

**GENERAL INFORMATION**

**SAN-I-QUEEN** is a high quality (6.4%) liquid sodium hypochlorite solution. It is especially designed for application in no-rinse sanitization of food contact surfaces and equipment. It is effective not only for kitchenware sanitization but also for use in low temperature style machines. **SAN-I-QUEEN** provides immediate chlorine release for rapid bactericidal action. It promotes free rinsing and detects food from contamination.

**TABLE OF PROPORTIONS**

For 200 ppm available chlorine use 2 oz. per 5 gallons of water. (1 ppm = 1 part per million of available chlorine). **DO NOT** mix **SAN-I-QUEEN** with acid detergents. Degrades with age. Use a test kit and increase dosage as necessary to obtain required level of available chlorine.

**STORAGE AND DISPOSAL**

Store this product in a cool dry area away from sunlight and heat to avoid deterioration. In case of spill, flush immediately with large quantities of water. Avoid contact with eyes. Do not breathe vapors. Do not breathe vapors. Do not breathe vapors. Do not breathe vapors. Do not breathe vapors.

**RINSE EMPTY CONTAINER THOROUGHLY WITH WATER AND DISCARD IT.**

ONLY FOR SALE TO, USE AND STORAGE BY SERVICE PERSONS

**NET CONTENTS: U.S. GALLON (3.79 Liters/Gal.)**



**SAN-I-QUEEN**  
Chlorinating Based Liquid Sanitizer  
Liquid Sodium Hypochlorite

E.P.A. Reg. No. 7546-3 E.P.A. Est. No. 7546-WI-1  
Active Ingredient - Sodium Hypochlorite 6.40%  
Inert Ingredients 93.60%

**KEEP OUT OF REACH OF CHILDREN.**

**DANGER:**

**STATEMENT OF PRACTICAL TREATMENT (FIRST AID)**

**IF CONTACT WITH EYES OCCURS,** flush with water for at least 15 minutes. Get prompt medical attention.  
**IF CONTACT WITH SKIN OCCURS,** wash with plenty of soap and water.  
**IF SWALLOWED,** drink large quantities of milk or gelatin solution. If there 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 PANEL.)

**INSTITUTIONAL USE DIRECTIONS**  
**KITCHENWARE SANITIZATION**

- It is a violation of federal law to use this product in a manner inconsistent with its labeling.
1. Scrub and prewash kitchenware whenever possible.
  2. Wash in a recommended detergent solution.
  3. Rinse with clean water.
  4. Sanitize in a **SAN-I-QUEEN** solution of 2 ounces to 5 gallons of water (200 ppm). Immerse all kitchenware for at least two minutes or for contact time specified by governing sanitary code.
  5. Place sanitized kitchenware on a CLEAN, SANITIZED rack or cleanboard to air dry.

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

**DANGER:** Corrosive, will cause severe skin and eye irritation or chemical burns to broken skin. 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 product is toxic to fish. Do not discharge into lakes, streams, ponds or public waterways unless in accordance with a NPDES permit. For guidance, contact the regional office of the U.S. Environmental Protection Agency.

**PHYSICAL AND CHEMICAL HAZARDS**

**STRONG OXIDIZING AGENT:** Mix only with water according to label directions. Mixing this product with organic matter (e.g. urine, feces, etc.) or chemicals (e.g. ammonia, acids, detergents, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

**NOTE:** This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.



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Manufactured By UNIT-D (D) S. CHEMICAL CORPORATION Milwaukee, WI 53228

