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1/2

HAVISAN LB-12

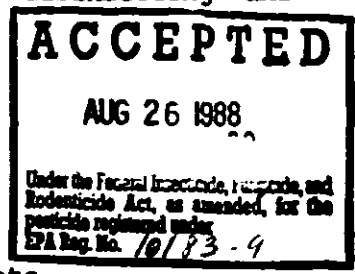
CHLORINATED SANITIZER AND DISINFECTANT

For all Fruit, Vegetable, Meat and Poultry Processing Plants as well as Hospital and Institutions. Use Havisan LB-12 for disinfecting and sanitizing buildings, fixtures and equipment.

KEEP OUT OF REACH OF CHILDREN

DANGER

Harmful if Swallowed  
Avoid Contact with Skin and Eyes  
Do not mix Havisan LB-12 with acids or other detergents.



STATEMENT OF PRACTICAL TREATMENT (FIRST AID)

IF CONTACT WITH EYES OCCURS, flush with water for at least 15 minutes. Get prompt medical attention.  
IF CONTACT WITH SKIN OCCURS, wash with plenty of soap and water.  
IF SWALLOWED, drink large quantities of milk or gelatin solution, if these are not available, drink large quantities of water. DO NOT give vinegar or other acids. DO NOT induce vomiting. Get prompt medical attention.

(SEE OTHER PRECAUTIONS ON BACK PANEL)

Active Ingredient:  
Sodium Hypochlorite 12.5%  
Inert Ingredients: 87.5%

DIRECTIONS FOR USE

It is a violation of federal law to use this product in a manner inconsistent with its labeling.

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

DISINFECTING

Porous Surfaces: Such as institutional walls, floors, and hospital equipment: Use a solution of Havisan LB-12 which will contain 600ppm of this product with 10gal. water.  
Non-Porous Surfaces: Such as sinks, stoves, refrigerators, and food handling equipment: Use Havisan LB-12 solution which contains 600ppm available chlorine by mixing 6oz. of this product with 10gals. of water. Solution should remain in contact for at least 10 minutes. For equipment which comes in contact with meat or other products, use a solution which contains 600ppm available chlorine. Rinse equipment with water after treatment and do not soak equipment.

10/2