

GENERAL INFORMATION

This product is one of the high quality components that make up the "ENERGY-SAVE" product system. It is a quality checked 6.40% sodium hypochlorite solution that is especially designed for use in low temperature dishmachine operations. It also should be applied as a "no-rinse" sanitizer of food contact surfaces and equipment. This product provides immediate chlorine release for rapid bactericidal action when used as directed. It promotes free rinsing and protects food from contamination.

USE DILUTION:
Low Temperature Dishmachines: 1 oz. to 10 gallons (50 * ppm)
Kitchenware: 2 oz. to 5 gallons (200 * ppm)
PHOSPHOROUS CONTENT: 0.00%
BIODEGRADABILITY: 100%

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

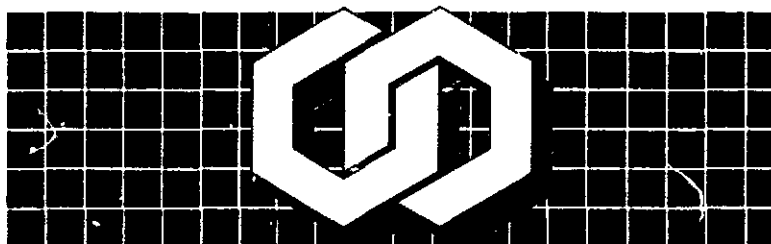
DANGER: Corrosive, will cause severe skin and eye irritation or chemical burns to broken skin. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible.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

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or public waters unless this product is specifically identified and addressed in an NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance, contact your State Water Board.

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.



SAN-I-QUEEN

Liquid Sodium Hypochlorite

E.P.A. Reg. No. 7546-3

E.P.A. Est. No. 7546-WI-1

"No-Rinse" Sanitizer for Kitchenware Sanitization
and Low Temperature Dishmachine Use.

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 amounts of water. DO NOT induce vomiting. Call a physician or poison control center immediately.

(SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.)

Manufactured By U S Chemical

A Division of Hydrite Chemical Co., Watertown, WI 53094

INSTITUTIONAL USE DIRECTIONS

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

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

UTENSIL SANITIZATION

1. Pre-rinse utensils and glasses whenever possible.
2. Wash in first tank using a recommended detergent.
3. Rinse in second tank.
4. Sanitize in a 2 oz. to 5 gallon solution (200 * ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a CLEAN, SANITIZED rack or drainboard to air dry.

LOW-TEMPERATURE WAREWASH SANITIZATION

1. Pre-rinse and/or scrape dishes before washing.
 2. Rack dishes properly. Place dishes in machine.
 3. Wash using a recommended warewash detergent for low temperature washing.
 4. In rinse cycle, use a recommended rinse additive. Be sure rinse injector is working properly.
 5. Sanitize using this product at 50 * ppm. Adjust sanitizer pump to dispense correct proper solution.
 6. Allow dishes to air dry.
- (* ppm means parts per million of available chlorine in this product solution.)

STORAGE AND DISPOSAL

Store this product in a cool, dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or residues that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not reuse empty container but place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

RINSE EMPTY CONTAINER THOROUGHLY WITH WATER AND DISCARD IT.

24 HOUR EMERGENCY RESPONSE NUMBER:
1-800-228-5635 Ext. 075

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



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