

PRECAUTIONARY STATEMENTS

Hazard to Humans and Domestic Animals

DANGER

Corrosive Causes eye and skin damage. Do not get in eyes, skin, or on clothing. Harmful or fatal if swallowed. Wear goggles and rubber gloves when handling. Avoid breathing mist. Wash thoroughly after handling.

STATEMENT OF PRACTICAL TREATMENT

IF SWALLOWED Drink promptly a large quantity of water. Do not induce vomiting. Avoid alcohol.

IF IN EYES Flush with plenty of water. Get medical attention.

IF ON SKIN Wash with plenty of soap and water. Get medical attention if irritation persists.

NOTE TO PHYSICIAN

Probably mucosal damage may contraindicate the use of gastric lavage.

STORAGE AND DISPOSAL

--DO NOT CONTAMINATE WATER FOOD OR FEED BY STORAGE OR DISPOSAL

--OPEN DUMPING IS PROHIBITED

--DO NOT REUSE EMPTY CONTAINER

STORAGE Do not store above 100°F (37.8°C). Store in cool, dry place. Keep interior plastic bag closed tight at all times. Do not allow water to get into container.

PESTICIDE DISPOSAL Do not mix with other soaps or detergents. Sweep up spillage and flush down floor with large volume of water and provide adequate ventilation.

CONTAINER DISPOSAL Danger Oxidizing material. Residual contact with organic matter may cause fire. Completely empty bag into application equipment. Then dispose of bag in a sanitary landfill.

S-5-KLOR

FOOD PLANT AND DAIRY DETERGENT/SANITIZER

Active Ingredients		
Dichloro-s-Triazinetrone		5.0%
Inert Ingredients		95.0%
	Total	100.0%

EPA Reg. No. 8428-8
EPA Est. No. 8426-CA1

**KEEP OUT OF REACH OF CHILDREN
DANGER**

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY AND FIRST AID STATEMENTS

SHRADER

CHEMICAL COMPANY, INC.
1205 South Santa Fe Avenue Compton, CA 90221
213-638-7705

"A PRODUCT FOR EVERY CLEANING PROBLEM"

Net Contents: _____

DIRECTIONS FOR USE

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

S-5-KLOR is recommended for cleaning and disinfecting/sanitizing and porous and non porous surfaces in food Processing Plants, Dairy Farms, Bottling, and Dairy Plants.

DISINFECTION. To clean and disinfect containers, conveyors, floors, tanks, vat walls, etc., remove gross food particles and soil by preflush, pre-scrape or, where necessary, presoak treatment. Thoroughly wash surfaces with applicable Shrader cleaner followed by a potable water rinse before application of disinfecting solution. Using a solution of 2 oz S-5-KLOR per 2 1/4 gallons of water (200 ppm available chlorine) brush all surfaces thoroughly. Allow S-5-KLOR solution to remain at least 2 minutes. Allow solution to drain from surfaces and let air dry.

SANITIZATION. To clean and sanitize bathroom fixtures, cutting floors, food utensils, garbage cans, refrigerators, sinks, stoves, etc., remove gross food particles and soil by a preflush, pre-scrape necessary, presoak treatment. Thoroughly wash surfaces with a Shrader cleaner followed by a potable water rinse before application of sanitizing solution. Using a solution of 1 oz of S-5-KLOR per 2 1/4 gallons of water (100 ppm available chlorine), scrub or brush all surfaces thoroughly. Allow S-5-KLOR solution to remain at least 2 minutes. Allow solution to drain from surfaces and let air dry.

NOTE: For mechanical operations, prepared solutions may not be re-used for cleaning. For manual operations, prepared solutions should be prepared at least daily or more often as needed.

ACCEPTED
SEP 08 1979
EPA Reg No 8428-8

DIRECTIONS FOR DILUTION

For 200 ppm available chlorine
Use 2 oz S-5-KLOR per 2 1/4 gal of water

For 100 ppm available chlorine
Use 1 oz S-5-KLOR per 2 1/4 gal of water