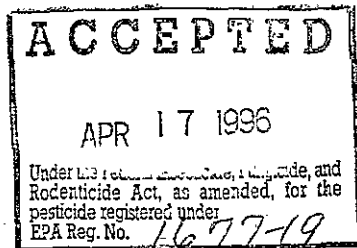


PM 32 1677-19
ECOLAB[®]

Page 193
Net Contents
2 lbs. (906 gm)

Mikro-Chlor[®]

Chlorine Releasing Sanitizer



Cleans • Sanitizes • Bleaches • Deodorizes
ACTIVE INGREDIENT:

Sodium hypochlorite 3.25%
INERT INGREDIENTS 96.75%
FORMULA CONTAINS NOT MORE THAN 7.9% PHOSPHORUS, 1.2 GMS PER GAL. OF AVERAGE RECOMMENDED USE CONCENTRATION.

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

PELIGRO: SI NO PUEDE LEER EN INGLES, PREGUNTE A SU SUPERVISOR SOBRE LAS INSTRUCCIONES DE USO APROPIADAS ANTES DE TRABAJAR CON ESTE PRODUCTO.

DANGER

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive, may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear safety glasses or goggles 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 strong odors have dissipated.

PHYSICAL OR CHEMICAL HAZARDS
STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

STATEMENT OF PRACTICAL TREATMENT
IF IN EYES: Hold eyelids open and flush with a steady gentle stream of water for 15 minutes.
IF SWALLOWED: Drink large amounts of water. DO NOT induce vomiting. Call a physician or poison control center immediately.
For emergency medical information, call toll free: 1-800-328-0026.

Mikro-Chlor®

Chlorine Releasing
Sanitizer

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MIKRO-CHLOR is a general purpose sanitizer and detergent possessing excellent cleaning and sanitizing properties. The alkaline detergent in MIKRO-CHLOR is fortified 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, yeasts and molds 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

Meat Blocks
Grinders
Saws
Sinks
Garbage Cans

Deep Fat Fryers
Steam Kettles
Refrigerators
Coffee Makers
Freezers

Bakery

Proof Boxes
Bakery Tables
Bread, Cake Pans
Mixers
Ovens

Other Areas

Ceramic Tiles
Disposal Areas
Refuse Rooms
Walls and Floors

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 preflush utensils to remove excess soils.
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 1½ oz of MIKRO-CHLOR to 2 gallons of water (yields 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 WASHING Removes soil, bacteria, yeasts and molds from fresh vegetables. Washed vegetables are less subject to wilting and spoilage in handling and storage.

Prepare a solution of ¼ oz of MIKRO-CHLOR per 2½ gallons of cool (80° - 100°F) water (25 ppm available chlorine). Submerge vegetables in solution. Rinse thoroughly with flowing tap water.

APPLICATION BY PRESSURE SPRAY Prepare a solution of 1½ oz of MIKRO-CHLOR per 2 gallons of water (yields 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 1½ oz of this product with 2 gallons of warm water (yields not more than 200 ppm available chlorine). The sanitizer temperature should not exceed 130° F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. 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 off detergent with clean water. A solution of 1½ oz of MIKRO-CHLOR per 2 gallons of water yields 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 1-800-35-CLEAN (352-5326)

STORAGE AND DISPOSAL

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

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

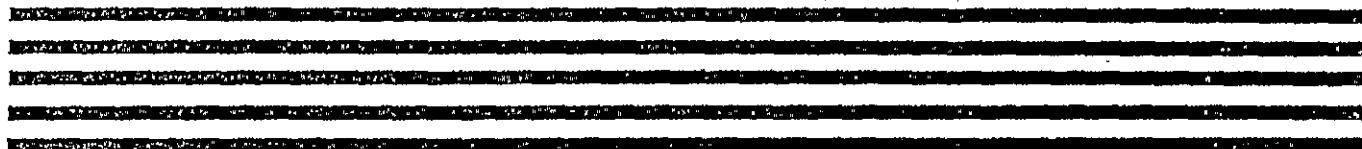
ECOLAB

Institutional Division
Ecolab Inc., Ecolab Center
St. Paul, MN 55102

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ALTERNATE PACKAGE SIZE DIRECTION



1 packet + 2 1/2 gallons = sanitizing solution
Do not allow to fall below 100 ppm

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 preflush utensils to remove excess soils.
2. Wash with a good cleaner.
3. Rinse with clear water.
4. Sanitize in a solution of 1 packet (1.9 oz.) to 2 1/2 gallons of water (yields not more than 200 ppm available chlorine) for 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 chlorine level from falling below 100 ppm available chlorine at any time.

STORAGE AND DISPOSAL

Store in a dry place. Do not use empty container. Leave any unused product residue in original container, wrapped. If spilled, sweep up solid material, wrap and put in trash. Rinse away remaining residue.

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Net Content
125-1.9 oz. P

fast food preprinted case 9 3/4 x 6 1/4 panel 2

