

ACCEPTED
UNDER THE FEDERAL INSECTICIDE
AND FUNGICIDE ACT
OF 1947 AND THE FEDERAL
REGISTER
EPA REG. NO.



MID-STATE CHEMICALS, INC.
INDUSTRIAL CHEMICALS
P.O. BOX 114 944 2006
ALTOONA PA 16602

SODIUM HYPOCHLORITE SOLUTION

DIRECTIONS FOR USE

SANITIZING UTENSILS AND GLASSWARE IN RESTAURANTS AND HOTELS

1. Scrub all glassware and utensils with soap and water.
2. Thoroughly wash and rinse all surfaces of this product to 1 1/2 gallons of water. Rinse in clear potable water.
3. Sanitize in solution of 1 ounce of this product to 7 1/2 gallons of water (ppm) for 10 PPM available chlorine. Immerse all utensils for a minimum of 2 minutes or contact time specified by government sanitization.
4. Place sanitized utensils on rack or drainboard to air dry.

SANITIZING MILKING UTENSILS AND EQUIPMENT IN DAIRY FARMS AND FOOD PROCESSING PLANTS

Clean all milking utensils in normal manner. Just before use sanitize all surfaces with a 200 PPM available chlorine solution (1 ounce SODIUM HYPOCHLORITE SOLUTION to 4 1/2 gallons of water). Allow at least 5 minutes exposure or contact time specified by local regulations. Do not rinse with water after this treatment. Do not soak equipment overnight.

COMMERCIAL LAUNDRY BLEACH

Mix 1 gallon SODIUM HYPOCHLORITE SOLUTION to 14 gallons of water. Introduce this solution into your normal laundry process.

START OF SEASON OR FOR NEWLY FILLED SWIMMING POOLS

Add 10 oz (10,000 gals. of water (equivalent to 10 PPM available chlorine) Test with a reliable chlorine test kit and continue adding smaller amounts (1 oz 10,000 gals. equivalent to 1 available chlorine) if necessary until a residual of 0.6 to 1.0 PPM is established as determined by the test kit, and maintain at this level. Keep the pH at 7.2 to 7.6 at all times as determined by an adequate pH test kit.

BEST DOCUMENT AVAILABLE

ACTIVE INGREDIENT, Sodium Hypochlorite	10.5%
INERT INGREDIENT	89.5%
	100.0%

Degrades with age. Use a test kit and increase dosage as necessary to obtain required level of available chlorine.

For use as a SANITIZER in Food Processing Plants, Farms, Hotels, Restaurants, as a BLEACH in Laundry, and as a DISINFECTANT for Swimming Pools.

DANGER

KEEP OUT OF REACH OF CHILDREN

SEE FIRST AID AND ADDITIONAL PRECAUTIONS
ON SIDE PANEL

STORE IN A COOL DRY PLACE, OUT OF SUN AND AWAY FROM
SOURCES OF HEAT AND LIGHT

EMPTY CONTAINERS: Flush out with water. With all caps and
plugs intact, return to supplier for deposit refund.

EPA Reg. No. 35948-1
EPA Est. No. 35948-PA-1

DANGER KEEP OUT OF REACH OF CHILDREN

Causes eye damage. May cause severe skin irritation or chemical burns. Harmful if swallowed. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling concentration product. Remove contaminated clothing.

FIRST AID

EXTERNAL: If on skin, flush with plenty of soap and water. If in eyes, flush with water for at least 15 minutes and get prompt medical attention.

INTERNAL: Drink milk, raw egg white, mucilage or rice gruel. 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.

Mix only with water according to label directions. Do not mix with other products or chemicals (such as household ammonia, detergents, or acids). To do so will release hazardous gases.

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 the label.

NET WEIGHT

LOT NO. BEST DOCUMENT AVAILABLE

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