40510-1

12/13/2006

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MIL-DTL-11309J

### **DISINFECTANT, FOOD SERVICE**

# (CHLORINE-IODINE TYPE) 6840-00-810-6396 MIL-DTL-11309H-TYPE I

This item is for use by military and other personnel assigned OCONUS for the disinfection of mess gear, fresh fruits and vegetables when hot water is not available.

19.3 %
100.0 %

AVAILABLE CHLORINE250 mg/l (ppm)TITRATABLE IODINE300 mg/l (ppm)

Keep Out of Reach of Children

## DANGER

#### SEE BACK PANEL FOR ADDITIONAL PRECAUTIONS AND FIRST AID

Manufactured For: US Army Research, Development, and Engineering Command Natick Söldier Center AMSRD-NSC-CF-P 15 Kansas St. Natick, MA 01760-5018

Contract Holder:

[Name & Address]

Contract No.

Lot No.

Date

ACCEPTED

DEC 1-3 2006

Under the Federal Insecticide, Fungicide, and Rocenticide, Act as amended, for the pesticine, registered under EPA Reg. No. 40510-1

EPA Est. No.

EPA Reg. No. 40510-1

Inspection Test Date:

FIGURE 1. EPA approved front label.



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	DIRECTIONS FOR USE
It is a violation of Federal 1	Law to use this product in a manner inconsistent with its labeling.
The double compartmented approximately 257 mg/l of contents of one double com trichloromelamine pouch la containing 25 gallons of we of rinse water. If water is c in a small container (cantee container of 25 gallons of w twice - once in the first con disinfectant solution. Allow mess kits.	gear (intended for use only when hot water rinse is not available): I pouch is sufficient for treating 25 gallons of water resulting in a dosage of chlorine and 300 mg/l of iodine. To treat 100 sets of mess gear, dissolve the spartmented pouch of Disinfectant, Food Service (consisting of one ibeled pouch A and one potassium iodide pouch labeled pouch B) in a container ater. Repeat the above procedure with a second container containing 25 gallons fold, mix contents of the double compartmented pouch with 3 to 4 parts of water in cup will do) and pour the mixture into the rinse water. Repeat for the second vater. Stir thoroughly to dissolve. After washing each set of mess gear, rinse tainer of disinfectant solution and a final rinse in the second container of w mess gear to air dry. A new solution must be prepared after disinfecting 100
b. For fresh fruits and vege	
	n leaves and damaged fruits or vegetables. or vegetables before disinfecting.
3. Wash thoroughly in a so	lution made by dissolving the contents of one double-compartmented pouch 20 gallons of water. This solution will yield approximately 320 mg/l of chlorine
prepared solution made by og allons of water. Stir occas	<u>Iv immerse</u> the fruits and vegetables for ten (10) minutes in a separate freshly dissolving one double-compartmented pouch of Disinfectant, Food Service in 20 sionally to obtain thorough wetting of vegetables and fruit surfaces.
	f immersion, remove the fruits and vegetables from the disinfectant solution and
rinse thoroughly in potable NOTE: SOLUTIONS OF FRESH SOLUTIONS FO	DISINFECTANT, FOOD SERVICE ARE NOT TO BE REUSED, MAKE
	STORAGE AND DISPOSAL
Store in a cool, dry, well	ventilated area away from contact with other chemicals and solvents.
	nay liberate irritating and hazardous chlorine containing gases. Rinse y with water and discard them in a safe place.
]	PRECAUTIONARY STATEMENTS
	TO HUMANS AND DOMESTIC ANIMALS
	v cause eye damage. Do not get in eyes, on skin or clothing. Do not breathe dus
FIRST AID:	
IF IN EYES: Hold eye of	pen and rinse slowly and gently with water for 15-20 minutes. Remove contact irst 5 minutes, then continue rinsing eye. Get immediate medical attention.

water for 15-20 minutes. Get immediate medical attention.

**IF INHALED:** Move person to fresh air. If person is not breathing, call medical personnel, then give artificial respiration, preferably by mouth-to-mouth if possible. Get immediate medical attention.

IF SWALLOWED: Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by medical personnel. Do not give anything by mouth to an unconscious person. Get immediate medical attention.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.

#### PHYSICAL OR CHEMICAL HAZARDS

Contains trichloromelamine which may react vigorously to evolve heat and highly toxic smoke under the following conditions: If it is exposed to extreme heat, if ignited by spark or flame, if mixed before dilution in water with certain organic materials, acid and alkalis.

DO NOT MIX WITH OTHER CHEMICALS SUCH AS CLEANING COMPOUNDS, AMMONIA, ACIDS, SOLVENTS, OR OTHER ORGANIC MATERIAL.

#### FIGURE 2. EPA approved back label.