

*Back Panel*

**HAVASAN - CS**  
DIRECTIONS FOR USE

10/83-2  
**ACCEPTED**  
APR 10 1970  
FEDERAL INSECTICIDE AND FUNGICIDE ACT  
POISON REGISTER  
EPA COMPLIANT

Dilute as directed.  
Measuring scoop enclosed.  
1 ounce = 2 scoops  
Do not mix with soap or any  
other cleaning agent.  
Havasan CS dissolves readily  
with warm water.

**CLEAN AND DISINFECT**

Use 2 to 4 ounces of Havasan CS per gallon of water. Cleans walls, sinks, floors, tables, stoves, refrigerators, and food handling equipment. Food handling equipment must be rinsed with potable water before it is returned for use.

**SANITIZE**

To sanitize utensils immediately before use, use one ounce of Havasan CS per 2 gallons of water. In meat processing applications this must be followed by a potable water rinse.

For further information refer to Haviland Products Bulletin #161 Havasan CS.

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New

# BLEACH

CHLORINATED CLEANER  
DISINFECTANT

For all: Walls, tile, marble, Meats, and Poultry  
for cleaning, disinfecting, and sanitizing  
equipment.

### Ingredients:

#### Active:

- Sodium carbonate
- Sodium metasilicate
- Tetrasodium ethylenediaminetetraacetate
- Sodium dodecyl benzene sulfonate
- Sodium dichloro-s-triazinetriene

#### Inert:

Including compatible detergents

## DANGER

KEEP OUT OF REACH OF CHILDREN. MAY  
cause burns or damage to the eyes. Do not  
inhale. If swallowed, induce vomiting; and get medical  
personal contact: Remove excess ammonia  
with water for at least fifteen (15) min  
attention immediately. Avoid food contact

MOISTURE CONTAMINATION MAY LIBERATE  
CHLORINE CONTAINING GASES. Avoid moisture  
container tightly closed when not in use

EPA Registration No. 10133-2

FRONT PANEL

*True Label*

**NAVASAN**

CHLORINATED CLEANER AND SANITIZER

PROSPERITY BRAND

For use: Poultry, Meat, and Poultry Processing Plants. Use Navasan Co. for cleaning, disinfecting, and sanitizing buildings, fixtures, and equipment.

Ingredients:

Sodium Chloride	54.0%
Sodium Hydroxide	7.0%
Sodium Dichloro-Dimethylamineacetate	2.0%
Sodium Chloride Dihydrate	2.0%
Sodium Chloro-S-triazinetrione	7.0%
<hr/>	
Inert	31.0%
Including compatible detergents	100.0%

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ACCEPTED

Apr 10 1970

STATE OF  
DEPT. OF  
HEALTH  
DIVISION OF  
LABORATORY

Avoid contact with eyes. If contact occurs, flush eyes with water for 15 minutes. Do not get on skin or in eyes. Avoid contact with mouth. Avoid contact with clothing. In case of contact with clothing, remove and wash with water. Wash skin or eyes with water. For eyes get medical attention immediately. Avoid food contamination.

CAUTION: CONTAINS CHLORINE. AVOID MOISTURE CONTAMINATION. Keep container tightly closed when not in use.

Net Weight: 10.0 lbs (4.5 kg)      Net Volume: 1.0 gal (3.8 l)

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BACK PANEL

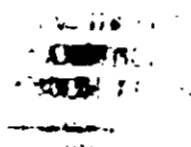
# HAVESAN - CS

DIRECTIONS FOR USE

10/83-2

RECEIVED

Apr 10 1970



Dilute as directed.  
Measuring spoon enclosed.  
1 ounce = 2 scoops  
Do not mix with soap or any  
other cleaning agent.  
Havesan CS cleanses thoroughly  
with warm water.

## CLEAN AND DISINFECT

Use 2 to 4 ounces of Havesan CS per gallon of water. Clean walls, sinks, floors, tables, stoves, refrigerators, and food handling equipment. To sanitize, equipment must be rinsed with potable water before food is returned to it.

## SANITIZE

To sanitize utensils immediately before use, use 1 ounce of Havesan CS per 2 gallons of water. To sanitize metal tables, this must be followed by a neutralizer solution.

For further information, refer to Maryland Department of Health - Division of Food Control.

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HAVASAN - CS  
DIRECTIONS FOR USE

10/83-2

REPTED

Apr 10 1970

ALL INFORMATION CONTAINED  
HEREIN IS UNCLASSIFIED  
DATE 10/10/00 BY 60322 UCBAW

Dilute as directed.  
Measuring scoop enclosed.  
1 ounce = 2 scoops  
Do not mix with soap or any  
other cleaning agent.  
Havasan CS dissolves readily  
with warm water.

CLEAN AND DISINFECT

Use 2 to 4 ounces of Havasan CS per gallon of water. Cleans walls, sinks, floors, tables, stoves, refrigerators, and food handling equipment. Food handling equipment must be rinsed with potable water before its use.

SANITIZE

To sanitize utensils immediately before use, use one ounce of Havasan CS per 2 gallons of water. In most applications, this must be followed by a potable water rinse.

For further information refer to Haviland Products Bulletin #101, New York, NY.