

PM 32 49927-4
1971

WATER GUARD, INC.

SODIUM HYPOCHLORITE SOLUTION

REC'D... P/DP/DI

UN 1791

P.O. Box 2226 Wilson, NC 27894

(919) 237-5205

NSF®

CERTIFIED to ANSI/NSF 60

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KEEP OUT OF REACH OF CHILDREN

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive, may cause severe eye irritation or chemical burns to broken skin. Causes eye damage. Wear safety glasses or goggles and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or public waters unless this product is specifically identified and addressed in an NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of EPA.

PHYSICAL OR CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eye, lungs and mucous membranes.

STORAGE AND DISPOSAL

Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood the area with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not reuse empty container, but triple rinse with water and return to supplier with all plugs and caps intact for deposit refund. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

STORE IN A COOL DRY PLACE, OUT OF SUN AND AWAY FROM SOURCES OF HEAT AND LIGHT. Degrades with age. Use a test kit and increase dosage as necessary to obtain required level of available chlorine.

EMPTY CONTAINERS: Flush out with water. With all plugs and caps intact, return to supplier for deposit refund. For gallon jugs, flush with water and dispose through recycling center or landfill.

ACTIVE INGREDIENT, Sodium Hypochlorite 12.5%
INERT INGREDIENT 87.5%
100.0%

DISINFECTANT BACTERICIDE DEODORANT
For use in food processing plants, farms, restaurants, hotels, swimming pools, and in industrial applications as a bleach. See directions.

KEEP OUT OF REACH OF CHILDREN DANGER

STATEMENT OF PRACTICAL TREATMENT (FIRST AID)

IF CONTACT WITH EYES OCCURS, flush with water for at least 15 minutes. Get prompt medical attention.

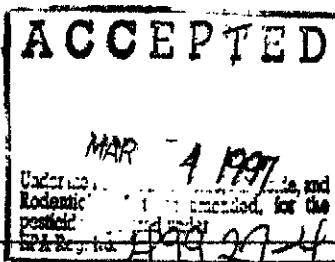
IF CONTACT WITH SKIN OCCURS, wash with plenty of water.

IF SWALLOWED, drink large amounts of water. Do not induce vomiting. Call a physician or poison control center immediately.

EPA Reg. No. 49927-4

Estb. No. 49927-NC-01

NET CONTENTS:



LOT NUMBER:

KEEP OUT OF REACH OF CHILDREN MAY BE HARMFUL IF SWALLOWED DIRECTIONS FOR USE

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

WATER CHLORINATION

1. Sodium Hypochlorite Solution may be used to chlorinate water supplies at an initial rate of 1.2 ounces per 100 gallons of water. Apply through a solution feeder and determine the available chlorine residual approximately 30 minutes after treatment using a chlorine test kit. Repeat treatment as necessary to establish an available chlorine residual of at least 0.2 ppm, as determined by test kit, indicates an effective dosage.
2. Meat Plant Process Water Chlorination: Chlorine may be present in process water of meat plants at concentration up to 5 ppm calculated as available chlorine. Under reliable controls, the chlorine level may be increased up to 200 ppm in water used on meat carcasses. When so used, the treated carcass must be exposed to air to remove free chlorine and moisture before further processing.
3. Poultry Plant Process Water Chlorination: Chlorine may be present in process water of poultry plants at levels acceptable to plant management, subject to the self-limiting factors of effect on product, equipment and the plant personnel. Plant management must notify the USDA Inspector in Charge when the chlorine level is increased above 20 ppm. Chlorine must be dispersed at a constant and uniform level and the method or system must be such that a controlled rate is maintained.

DEODORIZING AND SANITIZING FOR USE BY HOTELS, RESTAURANTS, FARMS AND FOOD PROCESSING PLANTS: Clean equipment in the normal manner. Just before using, rinse all surfaces thoroughly with sodium hypochlorite solution containing 200 ppm available chlorine. Maintain contact with disinfectant for a minimum of two minutes. Do not rinse with water after treatment with sodium hypochlorite solution. Do not soak overnight. Addition of one fluid oz. (2 tablesp) of this sodium hypochlorite solution per 5 gallons of water will provide approximately 200 ppm available chlorine by weight. NOTE: This product degrades with age. Use a chlorine test kit and increase dosage as necessary to obtain the required level of available chlorine.

COMMERCIAL LAUNDRY BLEACH

Mix 1 gallon to 14 gallons of water. Introduce Sodium Hypochlorite into your normal laundry process.

SWIMMING POOL

For initial dosage of swimming pool water, use 10 ounces of Sodium Hypochlorite Solution per 1,000 gals. of water. Bathers: Do not enter pool until the chlorine residual falls below 3 ppm. Use one gallon of Sodium Hypochlorite Solution per 10,000 gallons of water twice a week to provide a Chlorine residual of .6 to 1.0 ppm. Use a reliable chlorine test kit to maintain the chlorine residual between .6 and 1.0 ppm at all times. The pH should be kept between 7.2 and 7.6.