



*Chlor*

**SANITIZER**

DEODORANT  
KEEP IN A COOL PLACE

ACTIVE INGREDIENTS:	Sodium Hypochlorite .....	3.25%
	Sodium Phosphate Expressed as Na <sub>3</sub> PO <sub>4</sub> ·2H <sub>2</sub> O .....	91.75%
	INERT INGREDIENTS .....	5.00%

NET WT. 8 LBS.

**ACCEPTED**  
4462-15  
MAY 1 1975  
UNDER THE FEDERAL INSECTICIDE  
FUNGICIDE AND RODENTICIDE ACT  
FOR ECONOMIC POISON REGISTERED  
ED UNDER NO.

**DANGER:**  
KEEP OUT OF REACH  
OF CHILDREN  
See Side Panel for other precautions  
and First Aid Statement

**DIRECTIONS FOR USING THIS PRODUCT  
ON THE DAIRY FARM**

1. Right after milking, rinse all utensils thoroughly with fresh cold water.

**SOLUTION "A"** 1½ ozs. dissolved in 3½ gals. water.  
Recommended where dairy inspection is maintained. Should be tested and kept above 50 P.P.M. available chlorine. (Solution "A" equals 100 available chlorine)

**SOLUTION "B"** 3 ozs. dissolved in 3½ gals. water.  
Recommended where dairy inspection is not maintained. (Solution "B" equals 200 P.P.M. available chlorine)

**CLEANING, SANITIZING CANS, PAILS, OTHER DAIRY UTENSILS:**

1. Right after milking rinse all utensils thoroughly with fresh water.
2. Brush utensils thoroughly with warm water and soapless cleaner and rinse with fresh clear water.
3. Prepare Sanitizing Solution.
4. Immerse utensils in the solution for at least 2 minutes. Then drain.
5. Make a fresh solution daily.

**MILKING MACHINES:**

1. Draw at least one bucket of water thru milking machine while still attached to suction line. Repeat, using warm water and soapless cleaner, and rinse. Clean all metal parts of milking machine and rinse.
2. Place teat cups and rubber tubing on rack and fill with

solution or su  
then drain.  
3. Treat milking  
utensils.

**DANGER: KEEP OUT**  
Corrosive. Ma  
dust. Do not g  
and skin wi  
contaminatio

**FIRST AID:**  
In case of c  
plenty of wa  
physician. Re  
reuse.  
If swallowed,  
whites, gelat  
large quantit

**NOTE TO PHYSICIAN:**  
Probable mu  
gastric lava  
respiratory d

Rinse empty conta

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**MILKING MACHINES:**

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2. Place teat cups and rubber tubing on rack and fill with

solution or submerge them in solution for at least 15 minutes, then drain.

3. Treat milking machine pail and cover the same as other utensils.

**DANGER: KEEP OUT OF REACH OF CHILDREN.**

Corrosive. May cause burns or eye damage. Do not breathe dust. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Avoid contamination of food.

**FIRST AID:**

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 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. 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.

Rinse empty container thoroughly with water and discard it.

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E.P.A. Reg. No. 4462-15-AA  
E.P.A. Est. No. 4462-CA-1

**A HIGH-POTENCY CHLORINE COMPOUND FOR  
MANY SANITIZING PURPOSES**

1. Has a fused granular structure which makes it extremely stable—both in the container and in use.
2. Dissolves rapidly and completely. . . leaves no sediment or precipitate.
3. Starts releasing its sanitizing effect rapidly.
4. Recommended for use in food plants, dairies, creameries, bottling plants, restaurants, fountain-bars, food service areas of hospitals and institutions.

**DIRECTIONS FOR HOUSEHOLD AND RESTAURANT USE:**

**TO SANITIZE DISHES, GLASSES AND CANNING JARS:**

Clean thoroughly. . . then rinse in fresh water. . . immerse for at least 2 minutes in solution "D" (3 ozs. dissolved in 3½ gals. water)

**CLEANING AND DEODORIZING (Not as a Disinfectant)**

Refrigerators—Wash out with a solution of 1 oz. to 1 quart of water.

Coffee and Tea Pots—Add 1 oz. to 1 quart of water in pot. Let stand 2 to 3 minutes. . . Wash with a cloth. . . Rinse with potable water and air dry.

**REMOVING STAINS FROM PORCELAIN OR ENAMEL:**

Sprinkle dry on wet surface. . . let stand 20 minutes. . . Brush and rinse.

Manufactured by  
**Beaver Chemical Company, Inc.**  
1448 Shaw Road  
Stockton, California 95201

3.25%  
91.75%  
5.00%

REACH  
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