

**ACCEPTED**  
 7350-1  
 NOV 1 1982  
 U.S. Environmental Protection Agency  
 Federal Insecticide, Fungicide, and Rodenticide Act  
 40 CFR 152.101 for the Pesticide  
 Registration Under  
 EPA Reg. No.

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

**DANGER:** Corrosive, may cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

**ENVIRONMENTAL HAZARDS:** This pesticide is toxic to fish. Keep out of lakes, streams or ponds. Treated effluent may not be discharged into lakes, streams, ponds or public waters without a valid discharge permit. For guidance, contact the regional office of the Environmental Protection Agency.

**PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT:** Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, etc., or with ammonia, acids, detergents or other chemicals may release hazardous gases irritating to eyes, lungs and mucous membranes.

**STORAGE AND DISPOSAL:** Store in a cool, dry area away from direct sunlight. In case of spill, flood area with large quantities of water. Rinse empty container thoroughly with water and either return to manufacturer or discard by placing in trash collection or burying in an approved landfill. Product or residue that cannot be used, should be diluted with water and disposed of in a sanitary sewer. Do not contaminate food, or feed by storage, disposal or cleaning of equipment.

**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. to 2 gallons water.

**DANGER**  
 DO NOT SOAK OVERNITE. KEEP IN COOL, DARK PLACE AS LIGHT AND HEAT WILL REDUCE STRENGTH.  
 DANGER - HARMFUL IF SWALLOWED.  
 DANGER - DO NOT USE WITH OTHER CHEMICALS SUCH AS AMMONIA OR ACIDS.

NET CONTENTS \_\_\_\_\_ GALS.  
 INDUSTRIAL USE ONLY  
 LOT NO. \_\_\_\_\_  
 EPA REGISTRATION NO. 7350-1 EPA EST. NO. 7350 MN 1

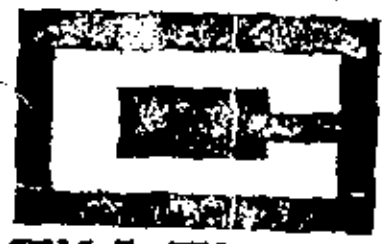
**CLOR-12**

**CLEANS - DISINFECTS - DEODORIZES - BLEACHES**  
 ACTIVE INGREDIENTS  
 Sodium Hypochlorite ..... 5.25%  
 INERT INGREDIENTS ..... 94.75%

**KEEP OUT OF REACH OF CHILDREN  
 DANGER**

**FIRST AID:** If on skin, wash with plenty of soap and water. If in eyes, flush with water for at least 15 minutes. Get medical attention. If swallowed, drink large quantities of milk, or gelatin solution or, if these are not available, drink large quantities of water. Do NOT give vinegar or other acids. Do NOT induce vomiting. Get prompt medical attention.

See additional precautions on side panels.



**CHASKA CHEMICAL**  
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 PHONE 612/598-1820

CLOROX  
102100

**DIRECTIONS FOR USE  
GENERAL CLASSIFICATION**

**IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT  
IN A MANNER INCONSISTENT WITH ITS LABELING.**

For special giant 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.  
Directions should be made according to recommendations for each specific job. Consult the city authorities  
for special requirements.  
Use clean, cool water for final solutions.  
Solution should be used repeatedly, with the mixing to get full strength of contents.  
Recommended exposure time 2-3 minutes.

**FOR RESTAURANTS**

1. Scrape and prewash utensils and glasses whenever possible.
2. Wash with a good detergent or soap.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce of 2 gallons of water (50 ppm). Immerse all utensils for at least two  
minutes or for contact time specified by government agency code.
5. Place sanitized glass in a rack or drainboard to air dry.

**DIRECTIONS FOR USE AS A VEGETABLE WASH**

To reduce bacterial and fungal populations that may be present on produce. Mix 1 part 4 ounces of CLOROX per 8  
gallons of water. This gives 50 to 70 ppm available chlorine. Apply this solution to the vegetable to be  
washed. Allow on the surface of the vegetable for 2 to 3 minutes. Rinse vegetable thoroughly with potable  
water. Rinse.

**DIRECTIONS FOR A SHELL EGG SANITIZER**

Do not exceed 200 ppm available chlorine in the solution. Apply CLOROX through a spray bar to eggs that  
have been previously washed with an appropriate detergent at the rate of 1/2 to 1 ounce per 2 gallons of  
water. This gives you a solution of 100 to 200 ppm available chlorine.

**DIRECTIONS FOR USE AS A HAND SANITIZING DIP**

Dip previously washed and thoroughly rinsed hands in a 200 ppm (100 per 2 gal) solution of CLOROX. The  
hands do not need to be rinsed following this procedure.

**DIRECTIONS FOR USE AS A POTABLE WATER TREATMENT**

Disperse CLOROX solution at a constant and uniform rate with a concentration of available chlorine of  
100 ppm in water plants (1 oz CLOROX per 2 gallons of water) and 20 ppm in public plants (1  
oz CLOROX per 20 gallons of water). Contact time 10-15 minutes for further details.

**NOTE:** This product conforms with the use of chlorine test kit and increase dosage, as necessary, to  
the required level of available chlorine.

