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. Test to maintain a solution above 50 ppm.

STORAGE

To obtain the proper strength in all use dilutions DO NOT STORE sodium hypochlorites longer than 3 manufacture. Degrades with age. Use a test kit and increase dosage as wassesty to obtain required level of available

RECIRCULATION METHOD

Please 100 ppm solution.

SPRAY METHOD

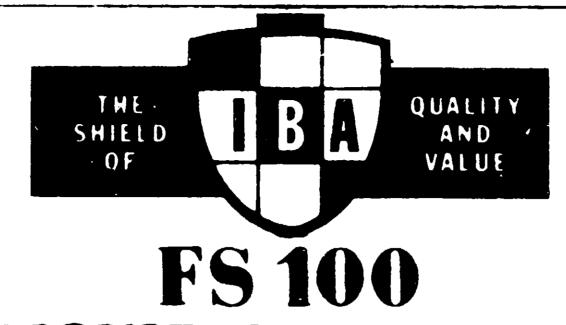
y all surfaces with 100 ppm solution.

POR BEST RESULTS

epitize equipment just before using. Fellow the

PART OF THE COMPLETE ANITATION PROGRAM

EPA REG. NO. 8486-2



A Sodium Hypechlorite Solution FOR SANITIZING DAIRY AND FOOD HANDLING EQUIPMENT **ACTIVE INGREDIENTS:**

Sodium Hypochlorite Minimum Concentration INERT INGREDANCE Maximum

8.40% 91.60% 100.00%

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONS

Manufactured for

MILLBURY

TOTAL:

IBA, Inc.

Sanitation Division

MASSACHUSETTS

PROPORTIONS OF USE

100 ppm - use 1 oz to each 6 gallons (with Note if concentrations of greater than the posare used, all food contact surfaces AUST . 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 wat a

LOCAL, STATE REGULATIONS

Where local or state regulations are in office. consult rules or your local authorities for time centration of chlorine required for attorney and solutions.

CAUTION:

HARMFUL IF SWALLOWED

britating to eyes, skin and lungs. Do not mix IBA FS-100 with acid type detergents.

AVOID CONTAMINATION OF FOOD

NET CONTENTS ONE U.S. GALLON-128 FI UID () MICK

8 That course ACCEPTED FEB 1 0 1372 UNDER THE PEDERAL PRSECTICIDE FUNGICIDE AND RODINGIO DE ACT FOR ECONOMIC, POISON REG'STER. ED UNDER NO. 7 C. SUBJECT TO ATTACHED COMMENTS.