



# SODIUM HYPOCHLORITE

ACTIVE INGREDIENT — SODIUM HYPOCHLORITE — 9.0%  
INERT INGREDIENT — 91.0%

## TABLE OF PROPORTIONS AVAILABLE CHLORINE:

200 P.P.M.—	50 P.P.M.—	10 P.P.M.—
Use 1 oz. in 3 gallons water.	Use 1 oz. in 12 gallons water.	Use 2 oz. in 120 gallons water.

**WARNING:** KEEP OUT OF REACH OF CHILDREN  
See additional precautions on back panel

Manufactured by .

**MAYO CHEMICAL COMPANY**  
**OAKDALE ROAD SMYRNA, GEORGIA**

NET CONTENTS

8576-4

## DIRECTIONS FOR USE

**DEGRADES WITH AGE. USE A TEST KIT AND INCREASE DOSAGE AS NECESSARY TO OBTAIN REQUIRED LEVEL OF AVAILABLE CHLORINE.**

### MILK PLANTS SANITIZATION

**EQUIPMENT:** One ounce to 3 gallons of water will give a 200 ppm sanitizing solution of available chlorine. Clean all equipment thoroughly and just prior to use. Allow equipment to be exposed to the sanitizing solution for not less than two minutes. Do not rinse with water after sanitizing.

**BOTTLE CHLORINATION:** Just prior to filling operation, sanitize bottles with a 50 ppm solution of available chlorine.

**CHEESE PLANT SANITATION:** After cleaning and assembling equipment in the morning, sanitize with 200 ppm of available chlorine at a two minute exposure time. Mix solution in the weight tank and circulate through all equipment to cheese vats.

**BUTTER PLANT SANITATION:** After cleaning equipment—pipelines, tanks, coolers, separators, pasteurizing vats, and holding tanks, sanitize with a 200 ppm solution of available chlorine. Sanitize churns with 200 ppm of available chlorine. A two minute exposure time should be allowed to sanitize all parts and surfaces. Starter tanks before use, should be sanitized with a 200 ppm solution of available chlorine. Butter washwater should contain 10 ppm of available chlorine.

### FOOD PROCESSING PLANTS SANITIZATION

**CANNING PLANTS:** Sanitize after cleaning by spraying tanks, vats and other open processing equipment or circulate a sanitizing solution through pipelines and enclosed equipment using a 200 ppm solution of available chlorine. All surfaces should be exposed to the sanitizing solution for a period of two minutes. 200 ppm of available chlorine should be maintained in the cooling canal water.

**MEAT PACKING PLANTS:** Cutting room floors, tables and cutting and trimming boards should be cleaned and then sanitized with a 200 ppm solution of available chlorine. Cooling room freezers should be fogged with a 200 ppm solution of available chlorine. Bacon slicing equipment, conveyors for paunch viscera, etc. metal or non porous surfaces should be cleaned and then sanitized with a 200 ppm solution of available chlorine. An exposure time of not less than two minutes should be allowed.

**POULTRY AND EGG PROCESSING:** After the cleaning of eviscerating, pasteurizing, inspection and other processing equipment, sanitize before use with a 200 ppm solution of available chlorine by spray or recirculation methods for a period of not less than two minutes.

### CONTAINER DISPOSAL

Return to drum reconditioner or destroy by perforating or crushing and burying in a safe place.

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3-2-71  
FEDERAL BUREAU OF INVESTIGATION  
U.S. DEPARTMENT OF JUSTICE  
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FBI - NEW YORK  
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# UM LORITE

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precautions on back panel

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**CANNING PLANTS:** Sanitize after cleaning by spraying tanks, vats and other open processing equipment, or circulate a sanitizing solution through pipelines and enclosed equipment using a 200 ppm solution of available chlorine. All surfaces should be exposed to the sanitizing solution for a period of two minutes. 3 ppm of available chlorine should be maintained in the cooling canal water.

**MEAT PACKING PLANTS:** Cutting room floors, tables and cutting and trimming boards should be cleaned and then sanitized with a 200 ppm solution of available chlorine. Cooling room freezers should be fogged with a 200 ppm solution of available chlorine. Bacon slicing equipment, conveyors for paunch viscera, etc., metal or non porous surfaces should be cleaned and then sanitized with a 200 ppm solution of available chlorine. An exposure time of not less than two minutes should be allowed.

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### CONTAINER DISPOSAL

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## WARNING:

**HARMFUL IF SWALLOWED**  
IRRITATING TO EYES, SKIN AND LUNGS

### ANTIDOTE

**EXTERNAL**  
WASH WITH WATER

**INTERNAL**  
DRINK MUCILAGE, RAW EGG WHITE, MILK OR RICE GRUEL FOLLOW WITH EMETIC (TABLE-SPONFUL OF MUSTARD IN GLASS OF WATER).  
**CALL A PHYSICIAN**

### STORAGE

DO NOT store sodium hypochlorite longer than four months. Keep in cool, dark place as light and heat will reduce strength.

### WARNING!

DO NOT mix sodium hypochlorite with acids or acid detergents.