

DIRECTIONS FOR USE (Food Equipment) Dairy Utensils (California): Clean and rinse equipment. Sanitize by flowing or immersion with minimum of 200 ppm for at least two minutes or fogging or pasting with minimum 250 ppm active chlorine for at least five minutes.

Meat, Poultry and Dairy Plants and General Food Handling Equipment: Clean and rinse equipment. Sanitize with 200 ppm active chlorine at least two minutes. Drain thoroughly or rinse with potable water.

NOTE: All uses of concentrations on food equipment and contact surfaces in excess of 200 ppm must be rinsed with potable water. A ~~sanitizing~~ ^{FINAL RINSE} solution of 200 ppm ~~active chlorine~~ may then be applied. For disinfection of walls and floors, use 600 ppm active chlorine. Note: 600 ppm chlorine may be corrosive to some surfaces.

BACTI-CHLOR

A CHLORINE BEARING DISINFECTANT AND GERMICIDE

Active Ingredient: Sodium Hypochlorite 11.0%
Inert Ingredients 89.0%

WARNING: Keep out of reach of children.

Harmful if swallowed. Skin and eye contact may cause severe irritation. Avoid contact with skin and eyes. Add material only to water; may cause fire or explosion if mixed with other chemicals. This product is toxic to fish. Do not discharge treated water into lakes, streams or ponds. Rinse container thoroughly with water when empty.

Degradation accelerates with temperature increase. Store in cool place. Product degrades with age. Use a test kit and increase dosage as necessary to obtain required level of available chlorine.

See side panel for First Aid statements.

DISTRIBUTED BY
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