1677-19 PM-32

CUT BACK TO HERE

Mikro-Chlor

ECOLAB

Net Contents
2 lbs. (906 gm)

Mikro-Chlor

Chlorine Releasing Sanitizer

ACCEPTED

JUL 26 1999

Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 1677-19

Cleans • Sanitizes • Bleaches • Deodorizes

ACTIVE INGREDIENTS: [illegible] 9.0%
Potassium dichloroisocyanurate 9.1%
Sodium hypochlorite 1.7%
INERT INGREDIENTS 89%

PERMISSIBLE CHLORINE USE RATE: Potable 1.0% PHOSPHATE, LT 0.005 PPM CAL. OF RATING RECOMMENDED BY CERTIFICATION

FOR INDUSTRIAL USE ONLY
DO NOT MIX WITH ANYTHING BUT WATER
KEEP OUT OF REACH OF CHILDREN

POISON: DO NOT TAKE INTO INTERNAL PRESSURE. DO SUPPRESS SIGNS LIKE INCONSISTENCY IN NON-OPERATIONAL SITES OR INSIGNIFICANT SIGN OFF PROBLEM.

DANGER

PRECAUTIONARY STATEMENTS:
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: Corrosive. May cause severe skin and eye irritation or chemical burns to skin and eyes. Wear safety glasses or goggles and rubber gloves when handling the product. Wash after handling. Avoid breathing vapors. Wash gently, avoid rubbing eyes or face. Do not inhale. Do not allow contact with skin. Do not allow contact with eyes. Do not allow contact with clothing.
ENVIRONMENTAL HAZARDS
This product is toxic to fish. Do not discharge into lakes, streams, ponds or public waterways unless in compliance with a NPDES permit. For guidance contact the regional office of the U.S. Environmental Protection Agency.
PHYSICAL OR CHEMICAL HAZARDS
STORAGE HAZARDS: Keep this and other water reactive to heat decomposition. Mixing the product with chemicals like ammonia, acids, detergents, etc. or organic material may cause fire and release chlorine gas which is irritating to eyes, lungs and mucous membranes.
DIRECTIONS OF PRACTICAL TREATMENT
IF IN EYES: Hold eyelids open and flush with a steady gentle stream of water for 15 minutes.
IF SWALLOWED: Drink generally a large quantity of milk, egg whites, gelatin solution or if these are not available, large quantities of water. Avoid alcohol. For emergency medical assistance, call toll free 1-800-328-9000.

EPA EST. 1677-GA-001 EPA EST. No. 007 B

Mikro-Chlor

Ecolab 47115

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Mikro-Chlor

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Chlorine Releasing Sanitizer

MIKRO-CHLOR is a general purpose sanitizer and detergent possessing excellent cleaning and sanitizing properties. The chlorine detergent in MIKRO-CHLOR is enriched by the chemical action of the chlorine releasing sodium hypochlorite to increase and improve the removal of soils from all types of food preparation equipment. MIKRO-CHLOR is an excellent product for controlling bacteria, molds and mildew which cause contamination and spoilage of food.

Cleans • Sanitizes • Bleaches • Deodorizes

MIKRO-CHLOR performs at peak efficiency when cleaning and sanitizing such items as:

Food Service		Bakery	Other Areas
Meat Blocks	Deep Fat Fryers	Pastry Boxes	Ceramic Tiles
Cutting Boards	Steam Kettles	Bakery Tables	Disposal Areas
Slicers	Refrigerators	Bread, Cake Pans	Refuse Rooms
Sinks	Coffee Makers	Mixers	Walls and Floors
Garbage Cans	Freezers	Ovens	

DIRECTIONS FOR USE

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

SANITIZING DIRECTIONS

FOOD & DRINKING UTENSILS, OTHER FOOD CONTACT SURFACES

1. Scrape and prefilter utensils to remove excess soil.
2. Wash with a good detergent or compatible cleaner. MIKRO-CHLOR at 1 oz/gal may be used.
3. Rinse with clear water.
4. Sanitize in a solution of 1% or of MIKRO-CHLOR in 2 gallons of water (potable not more than 200 ppm available chlorine). Immerse all utensils for at least 1 minute.
5. Drain and air dry.

Use a suitable chlorine test kit to check the solution frequently. Change the solution as needed to prevent the concentration from falling below 100 ppm available chlorine at any time.

VEGETABLE SOAKING: Remove soil, bacteria, spores and molds from fresh vegetables. Washed vegetables are less subject to wilting and spoilage in handling and storage.

Prepare a solution of ½ oz of MIKRO-CHLOR per 2½ gallons of cold 60°F (16°C) water (25 ppm available chlorine). Submerge vegetables in solution. Rinse thoroughly with flowing tap water.

APPLICATION BY PRESSURE SPRAY: Prepare a solution of 1% oz of MIKRO-CHLOR per 2 gallons of water (potable not more than 200 ppm available chlorine). Clean equipment. Spray with sanitizing solution. Drain and air dry.

FOOD EGG SANITIZATION: Thoroughly clean all eggs. Thoroughly mix 1% oz of this product with 2 gallons of warm water (potable not more than 200 ppm available chlorine). The sanitizer temperature should not exceed 100°F. Spray the warm sanitizer on that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before storing or handling. Do not apply a potable water rinse. The solution should not be reused to sanitize eggs.

GENERAL HARD SURFACE SANITIZING (NON-FOOD CONTACT): Clean all surfaces and rinse all detergent with clean water. A solution of 1% oz of MIKRO-CHLOR per 2 gallons of water (potable not more than 200 ppm available chlorine).

Consult your local department of health for local requirements, for specific use instructions, additional information and assistance on your sanitation program, consult your local Ecolab Specialist.

For service or additional information, call 1-800-KLEANS (800 [illegible])

STORAGE AND DISPOSAL

Store in a dry place. Do not use empty containers. Leave any unused product remaining in original container, wrap and put in trash. If spilled, remove up could damaged, wrap and put in trash. Rinse away remaining residue.

Authorized by USDA for use in Federally Inspected Meat and Poultry Plants

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ECOLAB Institutional Division
Ecolab Center
St. Paul, MN 55102

EXTRA AREA PRINTS WHITE EXCEPT FOR SILVER FOIL (NO PRINT AR BOARDER AR. WAVE DESIGN

! DO NOT PRINT FOLD/TRIM GUIDELINES!

BEST AVAILABLE COPY