DAIRY AND FOOD PROCESSING EQUIPMENT C

- 1. Rinse equipment with clear lukewarm water immediately after use. Flush thoroughly to remove all loose material.
- Klenzade detergent.
- 3. Rinse thoroughly with hot (145°F.) water.
- 4. Sanitize just before using equipment with K-San at 1 oz. to 1 gallon of water (200 ppm). All surfaces should be exposed to the sanitizer for a period of not less than 2 minutes...

CONTAINS 7.0% PHOSPHORUS, 2.30 GMS. PER GAL. OF AVERAGE RECOMMENDED USE CONCENTRATION.

Manufactured by **ECONOMICS LABORATORY. INC.** Klenzade Div.

Osborn Bldg. - St. Paul, Minnesota 55102

EPA Est. No. 1677-1L-2

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INSTITUTIONAL APPLICATIONS DISHES, GLASSES, UTENSILS AND EQUIPMENT

- 1. Scrape and prewash dishes, glasses, utensils and equipment whenever possible.
- 2. Wash with appropriate Klenzade detergent.
- 3. Rinse with clean water.
- 4. Sanitize in a solution of 1 oz. K-SAN to 1 gallon of water. (200 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary
- 5. Place sanitized utensils on rack or drainboard

DANGER: Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful or fatal when swallowed. Avoid contamination of food.

FIRST AID: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 0 minutes. For eyes, call a physician, Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol.

CALL A PHYSICIAN IMMEDIATELY.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.