

45447-7 FEB 28 1974

UNDER THE I EDERAL INSECTICIDE FUNGICIDE AND RODENTICIDE ACT FOR ECONOMIC POISON REGISTER-ED UNDER NO. J SUBJECT TO ATTACHED COMMENTS.

CHLORINATED CLEANER

FOR COMMERCIAL AND INDUSTRIAL USES ONLY BACTERICIDE — GERMICIDE — DISINFECTANT FOR PRE-CLEANED EQUIPMENT AND UTENSILS

ACTIVE INGREDIENTS:

0

SODIUM HYPOCHLORITE"	3.25%
TRISODIUM PHOSPHATE	91.75%
INERT INGREDIENTS:	5.00%
· ·	100.00%

*AVAILABLE CHLORINE 3.09%

DANGER: KEEP OUT OF REACH OF CHILDREN.

MAY CAUSE BURNS OR EYE DAMAGE. DO NOT GET IN EYES, ON SKIN OR ON CLOTHING. HARMFUL IF SWALLOWED. DO NOT BREATHE DUST. USE WITH ADEQUATE VENTILATION. AVOID CONTAMINATION OF FOOD.

FIRST AID: 'N CASE OF CONTACT, FLUSH WITH PLENTY OF WATER FOR AT LEAST 15 MINUTES. FOR EYES GET MEDICAL ATTENTION, IF SWAL-LOWED, DO NOT INDUCE VOMITING. DRINK MILK, RAW EGG WHITES, GELATIN SOLUTION OR IF THESE ARE NOT AVAILABLE, DRINK LARGE QUANTITIES OF WATER. CALL A PHYSICIAN IMMEDIATELY.

KEEP CONTAINER TIGHTLY CLOSED. STORE IN COOL DRY PLACE.

LOT NO. LB. NET EPA REG. NO. 476-2145

MADE IN U.S.A. BY

STAUFFER CHEMICAL COMPANY CHEMICAL SYSTEMS DIVISION WESTPORT, CT 06880

DIRECTIONS FOR U

This product produces an alkaline solution when IMPORTANT: Do not use in or on aluminum ute

RECOMMENDATION

PRE-TREATMENT CLEANING

First thoroughly clean all surfaces (utensils, eq tanks) for uses listed below, using a suitable d water then dip or spray in a solution of 200 pl Solution Table).

BACTERICIDE AND GERS

DAIRIES, FOOD AND BEVERAGE PLANTS, BR treatment of equipment, pipe lines, and hoses. detergent, rinse with clear water, then circulate 200 ppm available chlorine (see Solution Table) 1 potable water before re-using equipment.

DAIRY EQUIPMENT (Milk tanks, tank trucks an Make a paste of CLENESCO CHLORINATED CLE paste with a clean brush to all surfaces. Thorog Allow the paste treatment to stand for at least potable water.

RESTAURANTS (Dishes, glassware and utensils) items then rinse in clean water. Follow by immers at least 200 ppm available chlorine. Keep immerst After immersion, rinse all items in potable water

DEODORANT AND MOLD CONTROL: Kills mold residuai). First clean all surfaces to be treated. 1,000 ppm available chlorine. Spray or brush this ceilings and other surfaces to be treated. Repeat control.

> **SOLUTION TABLE** AMOUNT OF CLENESCO CHLORINATED CLEANE

*ppm Available Chlorine **Ounces Per** Gal. Water 200 1 oz. 5 oz. 1,000

*ppm == parts per million (estimated)

CS-1

DISPOSAL: RINSE EMPTY CONTAINER THOROU DISCARD IT.

NOTICE: Stauffer Chemical Company makes implied, including the warranties of merchant any particular purpose, concerning this material contained on Stauffer's label.



ACCEPTED 45447-7 FEB 28 1974

UNDER THE LEBERAL INSECTICIDE FUNGICIDE AND RODENTICIDE ACT FOR ECONOMIC POISON REGISTER. ED UNDER NO. J. BULJECT TO ATTACHED COMMENTS.

CESCO CHLORINATED CLEANER

DMMERCIAL AND INDUSTRIAL USES ONLY ERICIDE — GERMICIDE — DISINFECTANT RE-CLEANED EQUIPMENT AND UTENSILS

EDIENTS:	
HYPOCHLORITE*	3.25%
UM PHOSPHATE	91.75%
DIENTS:	
	100.00%

KEEP OUT OF REACH OF CHILDREN.

*AVAILABLE CHLORINE 3.09%

BURNS OR EYE DAMAGE. DO NOT GET IN EYES, ON SKIN OR G. HARMFUL IF SWALLOWED. DO NOT BREATHE DUST. USE ATE VENTILATION. AVOID CONTAMINATION OF FOOD.

CASE OF CONTACT, FLUSH WITH PLENTY OF WATER FOR MINUTES. FOR EYES GET MEDICAL ATTENTION. IF SWALNOT INDUCE VOMITING. DRINK MILK, RAW EGG WHITES, LUTION OR IF THESE ARE NOT AVAILABLE, DRINK LARGE OF WATER. CALL A PHYSICIAN IMMEDIATELY.

ITAINER TIGHTLY CLOSED. STORE IN COOL DRY PLACE.

__LB. NET

CS-1

MADE IN U.S.A. BY

-2145

AUFFER CHEMICAL COMPANY
CHEMICAL SYSTEMS DIVISION
WESTFORT, CT 06880

476-2145

DIRECTIONS FOR USE

This product produces an alkaline solution when added to water.

IMPORTANT: Do not use in or on aluminum utensils or quipment.

RECOMMENDATIONS

PRE-TREATMENT CLEANING

First thoroughly clean all surfaces (utensils, equipment, p pe tines, hoses, tanks) for uses listed below, using a suitable detergent. Rinse with clear water then dip or spray in a solution of 200 ppm available chlorine (see Solution Table).

BACTERICIDE AND GERMICIDE

DAIRIES, FOOD AND BEVERAGE PLANTS, BREWERIES, WINERIES: For treatment of equipment, pipe lines, and hoses, first clean with a suitable detergent, rinse with clear water, then circulate or immerse in a solution of 200 ppm available chlorine (see Solution Table) for two minutes. Rinse with potable water before re-using equipment.

DAIRY EQUIPMENT (Milk tanks, tank trucks and other large equipment): Make a paste of CLENESCO CHLORINATED CLEANER with water. Apply the paste with a clean brush to all surfaces. Thorough brushing is important. Allow the paste treatment to stand for at least 5 minutes, then rinse with potable water.

RESTAURANTS (Dishes, glassware and utensils): First thoroughly clean all items then rinse in clean water. Follow by immersing in a solution containing at least 200 ppm available chlorine. Keep immersed for at least two minutes. After immersion, rinse all items in potable water before re-use.

DEODORANT AND MOLD CONTROL: Kills mold and resultant odors (non-residual). First clean all surfaces to be treated. Then prepare a solution of 1,000 ppm available chlorine. Spray or brush this solution on walls, floors, ceilings and other surfaces to be treated. Repeat as necessary to maintain control.

SOLUTION TABLE AMOUNT OF CLENESCO CHLORINATED CLEANER

*ppm Available Chlorine	Ounces Per Gal. Water	Tablespoonful (level) Per Gai. Water
200	1 oz.	2
		2
1,000	5 <i>0</i> z <	10

*ppm - parts per million (estimated)

DISPOSAL: RINSE EMPTY CONTAINER THOROUGHLY WITH WATER AND DISCARD IT.

NOTICE: Stauffer Chemical Company makes no warranty, express or implied, including the warranties of merchantability and/or fitness for any particular purpose, concerning this material, except those which are contained on Stautter's tabel.

45447-7