

1130 10/10/94

**PRECAUTIONARY STATEMENTS**

Hazards to Humans and Domestic Animals

**DANGER:** Corrosive. Causes eye damage. May be fatal if swallowed. Do not get in eyes, on skin, or on clothing. Irritating to nose and throat. Avoid breathing dust. May cause burns to broken skin. Wear goggles or face shield and protective clothing when handling. Wash hands after handling.

**CHEMICAL HAZARDS:** Strong oxidizing agent. Do not use moist or damp utensils. Contamination with moisture, dirt, organic matter, or other chemicals, or any other foreign matter, may start a chemical reaction with generation of heat, evolution of hazardous gases, and possible generation of fire. Use only clean, dry measuring device.

**DIRECTIONS FOR USE:** This application of Federal Law to use this product in a manner inconsistent with labeling.

**FOOD & DAIRY ESTABLISHMENTS - FLOW METHOD:** Clean & before use flow through all equipment 100 PPM. At buffer filter solution should test not less than 50 PPM.

**SPRAY METHOD:** Clean & before use apply 200 PPM by spray to walls, tanks & ceilings. Allow 2 minutes exposure time on all equipment.

**PIPE LINES:** Clean & before use circulate 100 PPM for 5 min. At buffer filter solution should test not less than 50 PPM.

**UTENSILS - Pails, Cans, Trays, Strainers, Small Parts, Mixing Machines:** Clean & before each use rinse with 200 PPM. Buckets, Tanks: Clean & before use sanitize with 100 PPM. Allow 2 minutes exposure time on all equipment.

**SANITIZING CH HANDS:** A 100 ppm available chlorine solution may be used for sanitizing hands. The solution must be applied & thoroughly rinsed prior to eating & drinking. The hands need not be completely dry.

**PIPELINE MILKERS - FLUSH METHOD:** Clean & before use draw through teat cup units 100 PPM. **CIRCULATION METHOD:** Clean & before use circulate 100 PPM for 5 minutes. Concentration should not fall below 50 PPM at any time.

**FOOD SERVICE - INSTITUTIONAL (Hotels, motels, restaurants & similar industrial food preparation service areas):** 1. Scrape & prewash utensils & glasses whenever possible. 2. Wash with a Pennchem cleaner of your choice. 3. Rinse with clean water. 4. Sanitize in a BK solution containing 1 teaspoon to 4 gallons of water (100 PPM available chlorine — in the absence of a test kit to measure available chlorine to determine if the solution has fallen below 50 PPM during use, starting concentration of 200 PPM should be used). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code. 5. Place sanitized utensils on a rack or drainboard to dry.

**GENERAL DISINFECTION OF NON-FOOD CONTACT SURFACES WITHIN INDUSTRIAL PREMISES:**

After cleaning, disinfect floors, walls, woodwork & other similar non food contact surfaces with a 600 PPM solution. Apply by spray method, allowing 2 minutes exposure.

**STORAGE & DISPOSAL:** Keep product dry in tightly closed container when not in use. Store in a cool, dry, well ventilated area away from heat or open flame. In case of decomposition, isolate container (if possible) & flood area with large amounts of water to dissolve all materials before discarding this container. Do not reuse empty container but place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

**BK<sup>®</sup> POWDER**

**Chlorinated Sanitizer  
Bactericide and Deodorant**

**ACTIVE INGREDIENT:** Calcium Hypochlorite

**INERT INGREDIENTS:**

**KEEP OUT OF REACH OF CHILDREN  
DANGER**

**STATEMENT OF PRACTICAL TREATMENT**

**IF ON SKIN,** wash with plenty of soap and water.

**IF IN EYES,** flush with water for at least 15 minutes. Get medical attention immediately.

**IF SWALLOWED,** drink large amounts of water. DO NOT induce vomiting. Call physician or poison control center immediately.

**FOR EMERGENCY MEDICAL INFORMATION CALL TOLL-FREE 1-800-328-0**

Read back panel carefully before using

**NET CONTENTS: 32 oz. (2 lb.) (908 grams)**

Manufactured by: **KLENZADE, Division of Ecolab Inc.**  
Ecolab Center, St. Paul, Minnesota 55102 ©, 1990

EPA Reg. No. 1677-145

EPA Est. 1677-IL-2 (J), 1677-NJ-1 (W), 1677-TX-1 (D), 1677-GA-1 (A), 1677-CA-1677-MN-1 (P), 1677-PR-1 (B)

Superscript refers to first letter of date code

**DILUTION TABLE**

100 PPM	1 LEVEL BK POWDER SPOON PER 2 GAL WATER	AMOUNT
200 PPM	2 LEVEL BK POWDER SPOONS PER 2 GAL WATER	
600 PPM	6 LEVEL BK POWDER SPOONS PER 2 GAL WATER	

**BEST AVAILABLE COPY**

**JUL 06 1994**  
Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 1677-145