

CL 14

POWDERED CHLORINE SANITIZER

U. S. D. A. Reg. No. 9598-1

FOR

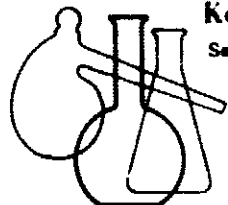
DAIRY AND FOOD PROCESSING EQUIPMENT
RESTAURANT AND TAVERN UTENSILS

Active Ingredient Sodium Dichloro-s-Triazinetrione — 22.78%
Inert Ingredients — 77.22%
(Includes active Water Softening Agents) 100.00%

CAUTION:

Keep out of reach of children

See right panel for Antidote and Warnings.



FULTS CHEMICAL, INC.

P. O. Box 239 • 560 Soquel Street

Tulare, California 93274

EASY TO USE GERMICIDE - DEODORANT - QUICK
CHLORINE RELEASE - STABLE - DISSOLVES FAST -
EASY TO HANDLE - CONCENTRATED

DILUTION TABLE

Weight of Sanitizer	Gallons of Water	Parts per million Titratable Chlorine
1 Oz. ———	20 ———	50 PPM
1 Oz. ———	10 ———	100
1 Oz. ———	5 ———	200
1 Oz. ———	2 ———	500
1 Oz. ———	1 ———	1000

WARNING

May cause Skin Irritation. Avoid contact with skin and eyes. In case of contact flush with water. Get medical attention for eyes. Harmful if swallowed. If swallowed induce vomiting.

ANTIDOTE

EXTERNAL - Wash with water.
INTERNAL - Drink mucilage, raw egg, milk or rice gruel. Follow with Emetic (tablespoon of mustard in glass of warm water). Call a Medical Doctor.

NET WEIGHT 8 Pounds

14

9598-1

AC
Jan 17 1969
FOR ECONOMIC PURPOSES
ED UNDER NO. SUBJECT
TO ATTACHED COMMENTS.

SANITIZING PROCESS

CLEAN SURFACES THOROUGHLY WITH PROPER DETERGENTS, THEN RINSE WITH CLEAN WATER.

USE CLEAN WATER FOR MAKING PROPER CONCENTRATION OF CHLORINE SOLUTION.

Always follow the sanitation regulations of State and Federal Public Health Agencies.

GENERAL DIRECTIONS

DAIRY AND FOOD PROCESSING EQUIPMENT, RESTAURANT AND TAVERN DISHES, GLASSES AND UTENSILS.

RINSING OR IMMERSING: Must exceed 50 PPM available Chlorine for 2 minutes. We suggest a starting concentration of 100 PPM available Chlorine solutions (1 oz/10 gals. water).

PASTING OR SPRAYING: Must exceed 250 PPM available Chlorine solution for 5 minutes. Rinse with treated or potable water before reuse.

POROUS SURFACES (Wood or Concrete): Use 1000 PPM Chlorine Solution after cleaning. This applies to sanitizing such surfaces in Egg Processing Plants, Hatcheries and Institutions.

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FOR FUNGICIDE
FOR EGGS
ED UNDER
TO ATTACH

CL 14

POWDERED CHLORINE SANITIZER

U. S. D. A. Reg. No. 9598-1

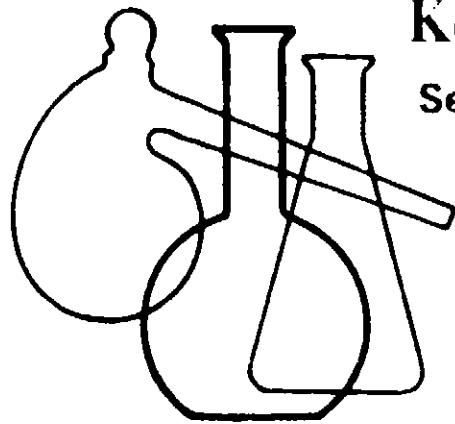
FOR

DAIRY AND FOOD PROCESSING EQUIPMENT
RESTAURANT AND TAVERN UTENSILS

Active Ingredient Sodium Dichloro - s - Triazinetrione	-----	22.75%
Inert Ingredients	-----	77.25%
(Includes active Water Softening Agents)	-----	100.00%

CAUTION:

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See right panel for Antidote and Warnings.



FULTS CHEMICAL, INC.

P. O. Box 239 • 560 South M Street

Tulare, California 93274

EASY TO USE GERMICIDE - DEODORANT - QUICK
CHLORINE RELEASE - STABLE - DISSOLVES FAST -
- EASY TO HANDLE - CONCENTRATED

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NET WEIGHT 8 Pounds

2598-1

ACCEPTED
Jan 17 1969
FUNGICIDE AND
FOR ECONOMIC POISON REGISTERED
ED UNDER NO. SUBJECT
TO ATTACHED COMMENTS.

SANITIZING DIRECTIONS

DAIRY OR FOOD PROCESSING EQUIPMENT

1. Clean equipment thoroughly with proper FULSAN products.
2. Rinse with potable water.
3. For minimum of 2 minutes wet surface with solution of 200 ppm available chlorine (2 ozs. CLX in 40 gals. water). A starting concentration of 100 ppm available chlorine may be used if test kit is available to prevent concentration from falling below 10 ppm chlorine (1 oz. in 40 gals. water = 100 ppm chlorine).
4. Do Not Rinse with water after Chlorine Sanitizing with 100 ppm. If more than 100 ppm is used rinse with potable water.

EGG WASHING (FOR HUMAN CONSUMPTION)

1. Clean eggs with FulSan #1 Automatic Egg Washing Detergent.
2. Rinse.
3. Sanitize with 200 ppm available chlorine solution (2 ozs. in 40 gals. water). Rinse with potable water.

SWIMMING POOL CHLORINATION DIRECTIONS

When starting up a new pool superchlorinate to satisfy chlorine demand and to establish a chlorine residual of 1.0 ppm to 1.5 ppm available chlorine. To accomplish this add 1 oz. FulSan CLX Chlorinating Chemical per 1,000 gallons of pool water. The next morning, add cyanuric acid at the rate of 4 oz. per 1,000 gallons to stabilize the pool.

FULSAN CLX should be added daily at the rate of 1/2 to 1/4 oz. per 1,000 gallons of pool water to maintain a chlorine residual at all times of 1.0 ppm to 1.5 ppm as determined by a suitable test kit. The pH should be maintained between 7.2 and 7.6.

A shock treatment should be made every week during hot weather or after heavy use. For optional shock treatments may be made during cool weather. For each shock treatment add 2 oz. of FulSan CLX per 1,000 gallons of pool water. Swimmers should not be permitted in the pool after the shock treatment until the chlorine residual has reached the 1.0 ppm to 2.0 ppm range.

Keep in mind that a slight chlorine loss must be anticipated in the event of heavy accumulation of dust and dirt caused by storms or other heavy falling loads which may provide additional demands on chlorine to maintain the chlorine residual level at 1.0 ppm and 2.0 ppm.



CLX

DRY GRANULAR CHLORINATING CHEMICAL

DEODORIZES

SANITIZES

BLEACHES

for

Swimming Pools,

Food, Dairies, Egg Processing Plants

Active Ingredients:

Sodium Dichloro - s - Triazetrione Dihydrate100%

Available Chlorine 56%

DANGER

Keep out of Reach of Children

See First Aid and Additional Precautions on Right Panel

EPA Reg. No. 9598-8

EPA Est. No. 9598

Cal. State Reg. No. 9598-5003-AA



FULTS CHEMICAL, INC.

TULARE, CALIFORNIA 93274

NET WEIGHT

POUNDS