl. oz. per 5 gals. water

800 P.P.M. -

Use 2 fl. oz. per 5 gals. water

500 P.P.M. -

Use 2 fl. oz. per 5 gals. water

200 P.P.M. -

Use 1 fl. oz. per 5 gals. water

50 P.P.M. -

Use 1 fl. oz. per 25 gals. water

5 P.P.M. -

Use 1 fl. oz. per 250 gals. water

Do not soak overnight. Keep in cool, dark place as light and heat will reduce strength.

BEST DOCUMENT AVAILABLE

CENTER PANEL

#1404-4

USE IN THE FOLLOWING MANNER: - DAIRY FARMS
- RESTAURANTS - HOTELS - COTTAGE HOMES - BARS
- INSTITUTIONS - INDUSTRIES

U.S. D.A. REG. NO. PENDING

ACTIVE INGREDIENT - Sodium Hypochlorite - 16.0%
Inert Ingredients - 84.0%

CAUTION

KEEP OUT OF REACH OF CHILDREN

See side panel for additional precautionary labeling.

NET CONTENTS: 1 U.S. GALLON

San Sanitizing Inc.

Cleaning Compound

Sanitary Supplies

Subsidiary of Stan Sax Corporation

Detroit, Michigan 48209

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#1404-4

CLINICAL REPORT

POISON

IRRITATING TO EYES, SKIN AND LUNGS.

ANTIDOTE

EXTERNAL - Wash with water.

INTERNAL - Drink milk or egg white, milk or rice gruel. Follow with emetic (tablespoonful of mustard in glass of water).

CALL A PHYSICIAN

Do not mix Seconix #16 with acid detergents.

Use dilute solutions only as directed on label.

STORAGE

DO NOT STORE Sodium Hypochlorites longer than 6 months from the date of manufacture.

1/A

Animal Housing

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Animal Housing and Processing

Animal housing and processing equipment should be treated with 2000 ppm solution of titratable chlorine by spraying or scrubbing with a brush. This should be done every two minutes.

Animal Housing and Processing Equipment

Secobax #16 is an effective disinfectant. Spraying surfaces with 5000 ppm of titratable chlorine solution. Adequate mechanical ventilation determine partly the growth of mold and bacteria in the air.

Animal Housing and Processing Equipment with Secobax #16

Secobax #16 sodium hypochlorite is excellent for treating food service equipment. Use a 200 ppm solution, allowing all surfaces and parts to be exposed to the germicide for a period of two minutes. Equally effective when used to bleach out wood top tables, cutting blocks, steamable boards using 800 ppm of titratable chlorine. Always use on equipment after a thorough clean up job.

WATER TREATMENT WITH SECOBAX #16

MUNICIPAL AND FARM WATER SUPPLIES

Common practice is to chlorinate water until there is a residual of 0.1 to 0.5 ppm titratable chlorine. Soluble testing apparatus must be used to determine the amount of sodium hypochlorite required. Test the water 10-20 minutes after adding Secobax #16.

SWIMMING POOL CHLORINATION WITH SECOBAX #16

RECIRCULATING POOL WATER

Enough Secobax #16 should be added to maintain a residual of 0.3 to 0.5 ppm of titratable chlorine. This product should be used in conjunction with a chlorine test kit and added to the pool in sufficient quantity to insure that the residual chlorine in the pool water is maintained at a minimum concentration of 0.3 ppm at all times. The pH of the pool water should be maintained between 7.2 and 7.6.

BATHHOUSE SANITIZATION WITH SECOBAX #16

Pool water and diving boards should be treated with 5000 ppm of titratable chlorine. Walkways in the pool area should be treated daily with 500 ppm solution of titratable chlorine.

BEST DOCUMENT AVAILABLE

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