51033-90

PM-32

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BEST AVAILABLE COPY

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

APPLICATION INFORMATION

For use on hard, nonporous, laminate surface (glass, ceramics, metal, galvanized metal, porcelain, plastics, Formica, tile, enameled and finished wood such as vinyl, fiberglass, polyurethane, and varnish).

Prepare fresh solutions daily. Do not reuse solutions. Stained materials that are normally soiled, apply use solutions by flooding, immersion, scrubbing, sponging or mopping to thoroughly wet all surfaces.

FOR DISINFECTION: In hospitals, nursery homes, food plants, Commercial Kitchens, Restrooms, Institutions, and Veterinary Clinics. Pre-clean the dairy or poultry premises. Mix 1 oz. of IODOSAN in 2 gallons of water for cleaning and disinfecting floors and moderately soiled surfaces. Heavily soiled surfaces should be cleaned and rinsed before disinfectant. For effective action, surfaces must remain wet for at least 10 minutes.

Food contact surfaces and all surfaces in edible food processing areas of federally inspected meat and poultry plants must be cleaned with potable water before use when using the product at this concentration. Always completely protect or remove food and packaging materials from the area before disinfecting.

For floors and footing use, remove all crumbs, garbage and food from premises. Remove all loose and greasy soil from surfaces scrubbed or traversed by livestock. Empty all livestock carts, and other facilities and chutes, pens, floors and drainages be moved. Sanitizing Fumigation candle and other cleaned spaces. Do not handle carcasses or poultry until treatment has been absorbed, set or dried.

ACCEPTED

DISINFECTING TOILET BOWLS AND URINALS: Remove grease with free cleaning agent. Add 2 oz. of IODOSAN to the bowl water. Wet brush thoroughly with the solution. Flush. Repeat if necessary to remove stains and clean bowl water well.

EPA Letter Dated:

OCT 21 1992

EPA REG. NO 51033-90 EPA EST. NO. 51033-LA-1

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 51033-90

MANUFACTURED BY:
OMNITECH INT., INC.
600 N. ACADIA RD.
THIBODAUX, LA. 70301

OMNITECH
International, Inc.

IODOSAN

HOSPITAL STRENGTH FOR
ONE-STEP CLEANING & DISINFECTANT

Iodophor-Chloride
Food Plants-Livestock Buildings-Hospitals-Veterinary Clinics
NO RINSE FOOD PLANT SANITIZER
POULTRY CLEANING HARD SURFACES
Kills Herpes Simplex Type 2 when used as directed for disinfection.

ACTIVE INGREDIENTS:

Alpha-(P-nonyl phenyl)-omega-hydroxypoly (oxyethylene)-iodine complex	18.05%
(Providing 1.75% titratable iodine)	
Phosphoric acid	16.00%
INERT INGREDIENTS	65.95%
	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

First Aid: In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician.

Hazards to humans and domestic animals: Corrosive. Causes skin burns and eye irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse. Avoid contamination of food.

SANITIZING OF NON-FOOD CONTACT SURFACES such as walls, floors, bath and counter tops, tile/grout crevices, door knobs, toilet, cooler parts, bathroom stalls, sinks, and shower stalls, in offices, dwelling, laboratories and commercial buildings, and non-critical areas of hospitals and nursing homes: Clean and sanitize in one operation by spraying or wiping a solution of 1 oz. of IODOSAN in 2 gallons of water until the surfaces to be sanitized. Allow solution contact for 3 minutes before wiping clean or rinsing. If surfaces are heavily soiled, precleaning before application.

SANITIZATION OF MEAT AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Remove loose soils by flushing, scraping, or mopping. Precleaning surfaces with 1 oz. of IODOSAN per gallon of water or with another suitable cleaner. Rinse soils. Saturate with 1 oz. of IODOSAN in 2 gallons of water (25 ppm titratable iodine). Sanitizing solution should contact surfaces for 1-2 minutes. Drain well and air dry. Rinsing is not required.

HARD SANITIZATION IN MEAT AND POULTRY PROCESSING PLANTS: For sanitizing hard or food products, clean hands with water and suitable hands (0.1 oz. per 2 gallons of water maintaining solution 125 ppm titratable iodine) for 30 to 60 seconds.

IN DETROY COOLING WATER FOR CARCASS OPERATIONS: Depending on the area, use 2 oz. of IODOSAN in each 5-10 gallons of recirculating cooling water in control bath of chiller. Use at the point of operations and is needed circulator to maintain a recommended residue reading of 12-25 ppm in the cooling water.

SANITIZATION OF POULTRY DRINKING WATER: Add 2 oz. of disinfectant to start 50 gallons of drinking water. Remember use in the drinking water also helps control algae and minimize deposits in waters.

HARD HARD SANITIZATION: To help prevent treating diseases organisms into poultry houses, incubated houses, and hog houses. Place a wire basin with 2 ounces of disinfectant per gallon of water solution. Use thorough scrubs all floor surfaces daily and allow to stand for 20 minutes prior to cleaning.

FOR CLEANING BOWLS: Before bringing work in harvesting pens or crates, rinse down floors and walkways with a lukewarm solution of 2 oz. of disinfectant per gallon of water. Use a soft-bristled brush. Use low drain and do not rinse until just before processing.

PROCEDURE: Loosened droppings must first be wet down with water. Then apply general disinfectant emulsification solution using contaminated area. Use a solution of 2 oz. of disinfectant per gallon of water.

STORAGE: Store only in tightly closed, original containers.

DISPOSAL: Do not reuse empty container. Rinse container and use in trash collection.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER

Harmful or fatal if swallowed. Corrosive. Causes skin burns and eye irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse. Avoid contamination of food.