



FUNGICIDE AND RODENTICIDE ACT FOR ECONOMIC POISON REGISTER-ED UNDER NO. _____ SUBJECT TO ATTACHED COMMENTS.

CHEMCLOR

ACTIVE INGREDIENTS

Sodium	Hypochlorite				·					076
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Sodium Phosphate expressed as Na₃PO₄12H₂O-over 91.75%

INERT INGREDIENTS

Sodium Chloride _ _ _ _ _ _ _ _ under 5.00%

DANGER: KEEP OUT OF THE REACH OF CHILDREN

May cause skin burns and eye damage. Do not get in eyes, on skin, or on clothing. Do not take internally. Avoid contamination with food stuffs.

CHEMCLOR is a powerful sanitizer recommended for utensils and equipment used in handling milk and other foods.

RINSE EMPTY CONTAINER THOROUGHLY WITH WATER & DISCARD IT. STORE IN A COOL DRY PLACE. REPLACE COVER AFTER EACH USE. (SEE RIGHT PANEL FOR ADDITIONAL PRECAUTIONS)

DIRECTIONS

WHERE TO USE:

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DAIRIES . MEAT PACKING & POULTRY F CANNING PLANTS • CARPONATED BI

DAIRY FARM:
To make a standard CHEMCLOR
solution, dissolve 3 oz. of CHEM-
CLOR in 3½ gallons of water. This
CHEMCLOR sanitizing solution:
must be followed with a potable
water rinse.

CLEANING AND SANITIZING can, pails and other dairy utensils.

- 1. After milking, rinse all utensils with fresh water. Rinse thoroughly.
- 2. Brush utensils thoroughly with warm water soapless cleaner. Rinse with fresh water.
- 3. Prepare CHEMCLOR sanitizing solution.
- 4. Just before milking, rinse the clean utensils with CHEMCLOR solution or where ordinance requires, completely immerse utensils in CHEMCLOR solution.
- 5. Make a fresh CHEMCLOR solution daily.

MILKING MACHINES

- 1. Draw at least 1 pailful of water thru milking machine while still attached to suction line. Repeat using warm water and a soapless cleaner. Rinse. Clean all metal parts and rinse.
- 2. Place teat cups and tubing on rack and fill with CHEMCLOR solution, or submerge in solution until ready to use.
- CHEMC 3. Treat milking machine pail and each 2% cover same as other utensils.

If additional information is needed, contact you FIRST AID

HARMFUL IF SWALLOWED. IF SWALLO EGG WHITES, GELATIN SOLUTION, OR IF ABLE, DRINK LARGE QUANTITIES OF WA IMMEDIATELY. IN CASE OF CONTACT WITH THE SKIN, FLUSH WITH PLENTY OF PERSISTS, GET MEDICAL ATTENTION. F OUGHLY WITH PLENTY OF WATER AND CAL ATTENTION.

CHEMCO PRODUCTS P.O. BOX 9248 • TULSA, OKL4

EPA Reg. No. 8957 4

ver 3.25%

TOTAL 100.00%

Net Weight_ LDS.

ACCEPTED MAR 25 1975 UNDER THE FEDERAL INSECTICIDE FUNGICIDE AND RODENTICIDE ACT FOR ECONOMIC POISON REGISTER-ED UNDER NO. _____ SUBJECT TO ATTACHED COMMENTS. HEMCLOR

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TOTAL 100.00%

KEEP OUT OF THE REACH OF CHILDREN

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Y CONTAINER THOROUGHLY WITH WATER & DISCARD IT. COOL DRY PLACE. REPLACE COVER AFTER EACH USE. SEE RIGHT PANEL FOR ADDITIONAL PRECAUTIONS)

Net Weight____Lbs.

DAIRIES . MEAT PACKING & POULTRY PROCESSING PLANTS CANNING PLANTS . CARBONATED BEVERAGE PLANTS

DAIRY FARM: To make a standard CHEMCLOR solution, dissolve 3 oz. of CHEM-CLOR in 31/2 gallons of water. This CHEMCLOR sanitizing solution: must be followed with a potable water rinse.

CLEANING AND SANITIZING can, pails and other dairy utensils. 1. After milking, rinse all utensils with fresh water. Rinse thoroughly.

- solution.
- tion daily.

HARMFUL IF SWALLOWED. IF SWALLOWED, DRINK MILK, RAW EGG WHITES, GELATIN SOLUTION, OR IF THESE ARE NOT AVAIL-ABLE, DRINK LARGE QUANTITIES OF WATER. CALL A PHYSICIAN IMMEDIATELY. IN CASE OF CONTACT OF THE CONCENTRATE WITH THE SKIN, FLUSH WITH PLENTY OF WATER. IF IRRITATION PERSISTS, GET MEDICAL ATTENTION. FOR EYES, FLUSH THOR-OUGHLY WITH PLENTY OF WATER AND IMMEDIATELY GET MEDI-CAL ATTENTION.

DIRECTIONS

WHERE TO USE:

2. Brush utensils thoroughly with warm water soapless cleaner. Rinse with fresh water.

3. Prepare CHEMCLOR sanitizing

4. Just before milking, rinse the clean utensils with CHEMCLOR solution or where ordinance requires, completely immerse utensils in CHEMCLOR solution.

5. Make a fresh CHEMCLOR solu-

MILKING MACHINES

1. Draw at least 1 pailful of water thru milking machine while still attached to suction line. Repeat using warm water and a soapless cleaner. Rinse. Clean all metal parts and rinse.

2. Place teat cups and tubing on rack and fill with CHEMCLOR solution, or submerge in solution until ready to use.

3. Treat milking machine pail and cover same as other utensils.

CLEANING HANDS AND COWS UDDERS

- 1. Just before milking, wipe udders with a clean, single service towel, saturated with a standard CHEM-CLOR solution: Use one towel per animal and never rinse towel or dip used towel back into solution. Always use freshly prepared solutions and noncorrodible utensils.
- 2. Rinse hands in clean CHEM-CLOB solution before milking each cow.

DIRECTIONS FOR HOUSEHOLD To sanitize dishes, glasses, etc.

Clean thoroughly, then rinse in fresh water. Immerse for at least 2 minutes in CHEMCLOR solution B. Rinse with a potable water rinse.

CLEANING AND DEODORIZING (not as a sanitizer)

Where surface to be cleaned does not come into contact with food or food products, wash with solution using 1 oz. CHEMCLOR to one quart of water. Let stand 2-3 minutes. Wash with cloth, rinse thoroughly, air dry.

SANITIZE FLOORS AND WALLS (after cleaning)

Thoroughly wet all surfaces using CHEMCLOR solution of 8 oz. per each 2½ gallons water.

If additional information is needed, contact your CHEMCO representative.

FIRST AID

CHEMCO PRODUCTS, INC.

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