GENERAL DIRECTIONS

All surfaces should be thoroughly cleaned before sanitizing with chlorine solutions. If possible, parts should be submerged for two minutes or more. DO NOT SOAK OVERNIGHT, Use 100 ppm. See table.

STORAGE

To obtain the proper strength in all use dilutions DO NOT STORE sodium hypochlorites longer than 3 months from the date of manufacture.

RECIRCULATION METHOD

Prepare 100 ppm solution. Test to maintain a solution above 50 ppm.

SPRAY METHOD

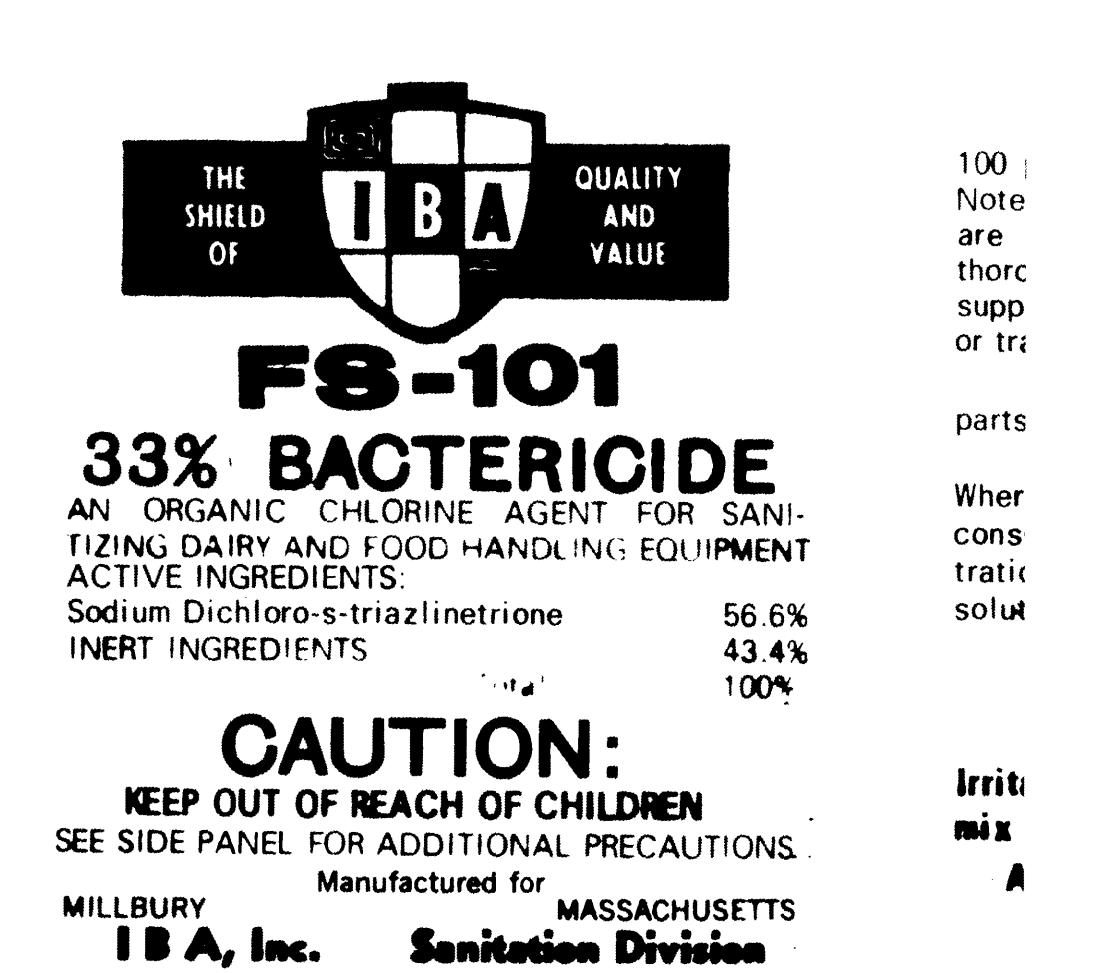
Spray all surfaces with 100 ppm solution.

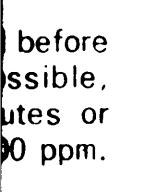
FOR BEST RESULTS

Sanitize equipment just before using.
Follow the complete IBA Sanitation Program.
Store in cool dark place.

A PART OF THE COMPLETE IBA SANITATION PROGRAM.

REG. NO. 8405-1





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QUALITY THE AND SHIELD VALUE OF F8-101

33% BACTERICIDE

ORGANIC CHLORINE AGENT FOR SANI-TIZING DAIRY AND FOOD HANDLING EQUIPMENT **ACTIVE INGREDIENTS:**

inta!

Sodium Dichloro-s-triazlinetrione INERT INGREDIENTS

56.6% 43.4%

100%

KEEP OUT OF REACH OF CHILDREN SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONS.

Manufactured for

MASSACHUSETTS

MILLBURY IBA, Inc.

Senitation Division

Cameraman's Note

Poor Copy

PROPORTIONS OF USE

100 ppm use 1 level teaspoon per 3 gal. was Note: If concentrations of greater than 100 pyris are used, all food contact surfaces MUST has thoroughly rinsed with terminal potable water supply before equipment is used for food storage or transport.

PPM MEANS

parts available chlorine per million parts of water.

LOCAL, STATE REGULATIONS

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

CAUTION

HARMFUL IF SWALLOWED. Irritating to eyes, skin and lungs. Do not mix IBA FS-101 with acid type detergents.

AVOID CONTAMINATION OF FOOD

Net weight 2 lbs.