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**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

DANGER

Corrosive to tissues causes eye damage and skin irritation Harmful if swallowed. Do not get in eyes on skin or on clothing. Wear chemical goggles, rubber gloves, rubber apron and rubber boots when handling. Remove and wash contaminated clothing before reuse. Keep container tightly closed when not in use. Wash thoroughly after handling. Do not breathe spray or logging mist. Use with adequate ventilation.

PHYSICAL AND CHEMICAL HAZARDS

Do not mix with caustic or alkaline cleaners as violent boiling and spattering may result. Do not add ALAS-478 to hypochlorite bleaches, chlorine sanitizers or chlorinated cleaners as this liberates toxic, corrosive chlorine gas.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish. Do not discharge into lakes, streams, ponds, estuaries, oceans or public waters unless this product is specifically identified and addressed in an NPDES permit. For guidance, contact your State Water Board, Department of Environmental Quality or the closest regional office of the United States Environmental Protection Agency.

ALAS-478 is an excellent liquid acid anionic cleaner and sanitizer. It is effective against gram positive and gram negative bacteria (staphylococcus aureus, pseudomonas aeruginosa and escherichia coli) at one fluid ounce of ALAS-478 per 10 gallons of water (200 ppm active anionic sanitizer) on stainless steel, painted steel and tile surfaces. ALAS-478 is effective against listeria monocytogenes at one fl. oz. per 10 gallons of water on stainless steel and painted steel surfaces. For tile or similar surfaces, one fl. oz. of ALAS-478 per 5 gallons of water (400 ppm active anionic sanitizer) is required. ALAS-478 is a potent viricide as determined on lactobacillus bacteriophage tests and it limits the growth of fungi at a concentration of 1 fl. oz. per 5 gallons of water in laboratory testing.

ALAS-478 passes the A O A C Germicidal and Detergent Sanitizing Tests for food contact surface sanitizers at a concentration of 1 fl. oz. ALAS-478 per 10 gallons of water.

DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.

GENERAL CLEANING INSTRUCTIONS

FOAM CLEANING: Use 1 to 2 quarts of ALAS-478 per each 50 gallon foam charge of warm (100-110 F) water. Allow the foam a contact time of 5 minutes, then rinse thoroughly with potable water.

MANUAL CLEANING: Add 1 to 2 oz. of ALAS-478 per each gallon of warm (100-110°F) water. Scrub or brush on thoroughly to clean all surfaces, then rinse with potable water.

MANUAL FILM REMOVAL: Use 3 to 4 oz. of ALAS-478 per each gallon of warm (100-110°F) water. Apply to surfaces by manual procedures or by mechanical foam apparatus and allow a contact time of 5 minutes. Rinse thoroughly with potable water.

DAIRY, ICE CREAM AND CHEESE PLANT SANITIZING: For tank trucks, holding tanks, vats and plant equipment, use 1 oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer) applied by spray or brush after a thorough cleaning process and potable water rinse. Allow a sanitizer contact time of at least 2 minutes, then drain thoroughly and air dry.

To eliminate listeria organisms, including listeria monocytogenes, use 1 oz. of ALAS-478 per each 5 gallons of water (400 ppm active anionic sanitizer) applied by spray or brush after a thorough cleaning process and potable water rinse. Allow a sanitizer contact time of at least 2 minutes, then drain thoroughly and air dry.

BACTERIOPHAGE CONTROL, CHEESE PLANTS: After a thorough cleaning and rinse with potable water, sanitize all cheese equipment with an ALAS-478 solution containing 1 oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer). Allow a two minute sanitizer contact time, then drain the solution from the equipment. Using the appropriate equipment, wet spray (or fog if desired) to cover all surfaces with an ALAS-478 solution containing 1 oz. of ALAS-478 per each 5 gallons of water (400 ppm active anionic sanitizer). After all surfaces are covered, close the rooms and allow to stand overnight.

ACIDIFIED RINSE, CIP SANITIZING, DAIRY PLANTS: Following a thorough cleaning procedure and final rinse with potable water, prepare a 1-oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer) solution and pump it through the lines for at least two minutes. Do not circulate. Drain the sanitizer solution from the lines allowing thorough drainage.

ALAS-478

**Acid-Anionic
Sanitizer and Cleaner**

ACTIVE INGREDIENTS:

Phosphoric Acid 30.00%

Dodecylbenzene Sulfonic Acid 25.60%

INERT INGREDIENTS: 44.40%
100%

KEEP OUT OF REACH OF CHILDREN

DANGER

**STATEMENT OF PRACTICAL TREATMENT
(FIRST AID)**

EYES: Immediately flush eyes with plenty of clean running water for at least 15 minutes, lifting the upper and lower lids occasionally. Call a physician immediately.

SKIN: In case of contact, immediately flush affected area with plenty of clean running water for at least 15 minutes, while removing contaminated clothing and shoes. Wash thoroughly before reuse. If burn or irritation occurs, call a physician.

IF SWALLOWED: Do not induce vomiting. Immediately drink a large quantity of water. Call a physician.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

FOR INDUSTRIAL USE ONLY

See additional precautions on side panel.

EPA Reg. No. 35495-14

EPA Est. 35495-OR-1

NET CONTENTS:

BATCH NO.:

CHEMAX

5700 N.W. Front Ave
Portland, Oregon 97210
(503) 227-1616

FOR USE IN DAIRY FARM SANITIZING

BULK MILK COOLING TANKS: Prior to filling the tank with milk, sanitize the tank with a 1-oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer) by brush or spray method. Allow a sanitizer contact time of at least 2 minutes, then drain thoroughly and air dry.

DAIRY FARM UTENSILS: Prior to milking, sanitize the utensils with an ALAS-478 solution (1 oz. per each 10 gallons water) by a rinse, spray, immersion or brush. Allow a 2-minute sanitizer contact time, then drain thoroughly and air dry.

INFLATIONS: Brush inflations after milking with a warm (100-120 F) ALAS-478 solution containing 1 oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer) using a good inflation brush. Rinse thoroughly with potable water and store as directed by sanitarians or service personnel. Prior to milking, sanitize with an ALAS-478 solution (1 oz. per 10 gallons of water (200 ppm active anionic sanitizer). Allow a contact time of 2 minutes, then drain thoroughly and air dry.

BEVERAGE PLANT SANITIZING

CIP LINES, CLOSED SYSTEMS: Prepare a 1 oz. of ALAS-478 per 10 gallons of water (200 ppm active anionic sanitizer) solution and pump it through the lines for at least 2 minutes to sanitize. Do not circulate. Thoroughly drain the solution from the lines.

PRE-MIX & POST-MIX VENDING MACHINES: Follow directions of the manufacturer and use 1-oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer) solution. Allow a sanitizer contact time of 2 minutes, drain thoroughly and air dry.

GLASSWARE AND BOTTLE SANITIZING: Following a thorough cleaning procedure with a final potable water rinse, use a 1-oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer) solution by a spray or dip method. Allow a contact time of at least 2 minutes, then drain thoroughly and air dry.

RESTAURANT AND INSTITUTIONAL ESTABLISHMENT SANITIZING:

1. Scrape pre-wash plates, utensils, cups, glasses whenever possible.
2. Wash all items with a good detergent.
3. Rinse thoroughly with potable water.
4. Sanitize in an ALAS-478 solution containing 1 oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer). Immerse all items for at least 2 minutes or for a contact time specified by the local governing sanitizing code.
5. Place all sanitized items on a rack or drainboard to air dry.

MEAT AND POULTRY PLANT SANITIZING

CIP AND GIBLET LINES: Following a thorough cleaning and potable water rinse, sanitize with 1-oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer) solution by pumping this solution through the lines for 2 minutes, then drain and air dry.

PROCESSING EQUIPMENT AND UTENSILS: After a thorough cleaning and potable water rinse, sanitize by using 1-oz. of ALAS-478 per each 10 gallons of water (200 ppm active anionic sanitizer) solution by a spray or brush method. Allow a 2-minute contact time, then drain and air dry.

CONCRETE OR TILE FLOORS AND WALLS: After a foam cleaning and rinse procedure, sanitize by applying a 1-oz. of ALAS-478 per each 5 gallons of water (400 ppm active anionic sanitizer) solution. Allow a 2-minute contact time, then drain and air dry.

ALAS-478 is accepted by the USDA for use in federally-inspected meat, poultry, shell egg grading and egg products inspection programs.

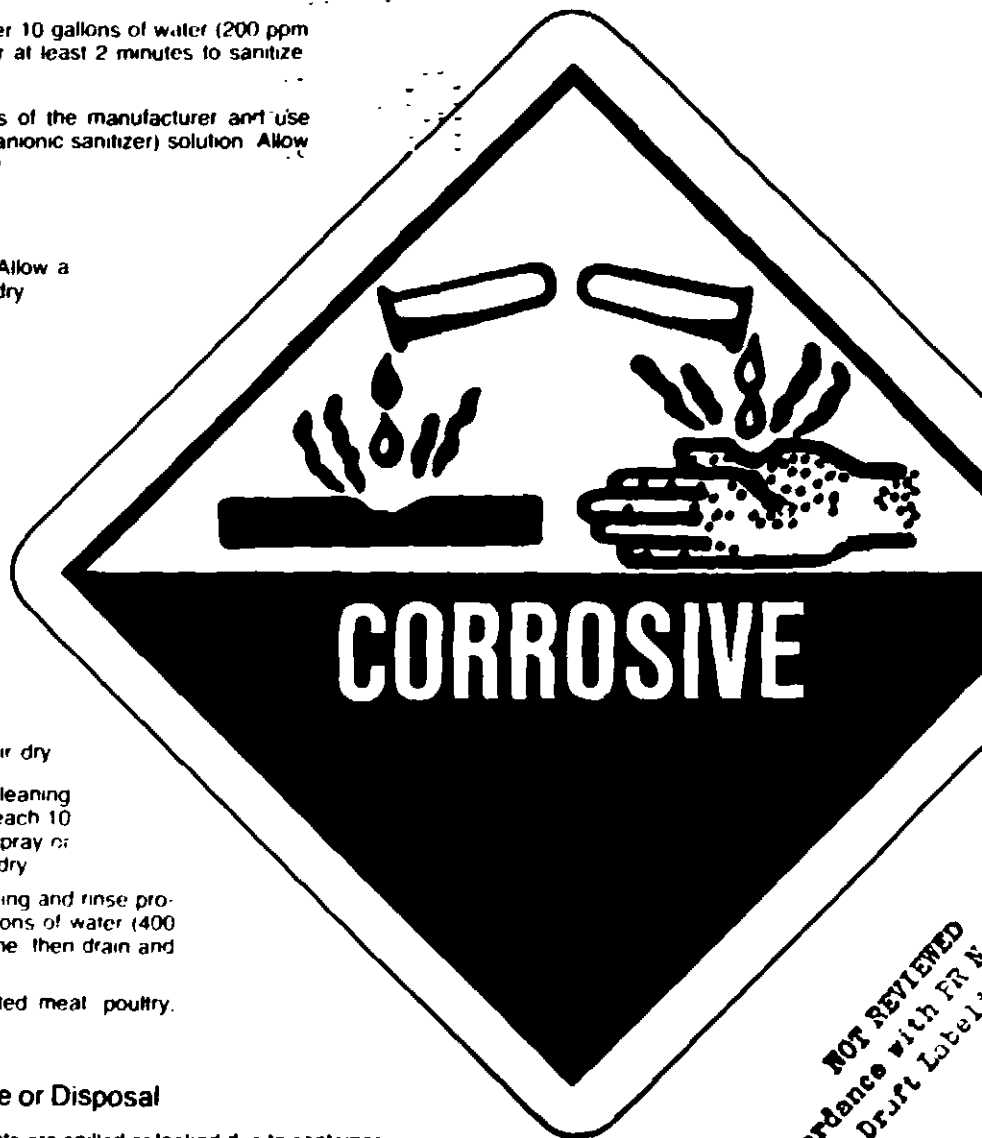
STORAGE AND DISPOSAL

Do Not Contaminate Water, Food or Feed by Storage or Disposal

STORAGE: Keep container tightly closed when not in use. If contents are spilled or leaked due to container damage, collect liquid with absorbent material and dispose of in accordance with local, state and federal pesticide disposal regulations.

PESTICIDE DISPOSAL: Pesticide wastes are toxic. Improper disposal of excess pesticide spray mixture or rinseate is a violation of federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA regional office for guidance.

CONTAINER DISPOSAL - Metal Containers: Triple rinse (or equivalent), then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. **Plastic Containers -** Triple rinse (or equivalent), then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill or incinerator, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.



NOT REVIEWED
In Accordance with FR N
Based on Draft Label

