

BioGuard^(R) LO-BAX SPECIAL

ACCEPTED

5185-317
APR 29 1981

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

ACTIVE INGREDIENT Calcium hypochlorite 65%

65%

INERT INGREDIENTS

Available Chlorine 35%

35%

FOR AGRICULTURAL AND COMMERCIAL USE ONLY NOT FOR USE OR STORAGE IN OR AROUND THE HOUSE.

**KEEP OUT OF REACH OF CHILDREN
DANGER**

PRACTICAL TREATMENT (FIRST AID): If swallowed feed bread soaked in milk followed by olive oil or cooking oil. Call a physician immediately.

If on skin: Brush off excess chemical and flush skin with cold water for at least 15 minutes. If irritation persists get medical attention.

If in eyes: Flush with cold water for at least 15 minutes get medical attention.

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS
AND DOMESTIC ANIMALS**

DANGER: Highly corrosive. Causes skin and eye damage. May be fatal if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Irritating to nose and throat. Avoid breathing dust. Remove and wash contaminated clothing before reuse.

ENVIRONMENTAL HAZARDS: This product is toxic to fish. Do not discharge into lakes, streams, ponds or public waters unless in accordance with an NPDES Permit. For guidance, contact the regional office of EPA.

PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT. Mix only with water. Use clean dry utensils. Do not add this product to any dispensing device containing remnants of any other product. Such use may cause a violent reaction leading to fire or explosion. Contamination with moisture, organic matter, and other chemicals may start a chemical reaction, with generation of heat, liberation of hazardous gases, and possible generation of fire and explosion. In case of contamination or decomposition, do not reseal container, if possible, isolate container in open air or well ventilated area. Flood with large volumes of water if necessary.

BIO-LAB, INC.
DECATUR, GA 30031
NET CONTENTS: 2 LB

EPA Reg. No. 5185-317-AA

EPA Est. No. 5185-GA-3

DIRECTIONS

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

USE	Chlorine Solution	To Prepare, Dissolve
SOLUTION	100 ppm	1/2 level tsp. LO-BAX in 3 gals. water
CHART	200 ppm	1 level tsp. LO-BAX in 3 gals. water
	300 ppm	1 1/2 level tsp. LO-BAX in 3 gals. water
	600 ppm	3 level tsp. LO-BAX in 3 gals. water

tsp = teaspoon = 1/9 oz. tbs. = tablespoon = 1/3 oz.

Prepare solutions fresh for each use. Use clean plastic, glass or stainless steel containers and potable water. Do not reuse solutions. Use a chlorine test kit to measure available chlorine in solutions. **IMPORTANT!** LO-BAX is a sanitizer. **ALWAYS, pre-clean surfaces with a detergent and thoroughly rinse with potable water before sanitizing with LO-BAX solutions. Allow at least 2 minutes contact with sanitizing solution, unless directions state differently. Drain all food contact surfaces thoroughly before use when using 100 ppm and 200 ppm solutions. Rinse all food contact surfaces before use when applying solutions stronger than 200 ppm.**

FARM DAIRY SANITATION: Bulk tank and utensils (pails, strainers, inflations, milking machines). Use 200 ppm solution before use. **Pipeline Milkers:** 1. Flush Method: Draw 100 ppm solution through teat cup units. 2. Circulation Method: Circulate 100 ppm solution for 5 minutes. Keep chlorine reading above 50 ppm.

FOOD PLANT EQUIPMENT: **Flow Method:** Flow 100 ppm solution through equipment. Keep chlorine above 50 ppm. **Spray Method:** Spray 200 ppm solution to vats, tanks and coolers. Surfaces must be wet for 2 minutes. **Non-food contact surfaces:** Use 600 ppm solution on walls, floors, woodwork, etc. Do not treat surfaces damaged or bleached by chlorine - wall coverings, fabrics, clothing, etc.

Restaurants, Taverns, Bars: Glasses, mugs, dishes, flatware - Wash and rinse. Immerse in 100 ppm solution for 2 minutes. Keep chlorine above 50 ppm. Drain well. **Miscellaneous counter tops:** tables, sandwich and drain boards, refrigerators and other equipment. Sanitize with 300 ppm solution by wiping with a clean cloth or by flushing. To keep bar towels and wiping cloths white and sanitary, wring out in 300 ppm solution.

STORAGE AND 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, and flood with large amounts of water to dissolve all material before discarding. Place in trash collection or dispose in approved landfill area, or bury in a safe place.

Contact manufacturer for brochure on the following additional EPA registered uses for this product: sanitizing wells, cisterns, water storage tanks, use in butter manufacturing, controlling slime in cooling tanks.

23