re skin irri rcause eye damage or

RONMENTAL HAZARDS:

educide is toxic to fish. Keep out of lakes, and ponds. Treated effluent should not be rarged into lakes, streams, ponds, or public ers unless in accordance with NPDES permit. guidance consult the regional office of EPA.

PHYSICAL AND CHEMICAL HAZARDS STRONG, OXIDIZING AGENT:

Oxidizing Agent. Use only clean dry utensils and h water only. Mixing other chemicals or gross filth eces, etc.) will start a chemical reaction resulting in of toxic gases, heat, and possibly fire. In case of deition, isolate container in open air if possible, and ith large volumes of water.

G. NO. 40871-6 T. NO. 40871-CA-1

and Rodenticide Act. as amended, for the pesticide

ACTIVE INGREDIENTS

Sodium dichloro-s-triazinetrione dihydrate 28% (provides 15.8% available chlorine) **INERT INGREDIENTS**

TIAGII GAMIIIZEN

KEEP OUT OF REACH OF CHILDREN WARNING

FIRST AID: If swallowed feed gruel or cooked cereal followed by olive oil. Call a physician. In case of contact with skin or clothing, remove clothing and wash skin with soap and water. Do not reuse clothes until washed. In case of eye contact wash with water for about 15 minutes ar 1 consult a physician.

For additional precautions see side panels.

Net Contents_____

MANUFACTURED BY

CHEMLAND, INC. . MEMPHIS, TENNESSEE . TURLOCK, CALIFORNIA

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THE PARTY OF THE P 110ta ioi ust iii sanitizing dishes, glasson wipment and utensils including dairy and by ensili.

DIRECTIONS FOR USE.

FOR EGG WASH: Dissolve 1 or 2 oz. of C-SAN SANITIZER in 10 gal. of warm (125°F) water. This provides I 200 ppm of available chlorine respectively. With a conveyor type machine, spray previously cleaned eggs with 100 ppm available chlorine solution.

FOR DISHES, GLASSES, FOOD PROCESSING EQUIPMENT AND UTENSILS: Dissolve 1 or 2 oz. of C-SAN 28 WASH SANITIZER per 10 gal. of warm (125°F) water. This provides 100 or 200 ppm of chlorine respectively. Clean and rinse items prior to sanitizing. Then dip the items to be sanitized in solution and hold for 2 or 3 minutes. Remove, rinse with potable water and dry. The same solution may be used in the feed tank in immersion or spray type machines providing 2 to 5 i. tes contact time for sanitizing dishes, glasses, and food processing equipment and utensils. Rinse well with potable water and dry. The items are then ready for use.

The sanitizing solution should be used promptly after mixing. If the solution is allowed to stand or is reused and tests show the level of chlorine has not been maintained, additional C-SAN 28 WASH SANITIZER should be added to maintain a minimum concentration of 100 ppm available chlorine.

STORAGE AND DISPOSAL:

Store in a cool, dry area away from direct sunlight or heat. In case of spill flood area with large quantities of water. Rinse empty container throughly with water and discard by placing in trash collection or burying it in approved tandfill area. Do not contaminate food or feed by storage, disposal, or cleaning of equipment.