

3635-234
2/14/1982
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Oxford SHS-900

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS
DANGER**
Corrosive; may cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vapors poorly ventilated areas as soon as possible. Do not return until odor has disappeared.

ENVIRONMENTAL HAZARDS
This pesticide is toxic to fish. Keep out of lakes, streams or ponds. Treated effluent may not be discharged into lakes, streams, ponds or public waters without a valid discharge permit. For guidance, contact the regional office of the Environmental Protection Agency.

PHYSICAL AND CHEMICAL HAZARDS
STRONG OXIDIZING AGENT: Mix only with water, according to label directions. Mixing this product with goods (such as bleach, urine, acid or with ammonia, acids, detergents or other chemicals) may release hazardous gases irritating to eyes, lungs and mucous membranes.

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

STORAGE AND DISPOSAL
Store in a cool, dry area away from direct sunlight. In case of spill, flood (use with large quantities of water. Rinse empty container thoroughly with water, and either return to manufacturer or discard by placing in leak collection or burying in an approved landfill. Product or residue that cannot be used, should be diluted with water and disposed of in a sanitary sewer. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

FOR DISINFECTING HARD SURFACES AND EQUIPMENT: Use Solution G (1000 ppm). Food contact surfaces must be rinsed with potable water prior to reuse.

MILK PLANTS SANITIZATION
EQUIPMENT: Use Solution F to give a 200 ppm sanitizing solution of available chlorine. Clean all equipment thoroughly and just prior to use. Allow equipment to be exposed to the sanitizing solution for not less than two minutes. Do not rinse with water after sanitizing.

BOTTLE CHLORINATION: Just prior to filling operation, sanitize bottles with Solution D (50 ppm).

CHEESE PLANT SANITIZATION: After cleaning and assembling equipment in the morning, sanitize with Solution F (200 ppm) at a two minute exposure. Rinse with Solution G (1000 ppm) in the weight tank and circulate through all equipment to cheese vats.

BUTTER PLANT SANITIZATION: After cleaning equipment — pipelines, tanks, cooler, creamers, pasteurizing vats and holding tanks, sanitize with Solution F (200 ppm). Sanitize chrome with Solution F (200 ppm). A two minute exposure time should be allowed to sanitize all parts and surfaces. Starter tanks before use, should be sanitized with Solution F (200 ppm). Starter water should contain 10 ppm of available chlorine (Solution G).

FOOD PROCESSING PLANTS SANITIZATION
CANNING PLANTS: Sanitize after cleaning by spraying tanks, vats and

Disinfectant— Sanitizer

ACTIVE INGREDIENT:
Sodium hypochlorite 9.0%

INERT INGREDIENTS: 91.0%

TOTAL: 100.00%

TABLE OF PROPORTIONS
NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

Solution	PPM Available Chlorine	Dilution Rate Oz./Gal.
A	2	1:300
B	3	1:200
C	10	1:50
D	50	1:12
E	100	1:8
F	200	1:3
G	1000	1:4

**KEEP OUT OF REACH
OF CHILDREN
DANGER**

STATEMENT OF PRACTICAL TREATMENT
If swallowed, drink large quantities of milk, or gelatin solution or, if these are not available, drink large quantities of water. Do NOT give vinegar or other acids. Do NOT induce vomiting. Get prompt medical attention.

If on skin, wash with plenty of soap and water.

If in eyes, flush with water for at least 15 minutes. Get medical attention.

**SEE SIDE PANEL FOR ADDITIONAL
PRECAUTIONARY STATEMENTS**

EPA REG. NO. 3635-234 / EPA EST. NO. 3635-GA-1

**For Industrial And Institutional Use
Or Only For Use And Storage By
Servicepersons.**

NET CONTENTS ___ GALS.

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(482)

other, open processing equipment, or circulate a sanitizing solution through pipelines and enclosed equipment using Solution F (200 ppm). All surfaces should be exposed to the sanitizing solution for a period of two minutes. Three ppm (Solution C) should be maintained in the cooling canal water.

MEAT PACKING PLANTS: Cutting room floors, tables and cutting trimming boards should be cleaned and then sanitized with Solution F (200 ppm). Cooling room freezers should be fogged with Solution F (200 ppm). Bacon slicing equipment, conveyors for paunch viscera, etc., metal or non-porous surfaces should be cleaned and then sanitized with Solution F (200 ppm). An exposure time of not less than two minutes should be allowed.

POULTRY AND EGG PROCESSING: Clean all equipment, then sanitize with Solution F (200 ppm). For sanitizing eggs use Solution E (100 ppm). Allow eggs to be in contact with the sanitizing solution for not less than two minutes. Do not rinse eggs after sanitizing. Allow eggs to air dry before casing. No rinse required.

CIP SYSTEMS IN BOTTLING AND BEVERAGE PLANTS: Clean equipment in usual manner, then fill entire system with Solution F (200 ppm) and circulate 5 minutes.

WATER TREATMENT APPLICATIONS

WATER PURIFICATION IN POTABLE WATER SYSTEMS: At an initial concentration of 42 fluid ounces per 50,000 gallons of water. Apply through a suitable feed device and determine the available chlorine present after 30 minutes with a chlorine test kit. Repeat treatment (as necessary) to establish an available chlorine residual of at least 0.2 ppm.

SHOWERING ROOMS SANITIZATION: Use 40 fluid ounces per 25,000 gallons of water. Maintain 0.8 ppm to 1 ppm available chlorine to insure proper sanitation. To combat algae growth, super-chlorinate at least once a week by adding 5 times the recommended dosage. Do not use swimming pool (until the chlorine residual drops to 1.0 ppm). To aid in the control of lice, shower stalls use Solution G (1000 ppm) in showers, locker rooms and around swimming pools.

COOLING TOWERS AND STORAGE TANKS: To control algae, slime and mold, initially charge system with Solution A (2 ppm). Maintain the concentration by using an automatic metering pump, injecting into the make-up water. Test water periodically and adjust metering pump to maintain 2 ppm available chlorine level.

MISCELLANEOUS APPLICATIONS
RESTAURANTS, HOTELS, MOTELS, NURSING HOMES AND HOSPITALS: Sanitize dishes, glassware and silverware, with Solution E (100 ppm). Allow all equipment and utensils to air dry. No rinse required. To aid in controlling mold and mildew in kitchens, hotels, motels, etc., first scrub surface and then wash with Solution E (100 ppm).

REFRIGERATION EQUIPMENT: To help eliminate odor-causing bacteria, thoroughly wash all parts of the refrigerator with a mild detergent. Follow with Solution F (200 ppm).

MECHANICAL DISHWASHING EQUIPMENT: Using an automatic metering pump, inject Solution D (50 ppm) or Solution E (100 ppm), depending on local Health Department requirements, into the final rinse cycle at a point below the ball-shaped vacuum breaker. Test water periodically and adjust metering pump to the proper available chlorine level is maintained.



**D.O.T.: CORROSIVE MATERIAL
CONTAINS SODIUM
HYPOCHLORITE, "RQ", NA 1760**

I.C.C.: COMPOUND, CLEANING, LIQUID

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