

**BLEACHES
OUT STAINS
& DISINFECTS!**



Soft Scrub

mild abrasive cleanser
WITH BLEACH

ACTIVE INGREDIENT
Sodium Hypochlorite 0.7%
INERT INGREDIENTS 99.3%



**KEEP OUT OF REACH
OF CHILDREN**

**CAUTION: EYE IRRITANT
READ BACK PANEL
CAREFULLY**

NET WT
24 OZ
(1 LB 8 OZ)

00000 0

ACCEPTED
with COMMENTS
in EPA Letter Dated:

NOV 20 1990

Under the Federal Insecticide,
Fungicide, and Rodenticide Act
as amended, for the pesticide
registered under EPA Reg. No.
37982-2

**Soft
Scrub**
Cleanser
WITH BLEACH

**24OZ
REMOVES
TOUGH STAINS...**
without harsh scratching.

SINKS &
COUNTERS



TUBS & TILE



DIRECTIONS FOR HOUSEHOLD USE: It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

FOR BEST RESULTS, SHAKE BEFORE USE To clean—Squeeze directly onto surface or onto damp sponge. Rub to wet all surfaces thoroughly. Rinse or wipe clean. To disinfect toilet bowl—Flush. Apply 1/2 cup of product to sides of bowl to kill gram-negative bacteria. Brush to wet all surfaces thoroughly, including under the rim. Let stand 10 minutes before flushing. To disinfect other hard non-porous surfaces—Leave on 2 minutes before wiping clean. To remove mold and mildew—Leave on 5 minutes. For heavy soil, pre-clean surface before disinfecting. Close cap after each use.

ATTENTION: For use on sinks, counters, tile, tubs, toilets. To prevent scratching aluminum, fiberglass, plastic and appliance enamel on refrigerators, dishwashers, oven doors and other appliances. USE SPARINGLY, AND RUB GENTLY WITH DAMP SPONGE. Do not use on silver. Avoid prolonged contact on laminate counter tops and rinse promptly after use.

PRECAUTIONARY STATEMENTS: Hazards to Humans & Domestic Animals.

CAUTION: EYE IRRITANT. May be skin irritant. For sensitive skin, or prolonged use, wear gloves. Practical Treatment: Eyes—Flush with water for 15 minutes. If swallowed, Drink a glassful of water. Call physician. Physical & Chemical Hazards: Contains bleach. Avoid contact with clothes, fabric or carpet. Do not use or mix with other household chemicals as hazardous gases may result. Storage & Disposal: Store in a cool place. Do not re-use empty container. Wrap container in plastic bag and discard. Contains calcium carbonate, chlorine bleach and detergents. Contains no phosphates.

EPA Reg. No. 0000-00 EPA Est. No. 0000-0000
US Patents 4,589,186 and 4,657,692

MADE IN THE U.S.A.
DISTRIB. BY AND © 1987
THE CLOROX COMPANY
OAKLAND, CA 94612
QUESTIONS OR
COMMENTS?
CALL (800)
282-2288
00000-00



JUNE 12, 1990

NOTE: Except for net wght. contents,
the front and back label text is identical
for all four package sizes (4,12,24,36 oz.)

Ms. Veronica C. Logue
All Pure Chemical Company
P.O. Box 268
Tracy, CA 95376-0268

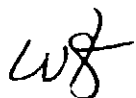
Dear Ms. Logue:

Subject: Request to Add More Use Patterns
ALL PURE CHLORINE GAS
EPA Registration No. 37982-2
Year Amendment Dated July 31, 1990

The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, is acceptable. A stamped copy is enclosed for your records. Five (5) copies of the finished labeling must be submitted before you release the product for shipment.

If you have any further questions, please contact Ms. Barbara Pringle at (703) 557-0494.

Sincerely yours,



Walter C. Francis
Acting Product Manager (32)
Antimicrobial Program Branch
Registration Division (H75050)

Enclosure

BEST AVAILABLE COPY

61975:I:Pringle:L32-10:KENCO:10/25/90:11/24/90:DD"VO:EK:DE

CONCURRENCES

SYMBOL	H-7504C						
SURNAME	Pringle						
DATE	10-26-90						

2045

ALL PURE CHEMICAL COMPANY

CHLORINE GAS
(Liquified Gas Under Pressure)

**ALL PURE CHLORINE GAS FOR THE SANITATION
OF PLANT AND FOOD PROCESSING EQUIPMENT**

DIRECTIONS FOR USE

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

All Pure Chlorine Gas is recommended for the control of bacteria, algae and slime build-up in plant processing equipment.

All Pure Chlorine Gas is recommended for control of organisms causing decay of the following in fruit or vegetables:

anise, apples, artichokes, asparagus, broccoli, brussel sprouts, chopped cabbage, chopped lettuce, carrots, cauliflower, celery, cherries, chickory, citrus fruits, corn, cucumbers, dill, garlic, grapefruit, lemon, melons, mushrooms, nectarines, onions, oranges, peaches, pears, peas, peppers, plums, potatoes, radishes, squash, and tomatoes after harvest.

All Pure Chlorine Gas is recommended for use in the control of algae and slime in fountains, ponds and ornamental lakes containing no fish or wildlife.

HOW TO USE

Please see separate sheets attached.

IMPORTANT

BEFORE USING ALL PURE CHLORINE GAS, READ AND CAREFULLY OBSERVE THE PRECAUTIONARY STATEMENTS AND ALL OTHER INFORMATION APPEARING ON THE PRODUCT LABEL.

This labeling must be in the possession of the user at the time of application.

EPA REG. NO. 37982-2
EPA EST. NO. 37982-CA-1, CA-2, CA-3, WA-1

All Pure Chemical Co.
P.O. Box 268
Tracy, CA 95376

ACCEPTED
with COMMENTS
in EPA Letter Dated

NOV 20 1980

Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, for registration and

37982-2

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DIRECTIONS FOR USE:

NOTICE TO USER: It is a violation of Federal law to use this product in a manner inconsistent with its labelling. This label must be in the possession of the user at the time of pesticide application.

APPLICATION

For the recommended concentration of available chlorine for various application areas involving plant and food processing equipment please refer to Table 1.

To obtain a 10 ppm residual chlorine level in a total flow rate of 144,000 gallons of water per day, adjust gas flowmeter to deliver approximately 12 pounds of chlorine gas per day.

Due to changing chlorine demands with varying water temperatures it is imperative that users of chlorine gas use a colorimetric or titrimetric test kit to accurately determine residual chlorine levels. Flowmeter set points must continuously be adjusted to compensate for changing chlorine demands for any total water flow rate.

For the recommended concentration levels of available chlorine for the control of organisms causing decay of fruit, vegetable and seed crops, please refer to Table 2.

The recommended concentration levels of available chlorine for applications involving the control of algae and slime in fountains, ponds, and ornamental lakes containing no fish or wildlife is 3 - 5 ppm.

TABLE -1- Recommended maximum available chlorine concentration levels for processing equipment in canneries, wineries, & meat & poultry processing

	CANNERIES	WINERIES	MEAT PACKERS & POULTRY
Non-porous food contact surfaces	200ppm	200ppm	200ppm
Porous-food contact surfaces	15ppm	N/A	N/A
Cooling water system to include chillers etc.	15ppm	10ppm	10ppm
General cleaning, washings, of plant floor, ceiling, walls, driveways	200ppm	100ppm	200ppm

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Apple	150 - 200
Artichokes	100 - 150
Asparagus	125 - 150
Brussel sprouts	100 - 150
Carrots	100 - 200
Cauliflower	300 - 400
Cherry	75 - 100
Celery	100 - 110
Chopped cabbage	80 - 100
Chopped lettuce	80 - 100
Cucumbers	300 - 350
Green onions	75 - 120
Lemon and Grapefruit	40 - 50
Melons	100 - 150
Mushrooms	100 - 120
Oranges (in drencher)	20 - 30
Peaches, Nectarines and Plums	50 - 100
Pears (without buffer)	200 - 300
Peppers	300 - 400
Potatoes	65 - 125
Radishes	100 - 150
Stonefruit (hydrocooler)	30 - 75
Tomatoes	300 - 350