PRECAUTIONARY STATEMENT

DANGER **CORROSIVE**: Causes severe skin irritation or chemical burns to broken skin. Causes eye damage. May be fatal if swallowed. Avoid breathing vapors. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Ventilate poorly ventilated areas as soon as possible. Do not return to scene until vapors have dissipated.

HAZARDOUS TO HUMANS AND ANIMALS

ENVIRONMENTAL HAZARDS:
This product is toxic to fish. Keep out of lakes, streams or ponds. Treat effluent cannot be discharged into lakes, streams, ponds or public waters unless a discharge permit is obtained.

For guidance contact the regional office of the Environmental Protection Agency.

PHYSICAL AND CHEMICAL HAZARDS: Strong Oxidizing Agent

KEEP OUT OF REACH OF CHILDREN

DISINFECTION OF POOL WATER

DIRECTIONS FOR USE (FOR SWIMMING POOL CHEMICALS): Remove all gross food particles and oils, when necessary, pre-scale treated surfaces or objects with detergent or biological water before applying this solution. Apply directly to water with a 200 mesh filter to remove solids. Use a calibrated dosing device to obtain accurate dosage.

FIRST AID: If on skin, wash with soap and water. If in eyes, flush with water for at least 15 minutes. IF INHALED: IF NO VENTILATION, drink promptly a large quantity of water. Do not induce vomiting. Avoid alcohol. Get prompt medical attention.

NOTE TO PHYSICIAN: POSIBLE MUCOSAL DAMAGE MAY CONTRAINDICATE THE USE OF GASTRIC LAVAGE.

CONTENTS INCLUDE:
SODIUM HYPOCHLORITE CAS NO. 7681-51-6
WATER CAS NO. 7732-18

DISTRIBUTED BY
FOR ASSISTANCE IN USING THIS PRODUCT

SODIUM HYPOCHLORITE SOLUTION

DISINFECTANT SANITIZER BACTERICIDE DEODORANT

FOR FOOD PROCESSING PLANTS, DAIRY PLANTS, FARMS, HOTELS, RESTAURANTS.
TAVERNS AND SWIMMING POOLS.

ACTIVE INGREDIENT:
SODIUM HYPOCHLORITE 12.5%

INERT INGREDIENTS...87.5%

PRODUCT FOR COYNE CHEMICAL
CROYDON, PA 19020 PHONE 215-270-5000

DANGER

P.O. BOX 949 VAIL, CO 81657-0949

PDM CORPORATION

IN NO. 1791
APPROVED BY USDA

PH 32 41934-991
PRECAUTIONARY STATEMENT

DANGER **CORROSIVE** Causes severe skin irritation or chemical burns to broken skin. Causes eye damage. May be fatal if swallowed. Avoid breathing vapors. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

Hazardous to Humans and Animals

Environmental Hazards:
This product is toxic to fish. Keep out of lakes, streams or ponds. Treated effluent cannot be discharged into lakes, streams, ponds or public waters unless a discharge permit is obtained. For guidance contact the regional office of the Environmental Protection Agency.

Physical and Chemical Hazards: Strong Oxidizing Agent **. Mix only with water according to label directions. Mixing this product with gross fluids such as feces, urine, etc., or with organic acids (except acetic or malic acid) will release hazardous gases irritating to the eyes, lungs and mucous membranes.

Sodium Hypochlorite Solution (also called bleach) is a strong chemical. If used in excess, it can cause severe injury or death. It is important to follow the instructions on the label carefully.

Disinfectant Sanitizer Bactericide Deodorant

For Food Processing Plants, Dairy Plants, Farms, Hotels Restaurants, Taverns and Swimming Pools

Active Ingredients:
SODIUM HYPOCHLORITE...12.5%

Inert Ingredients...87.5%

Keep out of reach of children

DANGER

Produced for
Coyne Chemical Co
Croydon, PA 19021 PHO 215-782-3000

First Aid: If on Skin, wash with plenty of soap and water. If in Eyes, flush with water for at least 15 minutes. **Remove all clothing** If swallowed, drink plenty of water. Do not induce vomiting. Seek medical attention.

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

Directions for Use

For Disinfection, dilute this solution in the ratio of one part of sodium hypochlorite to four parts of water. Use available chlorine solution throughout the distribution system. The solution should be prepared daily. Contact your local health department for specific directions.

For Sanitizing Food Wares, use a solution of 0.8 to 1.0 ppm of sodium hypochlorite. Use available chlorine solution throughout the distribution system. The solution should be prepared daily. Contact your local health department for specific directions.

Contents: Sodium Hypochlorite, Water

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DIRECTIONS FOR USE (continued)

FOR SWIMMING POOL CHLORINATION

For a new pool or for starting start-up: apply the (1) tablet of Sodium hypochlorite solution for each 300 gallons of water. This dosage is equivalent to 5 ppm available chlorine by weight.

FOR MAINTENANCE: 1. Adjust pool water pH to 7.0 - 7.2 range and maintain. Ado monthly or by a feeder device this solution at a rate of 0.8 to 1.0 ppm. Use a tank (1 oz) of this solution for each 1000 gallons of water will provide 1.0 ppm available chlorine by weight. Frequency of additions to maintain 0.8 to 1.0 ppm available chlorine will depend on temperature and number of swimmers. Use test kit to make certain the ppm and colorimetric residual are in the proper range.

FOR DISINFECTION OF POTABLE WATER

Dilute this solution in the ratio of one part Sodium hypochlorite solution to 10 parts of softened water. This solution with water thoroughly and maintain feeding or solution with hypochlorinator (metering pump). Maintain a free available chlorine residual of at least 0.2 ppm and no more than 0.4 ppm throughout the distribution system, as determined by a 500 ppm test kit. Bacterial quality sampling must be conducted at a frequency of co less than that prescribed by the National Interim Primary Drinking Water Regulations. Contact your local Health Dept. for more detailed check procedures.

FOR SANITIZING FOOD PROCESSING EQUIPMENT

Remove all gross food particles and soil by a pre-wash, pre-rinse and, when necessary, pre-soak treatment. In addition, thoroughly wash all surfaces or objects with detergent or compatible cleaner, followed by a thorough water rinse before application of the sanitizing solution. Just before using, by sponge, mop, spray or by immersion in this solution, wet surfaces thoroughly with this solution containing 200 ppm available chlorine. Maintain contact with this disinfectant for a minimum of 2 minutes. Do not rinse with water after treatment. Do not allow equipment to contact raw or cooked food. Air dry or cool with a clean cloth. 1 oz per 1 gallon of this solution per 6 oz. of water will provide 200 ppm available chlorine by weight. When used as sanitizing for dishes, glasses and utensils, clean equipment prior to applying a 200 ppm available chlorine solution. Solution must be used as a hot solution for sanitizing. Solution may be used for sanitizing. Solution may be used for sanitizing. Solution may be used for sanitizing. Solution may be used for sanitizing.

NOTE TO PHYSICIAN

PROBABLE MUCOSAL DAMAGE MAY CONTRAINDICATE THE USE OF GASTRIC LAVAGE.

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