



JO-

FOR

CAUTION

STRONG SKIN AND EYE IRRITANT.
DO NOT GET IN EYES OR ON
MUCOUS MEMBRANES. IF
CONTACTED, WASH IMMEDIATELY
WITH WATER. IN CASE OF
INGESTION, DRINK WATER.
MEDICAL ATTENTION. IF
NECESSARY, SHOW THIS LABEL.
CEREAL. FOLLOW WITH C
DO NOT USE THIS PRODUCT
UNLESS THE CAP IS
CAPPED, IN A COOL PLACE.

JOHAR ENTERPRISES

GENERAL USE INSTRUCTIONS FOOD PROCESSING EQUIPMENT

Method 1: Equipment should be thoroughly cleaned and rinsed. Before using, the cleaned equipment may be sanitized with a solution of 2 oz. Jo-Chlor No. 3 to 4 gals. water. (200 ppm)

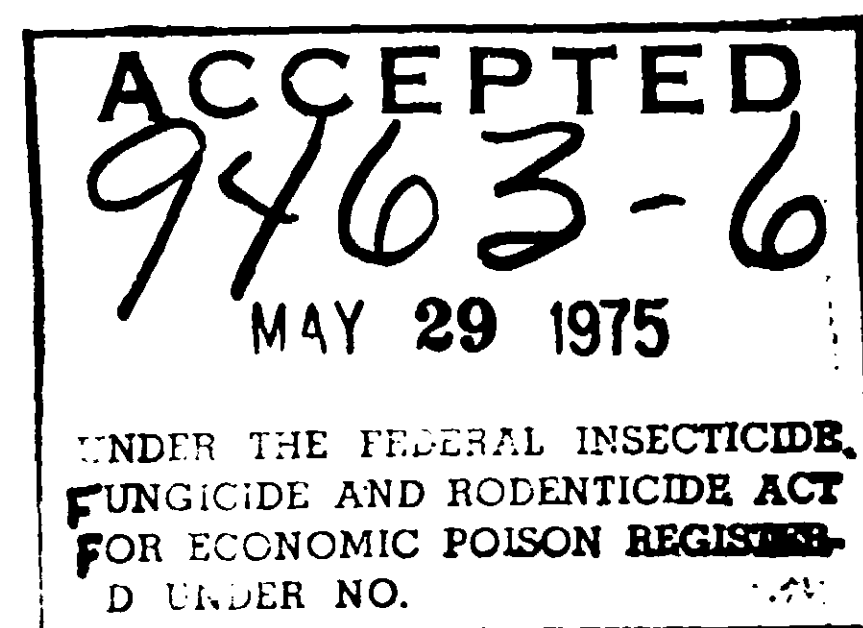
Method 2: Clean thoroughly and sanitize with 2 oz./gal. Jo-Chlor No. 3 (800 ppm). Rinse thoroughly.

POULTRY CHILL TANKS: 1½ oz. per 20 gals. water (30 ppm).

MILK PROCESSING: Clean and rinse equipment and utensils thoroughly. Before using, the cleaned equipment may be sanitized with a solution of 2 oz. Jo-Chlor No. 3 in 4 gals. water (200 ppm). For adequate results, contact time 2-5 minutes is required.

MOLD NON-RESIDUAL

Clean walls, ceilings, floors thoroughly and rinse. Apply solution of 14 oz. Jo-Chlor No. 3 to 4 gals. water (1400 ppm) to disinfect. If applied by spray or fog, use respirator and goggles.





JO-CHLOR NO. 3



DISINFECTANT — GERMICIDE
FOR INSTITUTIONAL AND INDUSTRIAL USE ONLY

CAUTION!

KEEP OUT OF REACH OF CHILDREN

STRONG SKIN AND EYE IRRITANT. IN CASE OF CONTACT RINSE IMMEDIATELY WITH PLENTY OF WATER. IN CASE OF EYE CONTACT, FLUSH WITH WATER FOR FIFTEEN MINUTES; GET MEDICAL ATTENTION. IF SWALLOWED, DRINK MILK, WHITE OF EGG OR FEED COOKED CEREAL. FOLLOW WITH OLIVE OR COOKING OIL.

DO NOT USE THIS PRODUCT WITH ACID MATERIALS OR AMMONIA. STORE UPRIGHT, TIGHTLY CAPPED, IN A COOL PLACE. DO NOT RE-USE EMPTY CONTAINERS; RINSE AND DISCARD.

ACTIVE INGREDIENT:

Sodium Hypochlorite

5.25%

INERT INGREDIENTS

94.75%

100.00

MANUFACTURED FOR

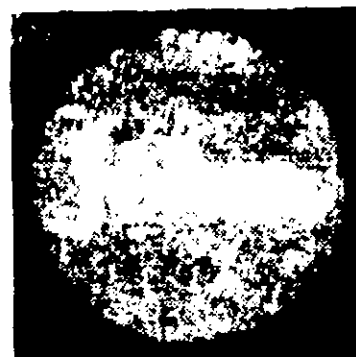
JCHAR ENTERPRISES, INC., UHLER & KESSLERVILLE ROADS, EASTON, PA. 18042

EPA REG. NO. 9463-6

EPA EST. NO. 193 PA. 1

NET CONTENTS: ONE GALLON

ECTANT — GERMICIDE
IONAL AND INDUSTRIAL USE ONLY



KEEP OUT OF REACH OF CHILDREN
IN CASE OF CONTACT RINSE IMMEDIATELY WITH PLENTY
WATER, FLUSH WITH WATER FOR FIFTEEN MINUTES; GET
MEDICAL ATTENTION, DRINK MILK, WHITE OF EGG OR FEED COOKED
FOOD TO CHILDREN. DO NOT USE FOR COOKING OIL.

DO NOT MIX WITH OTHER DISINFECTANTS OR AMMONIA. STORE UPRIGHT, TIGHTLY
CLOSED. RE-USE EMPTY CONTAINERS; RINSE AND DISCARD.

INGREDIENT:
Sodium Hypochlorite 5.25%
Other Ingredients 94.75%
100.00

MANUFACTURED FOR
EPA REG. NO. 9463-6
EPA EST. NO. 193 PA. 1
CONTENTS: ONE GALLON

RESTAURANTS, KITCHENS, TAVERNS:

Clean dishes, glasses and utensils thoroughly. Then
immerse in a solution of 2 oz. Jo-Chlor No. 3 to 4
gals. water (200 ppm) for a contact time of 2-5
minutes to sanitize.

NOTE:

A starting concentration of 100 ppm of available
chlorine may be recommended if testing facilities are
available so that the solution can be adjusted periodi-
cally to prevent the concentration from falling below
50 ppm at any time. If such equipment is not avail-
able, a starting concentration of 200 ppm must be
specified.

DILUTION INSTRUCTIONS:

1 oz. Jo-Chlor No. 3 to 4 gals. water = 100 ppm
2 oz. Jo-Chlor No. 3 to 4 gals. water = 200 ppm
2 oz. Jo-Chlor No. 3 to 2 gals. water = 400 ppm
5 oz. Jo-Chlor No. 3 to 4 gals. water = 500 ppm
2 oz. Jo-Chlor No. 3 to 1 gal. water = 800 ppm
10 oz. Jo-Chlor No. 3 to 4 gals. water = 1000 ppm

ENVIRONMENTAL HAZARDS:

This product is toxic to fish. Treated effluent should
not be discharged where it will drain into lakes,
streams, ponds, or public water. Do not contaminate
water by cleaning of equipment, or disposal of wastes.
Apply this product only as specified on this label.