

CAUTION

May cause skin burns and eye damage. Do not get in eyes or on skin. In case of contact of the concentrate with the skin, flush with plenty of water. If irritation persists get medical attention. For eyes, flush thoroughly with plenty of water and immediately get medical attention. Do not take internally. Harmful if swallowed. If taken internally give warm milk, egg whites, or water. Call a physician.

Avoid contamination of food stuffs.

RINSE EMPTY CONTAINER THOROUGHLY WITH WATER & DISCARD IT.

STORE IN A COOL DRY PLACE.

Degrades with age, use a test kit and increase dosage as necessary to obtain required level of available chlorine.

Do not mix C-13 with acid detergents.

DILUTION TABLE

C-13	Water	ppm*
1 oz.	30 gal.	20
1 oz.	6 gal.	100
1 oz.	3 gal.	200
4 oz.	3 gal.	800

*ppm available chlorine

CHEMCO PRODUCTS, INC.
 P. O. BOX 9248
 TULSA, OKLAHOMA 74107

Chemco

C-13

CAUTION: KEEP OUT OF THE REACH OF CHILDREN

(SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONS)

ACTIVE INGREDIENTS

SANITIZING

Sodium Hypochlorite 8.5%

ONE GALLON

INERT INGREDIENTS 91.5%

RINSE

EPA Reg. No. 8957-8

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ACCEPTED
 4/20 / 1979
 UNDER THE FEDERAL INSECTICIDE
 FUNGICIDE

Chemco

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DIRECTIONS - WHERE TO USE:

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

PROCESSING PLANTS: Clean equipment thoroughly. Prepare sanitizing solution using 1 ounce C-13 per 3 gallons of water. Always rinse equipment thoroughly with potable water before using.

DAIRY PLANTS, EQUIPMENT AND UTENSILS: After cleaning, prepare sanitizing solution using 1 ounce C-13 per 3 gallons of water. Test solution frequently to make certain that chlorine concentration does not fall below 50 ppm.

PUBLIC BUILDINGS: After cleaning, to sanitize and deodorize porous surfaces, use 4 ounces of C-13 per 3 gallons of water. Apply this solution wetting entire surface.

Sanitizing solution can be applied by means of an approved sprayer or by circulation through lines.

SHELL EGG SANITIZER

1. Wash eggs promptly after gathering.
2. Maintain wash water at a temperature 20° to 40° F warmer than the eggs.
3. Wash water temperature to be at least 90° F.
4. Do not immerse eggs in wash water for more than 5 minutes.
5. Water with an iron content in excess of 2 parts per million should not be used.
6. Do not try to clean excessively dirty eggs.
7. Do not reuse wash water.
8. Use odorless cleaning materials.
9. Sanitize washed eggs after rinsing with 1 oz. C-13 to 6 gallons of water.
10. Eggs should be reasonably dry before casing or breaking.

Food contact surfaces and utensils treated with sanitizing solutions exceeding a concentration of 200 ppm available chlorine must be thoroughly rinsed with potable water before reuse.

WATER CHLORINATION

For chlorination of water used for processing meat, poultry, or other foods use one ounce C-13 in 30 gallons of water (equivalent to 20 ppm available chlorine).

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ACCEPTED

Nov 1 1972

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