

PM 32 70627-4 5-4-98 10418
U.S. ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (75-767)
WASHINGTON, DC 20460

NOTICE OF PESTICIDE: ☒ REGISTRATION
☐ REREGISTRATION
(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

EPA REGISTRATION NO.	DATE OF ISSUANCE
70627-4	MAY 4 1998
TERM OF ISSUANCE	
NAME OF PESTICIDE PRODUCT	
Johnson CRS	

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

SC Johnson Professional
P. O. Box 902
Strutrevant, Wi 53177-0902

NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with
FIFRA section 3(c)(7)(A) provided that you:

1. Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3(c)(5) and section 4 when the Agency requires all registrants to similiar products to submit such data.
2. Add the phrase "EPA Registration No. 70627-4" to your label before you release the product for shipment.

Submit one copy of your final printed labeling before you release the product for shipment. Refer to the A-79 Enclosure for a further description of final printed labeling.

A stamped copy of the label is enclosed for your records.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

Robert S. Brennis
Product Manager (32)
Antimicrobial Program Branch
Regulatory Division (7504C)

☒ ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

2018

LABEL A

(Master Label and Bulk Container)

Net Contents: _____



JOHNSON CRS

Chlorine-Releasing Sanitizer
Cleaner and Sanitizer

Food-Contact Surface & Utensil Cleaner/ Sanitizer
Fruit & Vegetable (Cleaner) Wash
Produce (Cleaner) Wash

Cleans • Sanitizes • Bleaches • Deodorizes

For Industrial Use As A Sanitizing Agent In Food Service Establishments

Do Not Mix With Anything But Water

Active Ingredient:

Sodium Hypochlorite* 4.00%
Inert Ingredients: 96.00%
Total: 100.00%

Available Chlorine 3.70%

* Derived from Sodium Hypochlorite Phosphate

**KEEP OUT OF REACH OF CHILDREN
DANGER • PELIGRO**

Si no puede leer en ingles, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.

FIRST AID: IF IN EYES: Hold eyelids open and flush with a steady, gentle stream of water for 15 minutes. Get medical attention. **IF ON SKIN:** Wash with plenty of soap and water. Get medical attention. **IF SWALLOWED:** DO NOT induce vomiting. Drink promptly large amounts of water. Call a physician or poison control center immediately. **Note to Physician:** Probable mucosal damage may contraindicate the use of gastric lavage.

See Back (Side) Panel For Additional Precautionary Statements

Formulated for Industrial, Food Service, Commercial and Institutional Use Only

MAY 4 1998
Under the Federal Insecticide, Fungicide, and
Rodenticide Act, as amended, for the
pesticide registered under 7062-1-4

30418

LABEL A

(Master Label and Bulk Container)

Page 2 - JOHNSON CRS

FEATURES & USES:

JOHNSON CRS provides effective cleaning and sanitizing of food preparation equipment, fortified by the chemical action of chlorine-releasing sodium hypochlorite.

JOHNSON CRS is (also) effective at removing soil, bacteria, yeasts and molds from fresh (produce) fruits and vegetables. Washed (produce) fruits and vegetables (is) are less subject to wilting and spoilage in handling and storage.

JOHNSON CRS cleans and sanitizes food contact surfaces such as drinking glasses, utensils, dishes, meat blocks, preparation surfaces, grinders, saws, sinks, garbage cans, deep fat fryers, steam kettles, refrigerators, coffee makers, freezers, mixers, ovens, bread and cake pans, bakery tables and proof boxes. It can also be used on floors and walls, in disposal areas and any room where cleaning and sanitizing is of prime importance. It can be used on stainless steel, ceramic tile, aluminum, wood, plastic, and other non-porous surfaces.

DIRECTIONS FOR USE

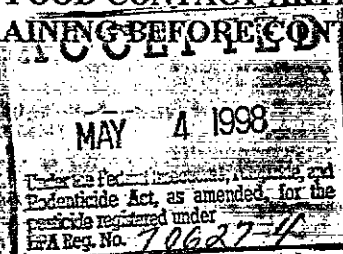
It is a violation of federal law to use this product in a manner inconsistent with its labeling.

Important: For all uses: Solutions should be freshly prepared. Solutions should be tested during use to make sure the concentration does not drop below the recommended level. The available chlorine level should be at 100 ppm or above at all times for hard-surface sanitization. (The available chlorine level for the produce wash should be above 25 ppm.) Use a suitable chlorine test kit to check the solution frequently. Change the solution as needed. Unused solutions should be discarded. Keep in properly labeled containers to protect against contamination. Close container after every use.

To Clean & Sanitize Food & Drinking Utensils, Food Contact Surfaces and Equipment: Scrape and prewash with JOHNSON CRS or other Johnson® detergent or degreaser to remove excess soils. Follow with a potable water rinse. Prepare a solution of 1½ oz of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least two minutes. Drain and allow to air dry.

To Clean & Sanitize Food Contact Surfaces and Equipment Using A Spray Application: Remove any gross soils from the equipment and thoroughly clean with a suitable Johnson® detergent or degreaser followed by a potable water rinse. Prepare a solution of 1½ oz. of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Spray with sanitizing solution. Drain and allow to air dry.

NOTE: WHEN USED ON FOOD CONTACT PROCESSING EQUIPMENT AND UTENSILS, AND ON OTHER FOOD CONTACT ARTICLES, FDA REGULATIONS PRESCRIBE ADEQUATE DRAINING BEFORE CONTACT WITH FOOD.



40818

LABEL A

(Master Label and Bulk Container)

Page 3 – JOHNSON CRS

General Hard Surface Sanitizing (Non-Food Contact):

Clean all surfaces and rinse off detergent with clean water. Prepare a solution of 1½ oz of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Wet all surfaces thoroughly with the sanitizing solution. Maintain contact with the sanitizer for at least 2 minutes. Allow to air dry.

To Wash Fruits and Vegetables:

Mix 0.75 ounce (volume) of JOHNSON CRS with 10 gallons of cool water (yields 25 ppm available chlorine). Do not mix with anything but water. Submerge fruits and vegetables in the solution. Afterwards, rinse thoroughly with potable water. Change solution when it is visibly dirty.

To Sanitize Food Eggs:

Thoroughly clean all eggs. Prepare a solution of 1½ oz of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). The sanitizing solution should not exceed 130°F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be reused.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE. Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin, or on clothing. Wear goggles and rubber gloves when handling this product. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse. Avoid breathing dust.

CHEMICAL HAZARDS: Strong oxidizing agent. Do not use or mix with ammonia, acids or other chemicals. Mixture may release toxic gas. If toxic gases are released, leave area immediately. Do not return until strong odors have dissipated. Ventilate if possible.

For emergency medical information, call toll free 1-800-851-7145.

ACCEPTED

MAY 4 1998

Under the Federal Insecticide, Fungicide, and
Rodenticide Act, as amended, for the
pesticide registered under
EPA Reg. No. 70627-4

Page 3 of 17

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LABEL A

(Master Label and Bulk Container)

Page 4 — JOHNSON CRS

STORAGE AND DISPOSAL

Storage: Store in a cool, dry place. Do not contaminate water, food, or feed by storage or disposal.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

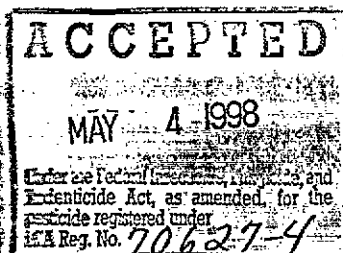
Container Disposal:

[For cartons and plastic pouches] Completely empty pouch(es) into dilution container. Then dispose of empty pouch(es) and carton in a sanitary landfill or by incineration, or, if allowed by State and local authorities, by burning. If burned, stay out of smoke. *[For containers less than 50 pounds or plastic containers]* Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke. *[For containers greater than 50 pounds or fiber drums]* Completely empty drum/liner (if present) by shaking and tapping sides and bottom to loosen clinging particles. Empty residue into dilution container. Then dispose of drum/liner(if present) in a sanitary landfill or by incineration if allowed by State and local authorities.

IN CASE OF SPILL OR LEAK: Wear NIOSH/MSHA approved dust/chlorine respirator. Follow OSHA regulations for respirator use (29 CFR 1910.134). Wear goggles, coveralls, rubber gloves, and rubber boots. Shovel or sweep up and place in an approved DOT container and seal.

ENVIRONMENTAL HAZARDS

[As per PR Notices 93-10 and 95-1, the following statement only applies to containers larger than 50 pounds] This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or public waters unless in accordance with the requirements of a National Pollutants Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.



60118

LABEL A
(Master Label and Bulk Container)

HAZARD RATING/CLASIFICACION EN CUANTO AL PELIGRO:

	Concentrate		Use Dilution 1:171	Use Dilution 1:1700	
4=Very High	HMIS / NFPA		HMIS / NFPA	HMIS / NFPA	4=Muy Alto
3=High					3=Alto
2=Moderate	3	Health/Salud	1	0	2=Moderado
1=Slight	0	Flammability/Inflamabilidad	0	0	1=Bajo
0=Insignificant	0	Reactivity/Reactividad	0	0	0=Insignificante

Page 5 – JOHNSON CRS

Sold by:

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Sturtevant, WI 53177-0902, U.S.A. All Rights Reserved.

EPA Reg. No. 70627-xxx

EPA Est. No. _____

Lot number suffix (A) or (B) indicates appropriate establishment number.

MSDS Ref. # 126524001

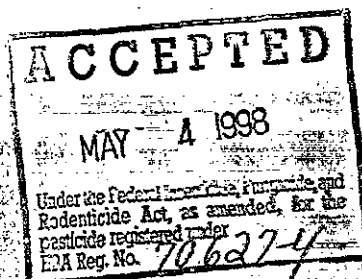
Producto estadounidense elaborado y exportado por S.C.

Johnson Commercial Markets, Inc., Sturtevant, WI 53177-0902 U.S.A. Importado y
distribuido por Ceras Johnson S.A. de C.V. Boulevard Miguel Aleman 4535, San Mateo.
Otzacatlan, Parque Industrial Exportec, Toluca, Edo. de México CP 50200. RFC: CJO
921214 KZO

Questions? Comments:

Call 800-558-2332 Weekdays 8-5 Central Time (or) Write Customer Service Department,
SC Johnson Professional, P.O. Box 902, Sturtevant WI 53177-0902.

Visit our website at: <http://www.scjprofessional.com>



70418

LABEL B-1

(Outer carton for tear-open packets)

Packets – Each 0.75 oz.
Total Net Weight:
(not larger than 50 pounds)



JOHNSON CRS

Fruit & Vegetable (Cleaner) Wash
[Alternate] Produce (Cleaner) Wash
Do Not Mix With Anything But Water

Formulated for Institutional Food Service Use Only

Active Ingredient:
Sodium Hypochlorite* 4.00%
Inert Ingredients:..... 96.00%
Total:..... 100.00%

Available Chlorine..... 3.70%

* Derived from Sodium Hypochlorite Phosphate

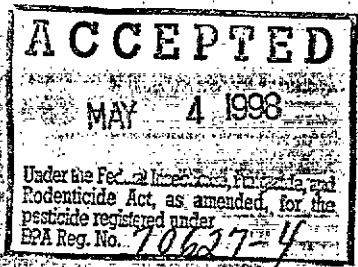
KEEP OUT OF REACH OF CHILDREN
DANGER • PELIGRO

Si no puede leer en ingles, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto

FIRST AID: IF IN EYES: Hold eyelids open and flush with a steady, gentle stream of water for 15 minutes. Get medical attention. **IF ON SKIN:** Wash with plenty of soap and water. Get medical attention. **IF SWALLOWED: DO NOT** induce vomiting. Drink promptly large amounts of water. Call a physician or poison control center immediately. **Note to Physician:** Probable mucosal damage may contraindicate the use of gastric lavage.

See Back (Side) Panel For Additional Precautionary Statements

Formulated for Industrial, Food Service, Commercial and Institutional Use Only



80418

LABEL B-1

(Outer carton for tear-open packets)

Page 2 – JOHNSON CRS

FEATURES & USES:

JOHNSON CRS is effective at removing soil, bacteria, yeasts and molds from fresh (produce) fruits and vegetables. Washed (produce) fruits and vegetables (is) are less subject to wilting and spoilage in handling and storage.

DIRECTIONS FOR USE

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

Important: Solutions should be freshly prepared. The available chlorine level for the produce wash should be above 25 ppm. Change the solution as needed. Unused solutions should be discarded. Keep in properly labeled containers to protect against contamination. Close container after every use.

To Wash Fruits and Vegetables:

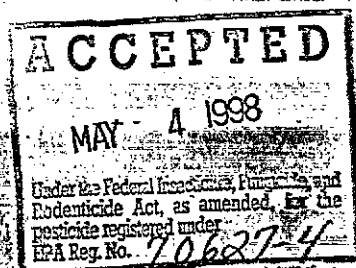
Mix 0.75 ounce [one packet] of JOHNSON CRS with 10 gallons of cool water (yields 25 ppm available chlorine). Do not mix with anything but water. Submerge fruits and vegetables in the solution. Afterwards, rinse thoroughly with potable water. Change solution when it is visibly dirty.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE. Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin, or on clothing. Wear goggles and rubber gloves when handling this product. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse. Avoid breathing dust.

CHEMICAL HAZARDS: Strong oxidizing agent. Do not use or mix with ammonia, acids or other chemicals. Mixture may release toxic gas. If toxic gases are released, leave area immediately. Do not return until strong odors have dissipated. Ventilate if possible.

For emergency medical information, call toll free 1-800-851-7145.



90718

LABEL B-1

(Outer carton for tear-open packets)

STORAGE AND DISPOSAL

Storage: Store in a cool, dry place. Do not contaminate water, food, or feed by storage or disposal.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

Container Disposal: Completely empty pouches into dilution container. Then dispose of empty pouch(es) and carton in a sanitary landfill or by incineration, or, if allowed by State and local authorities, by burning. If burned, stay out of smoke.

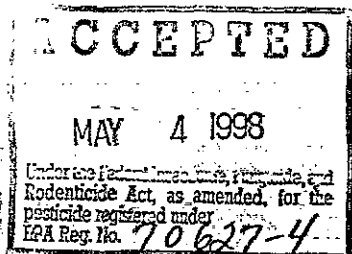
IN CASE OF SPILL OR LEAK: Wear NIOSH/MSHA approved dust/chlorine respirator. Follow OSHA regulations for respirator use (29 CFR 1910.134). Wear goggles, coveralls, rubber gloves, and rubber boots. Shovel or sweep up and place in an approved DOT container and seal.

HAZARD RATING/CLASIFICACION EN CUANTO AL PELIGRO:

4=Very High
3=High
2=Moderate
1=Slight
0=Insignificant

Concentrate		Use Dilution 1-1700	
HMIS / NFPA		HMIS / NFPA	
3	Health/Salud	0	
0	Flammability/Inflamabilidad	0	
0	Reactivity/Reactividad	0	

4=Muy Alto
3=Alto
2=Moderado
1=Bajo
0=Insignificante



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LABEL B-1
(Outer carton for tear-open packets)

Sold by:

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EPA Reg. No. 70627-xxx

EPA Est. No. _____

Lot number suffix (A) or (B) indicates appropriate establishment number.

MSDS Ref. #126524001

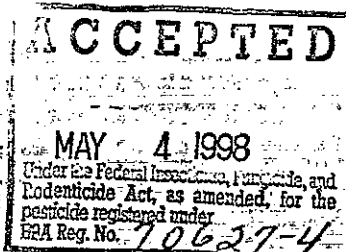
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921214 KZO

Questions? Comments:

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SC Johnson Professional, P.O. Box 902, Sturtevant WI 53177-0902.

Visit our website at: <http://www.scjprofessional.com>



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LABEL B-2
(Tear-Open Packet)

Side 1



JOHNSON CRS

Fruit & Vegetable (Cleaner) Wash
[Alternate] Produce (Cleaner) Wash
Removes soil, bacteria, yeasts and molds from fresh produce.
Do Not Mix With Anything But Water
Formulated for Institutional Foodservice Use Only

Active Ingredient:
Sodium Hypochlorite*..... 4.00%
Inert Ingredients:..... 96.00%
Total:..... 100.00%

Available Chlorine..... 3.70%

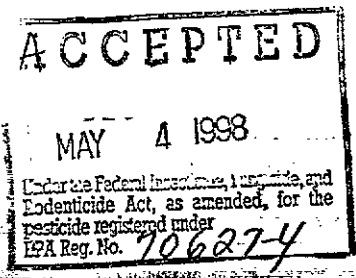
* Derived from Sodium Hypochlorite Phosphate

KEEP OUT OF REACH OF CHILDREN
DANGER • PELIGRO

CORROSIVE – Avoid Contact with Eyes, Skin and Clothing
See outer carton for additional precautionary statements

Do not remove packet from box except for immediate use.

NET WT. 0.75 oz.



20/18

LABEL B-2
(Tear-Open Packet)

Page 2 – JOHNSON CRS

Side 2

DIRECTIONS FOR USE:

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

To Wash Fruits and Vegetables:

Mix 0.75 ounce [one packet] of JOHNSON CRS with 10 gallons of cool water (yields 25 ppm available chlorine). Do not mix with anything but water. Submerge fruits and vegetables in the solution. Afterwards, rinse thoroughly with potable water. Change solution when it is visibly dirty. See outer carton for additional directions for use.

HAZARD RATING/CLASIFICACION EN CUANTO AL PELIGRO:

	Concentrate		Use Dilution 1:1700	
4=Very High				4=Muy Alto
3=High	HMIS / NFPA		HMIS / NFPA	3=Alto
2=Moderate	3	Health/Salud	0	2=Moderado
1=Slight	0	Flammability/Inflamabilidad	0	1=Bajo
0=Insignificant	0	Reactivity/Reactividad	0	0=Insignificante

For emergency medical information, call toll free 1-800-851-7145.

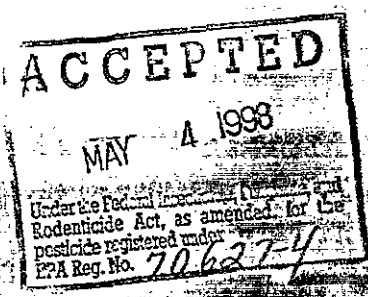
EPA Registration No. 70627-xxx

EPA Establishment No. _____

Lot number suffix (A) or (B) indicates appropriate establishment number.

MSDS Ref. # 126524001

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Visit our website at: <http://www.scjprofessional.com>



13018

LABEL C-1

(Outer carton for tear-open packets)

____ Packets -- Each 1 ½ oz.
Total Net Weight: _____
(not larger than 50 pounds)



JOHNSON CRS

Chlorine-Releasing Sanitizer

[Alternates] Cleaner and Sanitizer

Food-Contact Surface & Utensil Cleaner/ Sanitizer

Cleans • Sanitizes • Bleaches • Deodorizes

For Industrial Use As A Sanitizing Agent In Food Service Establishments

Do Not Mix With Anything But Water

Active Ingredient:

Sodium Hypochlorite* 4.00%

Inert Ingredients:..... 96.00%

Total:..... 100.00%

Available Chlorine..... 3.70%

* Derived from Sodium Hypochlorite Phosphate

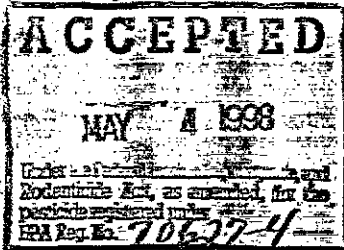
**KEEP OUT OF REACH OF CHILDREN
DANGER • PELIGRO**

Si no puede leer en ingles, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.

FIRST AID: IF IN EYES: Hold eyelids open and flush with a steady, gentle stream of water for 15 minutes. Get medical attention. **IF ON SKIN:** Wash with plenty of soap and water. Get medical attention. **IF SWALLOWED:** DO NOT induce vomiting. Drink promptly large amounts of water. Call a physician or poison control center immediately. **Note to Physician:** Probable mucosal damage may contraindicate the use of gastric lavage.

See Back (Side) Panel For Additional Precautionary Statements

Formulated for Industrial, Food Service, Commercial and Institutional Use Only



140118
LABEL C-1

(Outer carton for tear-open packets)

Page 2 - JOHNSON CRS

FEATURES & USES:

JOHNSON CRS provides effective cleaning and sanitizing of food preparation equipment, fortified by the chemical action of chlorine-releasing sodium hypochlorite.

JOHNSON CRS cleans and sanitizes food contact surfaces such as drinking glasses, utensils, dishes, meat blocks, preparation surfaces, grinders, saws, sinks, garbage cans, deep fat fryers, steam kettles, refrigerators, coffee makers, freezers, mixers, ovens, bread and cake pans, bakery tables and proof boxes. It can also be used on floors and walls, in disposal areas and any room where cleaning and sanitizing is of prime importance. It can be used on stainless steel, ceramic tile, aluminum, wood, plastic, and other non-porous surfaces.

DIRECTIONS FOR USE

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

Important: For all uses: Solutions should be freshly prepared. Solutions should be tested during use to make sure the concentration does not drop below the recommended level. The available chlorine level should be at 100 ppm or above at all times for hard-surface sanitization. Use a suitable chlorine test kit to check the solution frequently. Change the solution as needed. Unused solutions should be discarded. Keep in properly labeled containers to protect against contamination. Close container after every use.

To Clean & Sanitize Food & Drinking Utensils, Food Contact Surfaces and Equipment:

Scrape and prewash with **JOHNSON CRS** or other **Johnson®** detergent or degreaser to remove excess soils. Follow with a potable water rinse. Prepare a solution of 1½ oz [one packet] of **JOHNSON CRS** to 2 gallons of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least two minutes. Drain and allow to air dry.

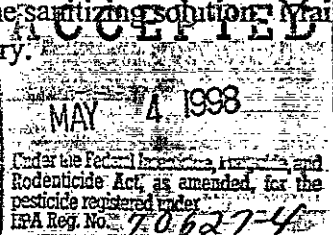
To Clean & Sanitize Food Contact Surfaces and Equipment Using A Spray Application:

Remove any gross soils from the equipment and thoroughly clean with a suitable **Johnson®** detergent or degreaser followed by a potable water rinse. Prepare a solution of 1½ oz. [one packet] of **JOHNSON CRS** to 2 gallons of water (yields not more than 200 ppm available chlorine). Spray with sanitizing solution. Drain and allow to air dry.

NOTE: WHEN USED ON FOOD CONTACT PROCESSING EQUIPMENT AND UTENSILS, AND ON OTHER FOOD CONTACT ARTICLES, FDA REGULATIONS PRESCRIBE ADEQUATE DRAINING BEFORE CONTACT WITH FOOD.

General Hard Surface Sanitizing (Non-Food Contact):

Clean all surfaces and rinse off detergent with clean water. Prepare a solution of 1½ oz [one packet] of **JOHNSON CRS** to 2 gallons of water (yields not more than 200 ppm available chlorine). Wet all surfaces thoroughly with the sanitizing solution. Maintain contact with the sanitizer for at least 2 minutes. Allow to air dry.



150818

LABEL C-1**(Outer carton for tear-open packets)**

Page 3 — JOHNSON CRS

To Sanitize Food Eggs:

Thoroughly clean all eggs. Prepare a solution of 1½ oz [one packet] of JOHNSON CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). The sanitizing solution should not exceed 130°F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be reused.

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

DANGER: CORROSIVE. Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin, or on clothing. Wear goggles and rubber gloves when handling this product. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse. Avoid breathing dust.

CHEMICAL HAZARDS: Strong oxidizing agent. Do not use or mix with ammonia, acids or other chemicals. Mixture may release toxic gas. If toxic gases are released, leave area immediately. Do not return until strong odors have dissipated. Ventilate if possible.

For emergency medical information, call toll free 1-800-851-7145.

STORAGE AND DISPOSAL

Storage: Store in a cool, dry place. Do not contaminate water, food, or feed by storage or disposal.

Pesticide Disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

Container Disposal: Completely empty pouch(es) into dilution container. Then dispose of empty pouch(es) and carton in a sanitary landfill or by incineration, or, if allowed by State and local authorities, by burning. If burned, stay out of smoke.

IN CASE OF SPILL OR LEAK: Wear NIOSH/MSHA approved dust/chlorine respirator. Follow OSHA regulations for respirator use (29 CFR 1910.134). Wear goggles, coveralls, rubber gloves, and rubber boots. Shovel or sweep up and place in an approved DOT container and seal.

ACCEPTED

MAY 1 1998

Under the Federal Insecticide, Fungicide, and
Rodenticide Act, as amended, for the
pesticide registered under
EPA Reg. No. 70627-9

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16018

LABEL C-1

(Outer carton for tear-open packets)

Page 4 - JOHNSON CRS

HAZARD RATING/CLASIFICACION EN CUANTO AL PELIGRO:

	Concentrate		Use Dilution 1:171	
4=Very High	HMIS / NFPA		HMIS / NFPA	4=Muy Alto
3=High		Health/Salud	1	3=Alto
2=Moderate	3	Flammability/Inflamabilidad	0	2=Moderado
1=Slight	0	Reactivity/Reactividad	0	1=Bajo
0=Insignificant	0			0=Insignificante

Sold by:

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Sturtevant WI 53177-0902, U.S.A. All Rights Reserved.

EPA Reg. No. 70627-xxx

EPA Est. No. _____

Lot number suffix (A) or (B) indicates appropriate establishment number.

MSDS Ref. #126524001

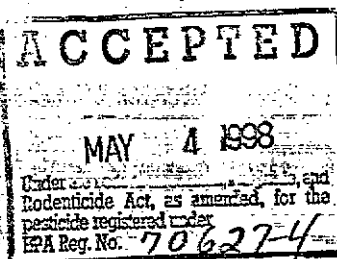
Producto estadounidense elaborado y exportado por S.C.

Johnson Commercial Markets, Inc., Sturtevant, WI 53177-0902 U.S.A. Importado y
distribuido por Ceras Johnson S.A. de C.V. Boulevard Miguel Aleman 4535, San Mateo,
Otzacatipan, Parque Industrial Exportec, Toluca, Edo. de México CP 50200. RFC: CJO
921214 KZO

Questions? Comments:

Call 800-558-2332 Weekdays 8-5 Central Time (or) Write Customer Service Department,
SC Johnson Professional, P.O. Box 902, Sturtevant WI 53177-0902.

Visit our website at: <http://www.scjprofessional.com>



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LABEL C-2
(Tear-Open Packet)

Side 1



JOHNSON CRS

Chlorine-Releasing Sanitizer

[See below for alternates]

Food-Contact Surface & Utensil Cleaner/Sanitizer

Cleans • Sanitizes • Bleaches • Deodorizes

Do Not Mix With Anything But Water

Active Ingredient:

Sodium Hypochlorite* 4.00%

Inert Ingredients: 96.00%

Total: 100.00%

Available Chlorine 3.70%

* Derived from Sodium Hypochlorite Phosphate

KEEP OUT OF REACH OF CHILDREN

DANGER • PELIGRO

CORROSIVE – Avoid Contact with Eyes, Skin and Clothing

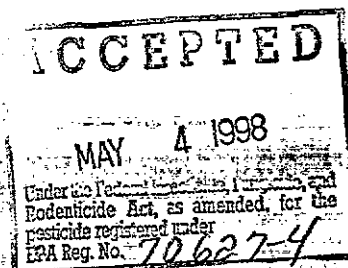
See outer carton for additional precautionary statements

Do not remove packet from box except for immediate use.

NET WT. 1 ½ oz.

Alternates:

Food-Contact Surface & Utensil Cleaner/Sanitizer
Cleaner and Sanitizer



18018

LABEL C-2 (Tear-Open Packet)

Page 2 – JOHNSON CRS

Side 2

DIRECTIONS FOR USE:

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

To Clean & Sanitize Food & Drinking Utensils, Food Contact Surfaces and Equipment:

Scrape and prewash with Johnson CRS or other Johnson® detergent or degreaser to remove excess soils. Follow with a potable water rinse. Prepare a solution of 1 ½ oz. of Johnson CRS to 2 gallons of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least two minutes. Drain and allow to air dry. See outer carton for additional directions for use.

HAZARD RATING/CLASIFICACION EN CUANTO AL PELIGRO:

	Concentrate		Use Dilution 1:171	
4=Very High	HMIS / NFPA		HMIS / NFPA	4=Muy Alto
3=High	3	Health/Salud	1	3=Alto
2=Moderate	0	Flammability/Inflamabilidad	0	2=Moderado
1=Slight	0	Reactivity/Reactividad	0	1=Bajo
0=Insignificant				0=Insignificante

For emergency medical information, call toll free 1-800-851-7145.

EPA Registration No. 70627-xxx U

EPA Establishment No. _____

Lot number suffix (A) or (B) indicates appropriate establishment number.

MSDS Ref. # 126524001

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