

DIRECTIONS

For special plant applications in sanitizing previously cleaned surfaces.

For NONPOROUS surfaces use 200 ppm solution unless testing facilities are available. In the latter case use 100 ppm solution.

Dilutions should be made according to recommendations for each specific job. Consult health authorities for local requirements.

Use clean, cool water for rinse solutions.

Solution should be used reasonably soon after mixing to get full strength of contents.

Recommended exposure time 2 minutes.

FOR RESTAURANTS —

1. Scrape and prewash utensils and glasses whenever possible.

2. Wash with a good detergent or compatible cleaner.

3. Rinse with clean water.

4. Sanitize in a solution of 1 ounce to 2 gallons of water (200 p.p.m.). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.

5. Place sanitized utensils on a rack or drainboard to air dry.

CLOR-12

U.S.D.A. REGISTRATION NO. — 7350-1

A SODIUM HYPOCHLORITE

CLEANS — DISINFECTS — DEODORIZES — BLEACHES

ACTIVE INGREDIENTS

Sodium Hypochlorite 5.25%

INERT INGREDIENTS 94.75%

Total 100.00%

CAUTION!

KEEP OUT OF REACH OF CHILDREN

SEE RIGHT SIDE PANEL FOR

ADDITIONAL CAUTIONS



CHEMICAL CO., INC.

CHASKA, MINN.

TELEPHONE: MINNEAPOLIS 888-1666



CLOR-12 TABLE OF PROPORTIONS

AVAILABLE CHLORINE:

100 P.P.M. —

Use 1 oz. to 4 gallons water.

200 P.P.M. —

Use 1 oz. in 2 gallons water.

CAUTION:

DO NOT SOAK OVERNIGHT. KEEP IN COOL, DARK PLACE AS LIGHT AND HEAT WILL REDUCE STRENGTH.

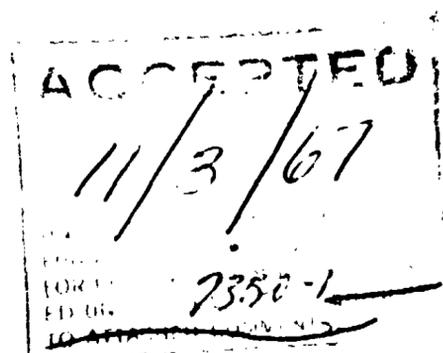
CAUTION: DO NOT USE WITH OTHER CHEMICALS SUCH AS AMMONIA OR ACIDS.

CAUTION — HARMFUL IF SWALLOWED.

IF SWALLOWED — Drink mucilage, raw egg white, milk or rice gruel. Follow with emetic (tablespoon of mustard in a glass of warm water). Call Physician.

EXTERNAL — Wash with water. Call a physician.

CONTENTS: GALLONS



DILUTION TABLE

- 50 ppm* ¼ oz. per gal. water
- 100 ppm ½ oz. per gal. water
- 200 ppm 1 oz. per gal. water
- 500 ppm 2 oz. per gal. water
- 1000 ppm 4 oz. per gal. water

* ppm—parts per million available chlorine

When used as a Bactericide where inspection is maintained keep the solution strength above 50 ppm by using 1½ oz. CHASKA-SAN per 3½ gal. of water. Test solution regularly and frequently.

Recommended Exposure Time: 2 Minutes

Keep Container Closed

Store in Cool, Dry Place

Where local or state regulations are in effect, consult rules or your local authorities for volume of chlorine required for chlorine rinse solutions.

GENERAL FOOD PLANT SANITATION —

Clean and rinse all equipment prior to disinfecting. When used as a disinfectant for equipment in food and beverage plants, use a solution of 1 pound CHASKA-SAN to 40 gal. water and apply in such a manner that all parts and surfaces are properly reached with the solution.

EATING PLACES —

Use a solution of 1 oz. CHASKA-SAN per gal. of water for disinfecting glasses, dishes, etc. For cleaning and deodorizing of porcelain and enameled surfaces, i.e., sinks, refrigerators, etc., use a solution of 1 oz. per qt. of water.

Contents Pounds

ATTENTION RESTAURANTS

1. Scrap and prewash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 1 gallon of water (220 p.p.m.). Immerse all utensils for least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.

CHASKA-SAN

USDA Registration Number - 7350-2
Disinfectant - Bactericide - Alkaline Detergent

— for —
Food & Beverage PROCESSING Industries

Dairy, Poultry Plants, Breweries, Canning Plants
 Meat Packing Plants, Bakeries

ACTIVE INGREDIENTS

Sodium Hypochlorite over 3.25%
 Sodium Phosphate 91.75%
 Expressed As Na₂PO₄ 12H₂O

INERT INGREDIENTS

Sodium Chloride under 5.00%

TOTAL 100.00%



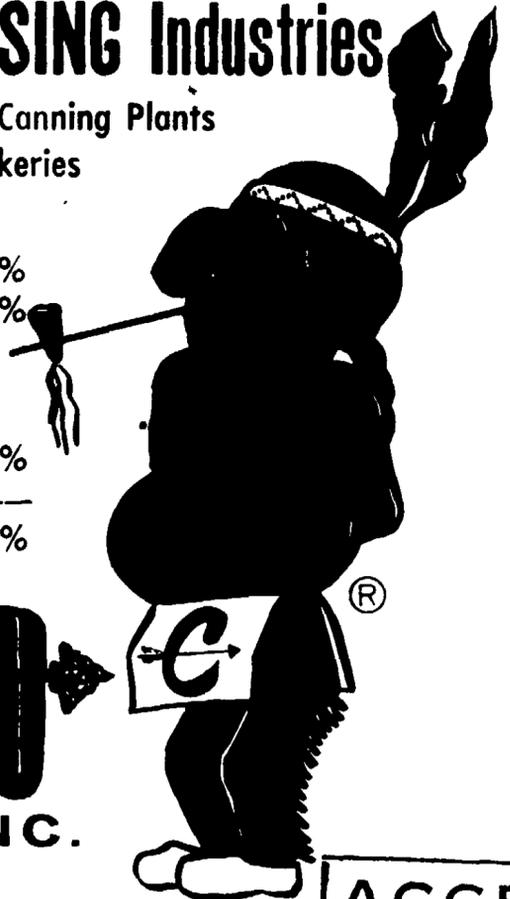
CHEMICAL CO., INC.

315 West 86th Street
 MINNEAPOLIS, MINNESOTA 55420

TELEPHONE 888-1666

CAUTION!

Keep Out Of Reach Of Children!



ACCEPTED

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