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## DIRECTIONS

**FOOD PROCESSING PLANTS:** AFTER WASHING ALL FOOD HANDLING EQUIPMENT, TABLES, CONVEYORS, FLOORS, ETC., APPLY A SOLUTION OF 100 PPM TO 200 PPM AVAILABLE CHLORINE TO ALL SURFACES. (NEVER ALLOW AVAILABLE CHLORINE TO DROP BELOW 50 PPM). THIS MAY BE ACCOMPLISHED EITHER BY SPRAYING OR WIPING ON WITH A CLOTH OR BRUSH. LET STAND 15 TO 20 MINUTES, THEN RINSE THOROUGHLY WITH WATER. STORE THE SOLUTION ONLY IN GLASS, CROCKERY OR PLASTIC CONTAINERS. CLEAN SPRAY EQUIPMENT WITH WATER AFTER EACH USE.

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

**RINSE EMPTY CONTAINER THOROUGHLY WITH WATER AND DISCARD.**

## CAUTION

• DAIRIES

• POOLS

# D-CHLOR

• POULTRY EQUIPMENT

• KENNELS

CAUTION. KEEP OUT OF REACH OF CHILDREN