7546-17

2/25/2000

Dage 124

CHLOR-BAC

Powdered Chlorinating Sanitizer for Shake and Soft Serve Machines, Kitchen Utensils and Equipment

EPA Reg. No. 7546-17

EPA Est. No. 3640-WI-1

Active Ingredient:

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Sodium dichloro-s-triazinetrione dihydrate	25.0%
Other Ingredients	
Total 1	00.0%

Available Chlorine 14.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

FIRST AID

If swallowed: Drink promptly large quantities of water. DO NOT induce vomiting. Avoid alcohol. Call a physician or poison control center.
If on skin: Wash with plenty of soap and water. Get medical attention.
If inhaled: Remove victim to fresh air. If not breathing, give artificial respiration, preferably, mouth-to-mouth. Get medical attention.
If in eyes: Hold eyelids open and flush with a steady, gentle stream of water for 15 minutes. Get medical attention.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

(SEE ADDITIONAL PRECAUTIONS ON SIDE PANEL.)

A Product of U S Chemical Corporation Brookfield, WI 53045

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GENERAL INFORMATION

CHLOR-BAC is primarily designed for last tank bar glass sanitization, but is also effective on pots, pans, utensils and equipment. **CHLOR-BAC** has a very low odor level which will leave glasses without a characteristic chlorine odor after sanitizing. It is an excellent rinser and leaves glassware sparkling.

DIRECTIONS FOR USE

READ AND UNDERSTAND LABEL AND MATERIAL SAFETY DATA SHEET (MSDS) BEFORE USE.

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

Sanitizing Utensils and Glasses

- 1. Pre-flush and/or scrape utensils and glasses where possible.
- 2. Wash in a recommended manual detergent.
- 3. Rinse with clean water.
- Sanitize in a solution of this pouch of CHLOR-BAC to 3½ gallons of water (100 *ppm). Check solution with chlorine test papers or a liquid chlorine test kit.
- 5. Place sanitized utensils on a CLEAN, SANITIZED rail or drainboard to air dry. (*ppm means parts per million of available chlorine.)

Shake and Soft Serve Machines Cleaning Procedure

- 1. Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
- 2. Rinse the interior of the machine (cylinder, feed tubes, etc.) by activating the "Wash" cycle and drawing through 2 gallons of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the "Off" position.
- 3. Prepare a cleaning solution of **CHLOR-BAC** by dissolving 1 packet in 3½ gallons of lukewarm water.
- 4. Clean the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the "Off" position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the "Wash" cycle and allow to remain on for 5 minutes.
- 5. Drain the solution from the machine. Turn machine to the "Off" position.
- 6. Remove and completely disassemble all machine parts (door, blades, pump, etc.).
- 7. Brush wash all disassembled parts in a suitable detergent in a clean sink.
- 8. Rinse thoroughly under clean running water.
- 9. Sanitize parts by immersing for at least 1 minute in a fresh CHLOR-BAC solution (1 packet dissolved in 3½ gallons of lukewarm water).
- 10. Remove parts and allow to air dry.
- 11. Repeat the cleaning procedure for machines with two freezing cylinders.

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Fage 2 of 4

294

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Sanitizing Procedure

- 1. Following manufacturer's instructions, reassemble the machine.
- Prepare a sanitizing solution by dissolving 1 packet of CHLOR-BAC in 3½ gallons of lukewarm water.
- 3. Sanitize the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the "Wash" cycle to run for 5 minutes.
- 4. Drain the solution from the machine. Turn machine to the "Off" position.
- 5. Repeat the sanitizing procedure for machines with two freezing cylinders. DO NOT RINSE.

NOTE: Consult local ordinances for possible variation in procedures.

STORAGE AND DISPOSAL

Keep product dry in tightly closed container when not in use. Store in a cool, dry, and well ventilated area away from heat or open flame. In case of decomposition, isolate container, if possible and flood with large amount of water to dissolve all material before discarding. Discard container in manner consistent with local, state and federal regulations. Do not use this container for any other product than what is shown on this label.



344

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PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage. May be fatal if inhaled. Causes skin irritation. Harmful if swallowed or absorbed through skin. Do not get in eyes, on skin or on clothing. Do not breathe dust. Wear goggles or face shield. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

PHYSICAL AND CHEMICAL HAZARDS

Strong Oxidizing Agent: DO NOT MIX WITH ACIDS. Mix only with water. Use clean dry utensils. Do not add this product to any dispensing device containing remnants of any other product. Such use may cause a violent reaction leading to a fire or explosion. Contamination with moisture, organic matter, or other chemicals may start a chemical reaction with generation of heat, liberation of hazardous gases, and possible generation of fire and explosion.

For Medical Emergency ONLY call: 24 Hour Emergency Response Number 1-800-228-5635 Ext. 075 For Product Information, Contact Your Local Distributor

NET CONTENTS: Portion Pack 72 ¹/₃ oz. (9.37 g)

474

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