

65169-1

2-17-2000

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### CHLORO GLASS DISINFECTANT

Sanitizer for use on Bar, Restaurant Glassware, Utensils and Food Contact Surfaces.  
For Use on: Tabletops, Countertops, Sinks, Splashbacks, Trays, sealed Floors and Food Preparation Equipment. Surface composition may be: Stainless Steel, Glass, Fiberglass, Formica, Porcelain, Ceramic Tile or other Hard Nonporous Surfaces.

Active Ingredient: Trichloromelamine....18.7%  
Inert Ingredients: .....81.3%

Provides 100 PPM Available Chlorine  
KEEP OUT OF REACH OF CHILDREN  
DANGER: See Precautions On Back Panel  
NET WT. 1/4 OZ.

EPA REG. NO. 65169-1 EPA EST. NO. 65169-KY-1  
© 1999 H&S Chemical Co. Inc., Covington, Ky 41017  
U.S.A. Distributor Made in the U.S.A.

ACCEPTED  
FEB 17 2000  
Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide stored under EPA Reg. 65169-1

#### PRECAUTIONARY STATEMENTS

##### HAZARD TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** Corrosive to eyes. Do not get in eyes, on skin, or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Do not breathe dust. Wash hands thoroughly with soap and water after handling.

##### FIRST AID: GIVE IMMEDIATELY

**EYES:** Immediately flush with water. Remove contact lenses. Then, flush eyes with water for 15 minutes. Get medical attention.

**SKIN:** Flush powder from skin with plenty of soap and water. If irritation occurs and persists, contact physician.

**IF SWALLOWED:** Rinse mouth. Drink glassful of water. Do not induce vomiting. Avoid alcohol. Then immediately contact Poison Center or physician.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

##### DIRECTIONS FOR USE:

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

**LAST TANK** 1.) Pre-Wash glassware. 2.) Rinse with clear, cool water. 3.) In sanitizing tank (last tank) mix contents of this package in 3 gallons of water. This provides 100ppm available chlorine for an 8 hour shift. Use test strips to assure required chlorine levels. Immerse glassware for at least two minutes or for contact time specified by governing sanitary code. 4.) Place sanitized glassware on a rack or drainboard to air dry. Do not towel dry.

**FOOD CONTACT SURFACES:** 1.) Remove heavy soil from all surfaces by a prescrape, preflush or presoak treatment. Then prewash all surfaces with a detergent solution followed by a rinse with potable water. 2.) Fill sanitizing container with 3 gallons of water then add entire contents of packet to water. 3.) Sanitize by wiping or swabbing surfaces. Allow solution to remain on surfaces for two minutes or for contact time specified by governing sanitary code. Then air dry. 4.) Store cloths, sponges or mops in sanitizing solution between uses during each 8-hour shift. Clean and rinse cloths, sponges or mops frequently in sanitizing solution. 5.) Always prepare a fresh sanitizing solution and use the same day prepared. Periodically determine chlorine level with test strip. Change solution when testing indicates a level below federal, state, or local regulations.

**STORAGE AND DISPOSAL:** Store this product in a cool dry area, away from direct sunlight and heat. Do not contaminate water, food, or feed by storage or disposal. Wastes resulting from the use of this product may be disposed of on site. Dispose of packet in trash.