

DIRECTIONS FOR USE

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

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

SANITATION NOTE: All surfaces to be sanitized with Hypo-Chlor Formula 6.40 should be thoroughly cleaned. In addition, the solution should be applied immediately before using the equipment.

General Sanitation: For emergency drinking water - Chlorinate water supplies with 0.1 to 0.5ppm and check for residual chlorine level with chlorine test kits acceptable to local health authorities. Add 1/2 oz to 400 gallons of water for 0.5ppm.

Swimming Pool Treatment: Add to maintain 1 ppm available chlorine concentration at all times. Refer to dilution table. Frequently test chlorine level with a commercial test kit. Adjust pH of the water to between 7.2 and 7.6.

Bathhouse Sanitation: Treat walkways in pool area daily with 500ppm solution of available chlorine

Canning, Federally inspected meat and poultry plants, Institutional, and Egg Sanitation: Spray or circulate 200ppm solution on all processing equipment for at least 2 minute exposure period after thorough cleaning. Open-water cooling troughs in canning factories should maintain 5 ppm solution

Milk and Cheese Plant Sanitation: General Applications - After all surfaces have been thoroughly cleaned and just before use, all equipment should be sanitized with a 200ppm solution of Hypo-Chlor 6.40. The solution should be in contact with the surface for at least 2 minutes. **DO NOT RINSE** with potable water after sanitizing.

Butter Producing Equipment: Just prior to using and after thorough cleaning, all vats, chums, coolers, separators, holding tanks and pipelines should be sanitized with 200ppm Hypo-Chlor Formula 6.40 for at least 2 minutes. Butter wash water should contain 10 ppm available chlorine. **DO NOT RINSE** with potable water

Milk Bottles: The bottles should be sanitized with a solution of 50ppm available chlorine just before being filled. **DO NOT RINSE** with potable water.

Dairy Farm Sanitation - Milking Machines: Immediately prior to each milking, sanitize all inflations, utensils and milking machines with a 200ppm available chlorine solution when not in use

Milking Room: A 500ppm available chlorine solution may be used to wash all equipment, walls and floors. (To aid in controlling harmful bacteria and promoting quality milk production.)

Physical or Chemical Hazards: Strong Oxidizing Agent. Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, etc., or with ammonia, acids, detergents or other chemicals may release hazardous gases irritating to eyes, lungs and mucous membranes.

Storage and Disposal: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not reuse empty container, but place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

PM 32 3640-64

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DAIRYLAND BRAND



HYPO-CHLOR
Formula 6.40

DEODORANT FOR DAIRY PLANTS / FARMS
SODIUM HYPOCHLORITE SOLUTION

ACTIVE INGREDIENT: Sodium Hypochlorite..... 6.40%
INERT INGREDIENT: Water..... 93.60%
100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER

Avoid contact with eyes. Concentrate may irritate eyes, skin and lungs.
Harmful if swallowed. Do not use with acid containing bowl cleaners.

FIRST-AID: EXTERNAL: Flood with water for at least 15 minutes. In case of eye contact consult a physician immediately. **INTERNAL:** If swallowed, drink large amounts of water. **DO NOT** induce vomiting. Call a physician or poison control center immediately.

EPA Reg. No. 3640-64 EPA Est. No. 3640-WI-1

NET CONTENTS: 3.78 LITERS (1 U.S. FL. GALLON)



STEARNS PACKAGING CORPORATION
1200 SYCAMORE AVENUE MADISON, WI 53714

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2072

DILUTION TABLE

Available Chlorine	Preparation	Applications
500 ppm	5 oz. to 4 gals. water.	Bath house, milking room.
200 ppm	1 oz. to 2 gals. water.	For sanitizing dairy equipment.
100 ppm	1 oz. to 4 gals. water.	To meet minimum sanitizing requirements for 2 minute contact. For sanitizing milk bottles.
50 ppm	1 oz. to 8 gals. water.	For swimming pool disinfection.
1 ppm	1 oz. to 400 gals. water.	Commercial laundry stock bleach.
1 %	1 gal. to 5 gals. water.	Standard household bleach.
5-1/4 %	1 gal. to 1 gal. water.	

ENVIRONMENTAL HAZARD STATEMENT

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or public waters unless this product is specifically identified and addressed in an NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance contact your State Water Board of Regional Office of the EPA.

DIRECTIONS FOR USE (Continued)

5 STEP PROCEDURE

1. Equipment and utensils shall be preflushed or prescaped and, when necessary, presoaked to remove gross food particles and soil.
2. Utensils and equipment shall be washed in water having a minimum temperature of 110°F (43°C) and containing an adequate amount of an effective soap or detergent. Water shall be kept clean by changing it frequently.
3. Equipment and utensils shall then be rinsed free of detergent and abrasives with clean water.
4. Following washing and rinsing, all utensils and equipment shall be sanitized by immersion in a solution of 1 ounce of Hypo-Chlor Formula 6.40 to 2 gallons of water (200ppm) for at least 2 minutes or for other contact time observed by the governing sanitation code. You must continuously maintain a minimum of 100ppm concentration. Check concentration frequently with an approved chlorine test kit.
5. After sanitization, all equipment and utensils shall be air-dried. NO POTABLE WATER RINSE is permitted.

ACCEPTED
APR 29 1994

Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for the pesticide registered under EPA Reg. No. 3640-64

ST-1

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