

RED BALL #11

CLEANER
SANITIZER

ACTIVE INGREDIENTS

Sodium Hypochlorite	3.25%
Sodium Phosphate expressed as Na ₂ PO ₄ · 12H ₂ O	91.75%
INERT INGREDIENT, Sodium Chloride	5.00%
TOTAL	100.00%

DANGER KEEP OUT OF REACH OF CHILDREN.

HARMFUL IF SWALLOWED. MAY CAUSE BURNS OR DAMAGE TO THE EYES. DO NOT GET ON SKIN OR IN EYES. IF CONTACT WITH EYES OCCURS, FLUSH WITH PLENTY OF WATER FOR 15 MINUTES AND GET MEDICAL ATTENTION. IF CONTACT WITH SKIN OCCURS, FLUSH WITH WATER. AVOID CONTAMINATION OF FOOD.

FIRST AID: If swallowed, drink milk, raw egg whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician.

DIRECTIONS FOR USE: For sanitation in food processing plants on pots, pans, cutlery, mixers, cutters and equipment use the following procedure:

1. Scrape and then prewash with Red Ball #11 solution (1 oz. or 2 level tbs. per quart of water) or other detergent or compatible cleaner.
2. Rinse with potable water.
3. Sanitize in Red Ball #11 solution. (2 level tbs. or 1 oz. per gal. of potable water.) Immerse all utensils for at least two minutes or contact time specified by governing sanitary code.
4. After sanitizing rinse in clear running potable water. (Note: Some local health authorities do not permit a final rinse but require sanitized utensils to be placed on a rack or drainboard to air dry.)
5. Fresh Red Ball #11 solution should be made up each morning or just before use and as frequently during the day as is necessary.

DIRECTIONS FOR CLEANING & DEODORIZING SURFACES: Use 1 oz. (2 level tbs.) per quart of water and apply this solution to porcelain, wood and enameled surfaces such as sinks, refrigerators. Rinse thoroughly with potable water before re-use of the treated food surfaces.

Do not re-use empty containers. Destroy it by burying with waste or burning. Stay away from smoke and flame.

Distributed By

LELAND CHEMICAL CO., Inc.

Milwaukee Wisc 53204

E.P.A. Reg. No. 9261-1