

5389-6

1/16/2003

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Kay-5® Sanitizer label (EPA Reg. 5389-6)

November 20, 2002

# KAY-5® Sanitizer

Chlorinating Sanitizer For Shake Machines, Soft Serve Machines, And Kitchen Utensils

**Active Ingredient:**

Sodium Dichloro-s-Triazinetrione Dihydrate\* ..... 6.0%

**Inert Ingredients**..... 94.0%

Total ..... 100%

\*3.36% Available Chlorine

**KEEP OUT OF REACH OF CHILDREN**

## CAUTION

(For Inner Label Only): See label on outer carton for first aid directions and precautions.

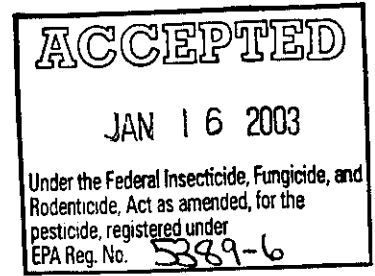
(For Inner Label Only): Do not reuse packet. Discard empty packet in trash.

(For Outer Label Only): Read first aid statement and other precautions on side panel.

NET WEIGHT: \_\_\_\_\_

Kay Chemical Company  
Greensboro, NC 27409, USA

EPA REG. NO. 5389-6  
EPA EST. NO. 5389-NC-1 (G), 58046-TX-1 (D), 58046-TX-2 (S)  
Superscript refers to last letter of date code



### DIRECTIONS FOR USE

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

### SHAKE AND SOFT SERVE MACHINES CLEANING PROCEDURE

1. Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
2. Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the "Wash" cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the "Off" position.
3. Prepare a cleaning solution of KAY-5 Sanitizer by dissolving 1 packet in 2 ½ gallons (9.5 liters) of lukewarm water.
4. Clean the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the "Off" position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the "Wash" cycle and allow to remain on for five minutes.
5. Drain the solution from the machine. Turn the machine to the "Off" position.
6. Remove and completely disassemble all machine parts (door, blades, pump, etc.).
7. Brush wash all disassembled parts in a suitable detergent in a clean sink.
8. Rinse thoroughly under clean running water.

- 9. Sanitize parts by immersing for at least 1 minute in a fresh KAY-5 Sanitizer solution (1 packet dissolved in 2 ½ gallons/9.5 liters of lukewarm water).
- 10. Remove parts allow to air dry.
- 11. Repeat the cleaning procedure for machines with two freezing cylinders.

**SANITIZING PROCEDURE**

- 1. Following manufacturer's instructions, reassemble the machine.
- 2. Prepare a sanitizing solution by dissolving 1 packet of KAY-5 Sanitizer in 2 ½ gallons (9.5 liters) of lukewarm water.
- 3. Sanitize the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the "Wash" cycle to run for 5 minutes.
- 4. Drain the solution from the machine. Turn the machine to the "Off" position.
- 5. Repeat the sanitizing procedure for machines with two freezing cylinders.

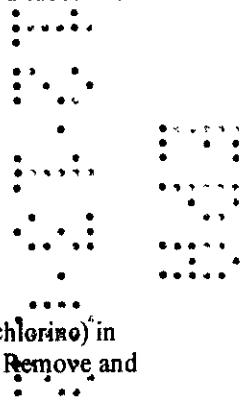
**DO NOT RINSE.**

(NOTE: Consult local ordinances for possible variation in procedures.)

**KITCHEN UTENSILS AND EQUIPMENT**

- 1. Scrape or rinse all loose food soils.
- 2. Brush wash with a suitable detergent.
- 3. Rinse thoroughly with clean hot water.
- 4. In a clean sink, prepare a sanitizing solution of KAY-5 Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table. Immerse utensils or equipment for 1 -2 minutes. Remove and drain. **DO NOT RINSE.** Place on a clean surface to air dry. Follow local health ordinances.

NOTE: To sanitize previously cleaned stationary equipment and other hard, non-porous food contact surfaces, flood the surface with the sanitizing solution, or apply with a clean cloth, sponge, or spray, making sure to completely wet all surfaces for at least 60 seconds. Let air dry. Follow local health ordinances.



DILUTION TABLE		
No. of Packets	Amt. Of Water	ppm of Available Chlorine
1	2 ½ gal./9.5L	100
2	5 gal./19 L	100
4	10 gal./38 L	100

1 packet + 2 ½ gals. of water = 100 ppm of available chlorine

**STORAGE AND DISPOSAL**

Do not contaminate water, food or feed by storage and disposal.

**PESTICIDE STORAGE:** 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.

**CLOTH STORAGE:** Store clean wiping cloths used for wiping food spills in a solution of 1 packet per 2 ½ gallons (9.5 liters) of lukewarm water to keep them in a sanitary condition between uses.

**PESTICIDE DISPOSAL:** Waste resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

**CONTAINER DISPOSAL:** Place completely empty packets and cartons in trash collection or dispose in a sanitary landfill or incinerator.

**FIRST AID**

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15 - 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

Have the product container or label with you when calling a poison control center or doctor, or by going for treatment.

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For medical emergency information call (800) 304 – 0824 or call collect 0 (303) 592 – 1709.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

**PRECAUTIONARY STATEMENTS**

Harmful if swallowed. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

**PHYSICAL AND CHEMICAL HAZARDS**

Do not use in combination with soap, detergent, or other chemicals. **DO NOT** mix with ammonia.

