

**YALE'S**

**Bio-Guard<sup>®</sup>**

*Hypochlorite*

**CHLORINE BEARING GERMICIDE AND DISINFECTANT**



**CAUTION KEEP OUT OF REACH OF CHILDREN**

Irritant to skin, eyes and mucous membranes. If splashed in eyes flood with water. If swallowed feed milk, raw egg whites or gruel. Call a physician. If spilled on the skin rinse immediately. Read additional cautionary information on back panel.

**ACTIVE INGREDIENT:**

**Sodium Hypochlorite 5%**

**INERT INGREDIENTS 95%**

• *Manufactured for Bio-Lab, Inc.* •

**YALE CHEMICAL DIVISION • DECATUR, GA.**

**NET CONTENTS 1 GALLON**

**E.P.A. REG. NO. 5185-212**

RECEIVED  
28 MAY 1964  
02107280000

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**For 200 ppm solution use 1 oz. in 2 gallons water or 1 c. (8 oz.) in 16 gallons water.**

## **DIRECTIONS**

### **MILKING EQUIPMENT**

1. Rinse equipment and utensils thoroughly with tepid water to remove milk residue. Rinse until effluent is clear.
2. Wash equipment with the proper cleaner, following the manufacturer's instructions. For hand washing, use Desol or Yale Bulk Tank Cleaner. For in-place cleaning, use Pline, Meck or Nicen. Equipment and utensils must be clean in order to be sanitized.
3. Drain and rinse to remove detergent residue. Use an acidified rinse if you have hard water. (1 oz. Dacid to 5-10 gallons water.)
4. Immediately prior to use, sanitize with 200 ppm solution of Yale Hypochlorite. **DO NOT RINSE AFTER SANITIZING.** Utensils and equipment should be exposed to the 200 ppm solution for two minutes to insure proper sanitation.

### **FOOD HANDLING OR PROCESSING EQUIPMENT**

1. Dishes and equipment should be scraped to remove gross soil.
2. Rinse thoroughly.
3. Wash with the proper cleaner, according to the directions. For hand washing, use Yale's Pot & Pan or Liquid Detergent. For in-place cleaning, use Meck or Dish Machine Detergent. Equipment and utensils must be clean before they can be sanitized.
4. Drain and rinse to remove detergent residue. Use an acidified rinse if you have hard water. (1 oz. Dacid to 5-10 gallons water.)
5. Sanitize immediately prior to use with 200 ppm solution of Yale Hypochlorite. Equipment should be exposed to the sanitizing solution for two minutes to insure proper sanitation. **DO NOT RINSE AFTER SANITIZING.**
6. Place sanitized utensils and dishes on a rack to drain and air dry.

**CAUTION: Do not mix with Acid Detergents. Use dilute solutions as directed. Do not store sodium hypochlorite solution longer than 6 months from date of manufacture. Store in a cool, dark place as heat and light promotes loss of strength.**