

KAY® SINK SANITIZER

Chlorinating Sanitizer For Kitchen Utensils And Other Food-Contact Surfaces

Active Ingredient:

Sodium Dichloro-s-Triazinetrione Dihydrate* 23.85%

Inert Ingredients 76.15%

Total 100%

*13.36% Available Chlorine

KEEP OUT OF REACH OF CHILDREN

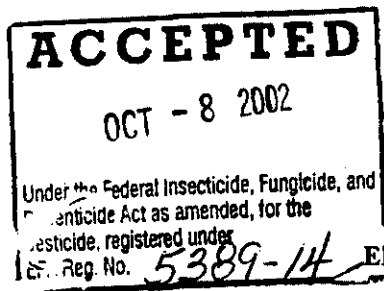
WARNING

(For Outer Label): SKIN AND EYE IRRITANT

FOR INSTITUTIONAL USE ONLY

(For Inner Label Only): See Outer Carton for Additional Precautionary Statements

(For Inner Label Only): See Side Panel for Additional Precautionary Statements



NET WEIGHT: 1.0 oz packet (28.4 g), 1.5 oz packet (42.5g)

Kay Chemical Company
Greensboro, NC 27409, USA

EPA REG. NO. 5389-14

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.

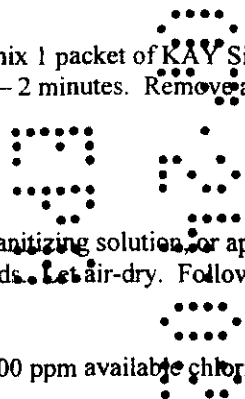
KITCHEN UTENSILS AND EQUIPMENT

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 approximately ½ full (10 gal/38L) of lukewarm water (75°F/24°C), mix 1 packet of KAY Sink Sanitizer (yields 100 ppm available chlorine). Immerse utensils or equipment for 1 – 2 minutes. Remove and drain. Place on a clean surface to dry. Follow local health ordinances.

STATIONARY EQUIPMENT AND OTHER FOOD CONTACT SURFACES

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

1 packet + 10 gal. (38L) of water = 100 ppm available chlorine



STORAGE AND DISPOSAL

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

STORAGE: Keep product dry in tightly closed container when not in use. Store in cool, dry, well-ventilated area away from heat or open flame.

PESTICIDE DISPOSAL: Wastes 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 incinerate.

FIRST AID

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

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 INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. Call a poison control center or doctor for further treatment advice.

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

Medical emergency: (800) 304 - 0824 or call collect (303) 592 - 1709

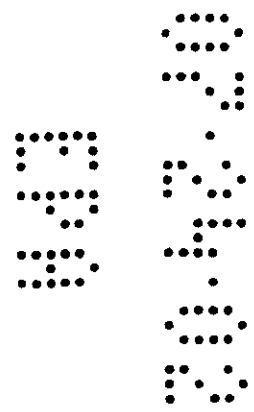
PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS.

WARNING. Causes eye and skin irritation. Harmful if swallowed, absorbed through the skin or inhaled. Do not get in eyes on skin or clothing. Avoid breathing dust. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

PHYSICAL AND CHEMICAL HAZARDS

Do not use in combination with soap, detergent or other chemicals. If mixed with ammonia, toilet bowl cleaners, drain openers, acid-containing products, or readily oxidizable materials, harmful gases will be given off. In case of accidental mixing with such chemicals, ventilate the area and move to fresh air.



**Alternate Directions for Use
(1.5 oz packet)**

DIRECTIONS FOR USE

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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 approximately ½ full (15 gal/57L) of lukewarm water (75°F/24°C), mix 1 packet of Kay Sink Sanitizer (yields 100 ppm available chlorine). Immerse utensils or equipment for 1 – 2 minutes. Remove and drain. Place on a clean surface to dry. Follow local health ordinances.

STATIONARY EQUIPMENT AND OTHER FOOD CONTACT SURFACES

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

1 packet + 15 gal. (57L) of water = 100 ppm available chlorine

