

FRONT PANEL OF POUCH LABEL

PRO - SAN[®]

Cleaner & Sanitizer for Food Contact Surfaces & Fruit/Vegetable Wash Powder Concentrate

ACTIVE INGREDIENTS:

Citric Acid	66.0 %
Sodium dodecylbenzene sulfonate	3.6 %
INERT INGREDIENTS	30.4 %
	100.0 %

KILLS 99.999% BACTERIA!

**KEEP OUT OF THE REACH OF CHILDREN
DANGER**

See back panel for First Aid, storage, disposal and other precautionary statements and uses.

DIRECTIONS FOR USE

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

SANITIZING - FOOD PREPARATION AREAS

For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.

CLEANING STEP: 1. Flush surfaces with water to remove heavy soil. 2. Clean surfaces by applying a 1% (one pouch/ 8 gal) - 2% (one pouch/ 4 gal) solution of PRO-SAN[®] prepared by stirring the powder to dissolve in water applied by brush, foam, wiping, or low-pressure spray. 3. Rinse with potable water.

SANITIZING STEP: 1. Sanitize by applying a 1% PRO-SAN[®] (one pouch/ 8 gal) solution prepared by stirring to dissolve sanitizer powder in water. 2. Apply sanitizer by immersion, flooding, or spraying. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary code. 3. Drain and allow sanitized surfaces to air dry.

FRUIT AND VEGETABLE WASHING

1. Prepare a cleaning solution by adding PRO-SAN[®] powder to potable (drinking) water at room temperature by stirring to dissolve, preparing a 1% (one pouch / 8 gal) or 2% (one pouch / 4 gal) of cleaning solution. Select the concentration depending on the amount of soil present on the fruit or vegetable.

2. Immerse fruits and vegetables in cleaning solution and wash by gentle hand scrubbing with a brush, mesh pad or by mechanical agitation in a tumble washer. Repeat washing with fresh cleaning solution if needed.

3. Thoroughly rinse cleaned fruits and vegetables with potable water to remove soil, and cleaner residue. Drain excess liquid.

U.S. Patents: 5,143,720 & 5,280,042
EPA Registration No. 71094-1;
EPA Est. No. 50702-IN-1

Manufactured for:  **MICROCIDE[®], INC.,**
Detroit, MI 48201

NET WT. 0.67 LB (0.3 Kg)

ACCEPTED
AUG 27 2001
Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 71094-1

BACK PANEL OF POUCH LABEL

FIRST AID

IF ON EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing. Call a Poison Control Center or a physician for treatment advice.

IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Get medical attention if irritation persists.

IF SWALLOWED: Have person sip a glass of water if able to swallow. Do not give anything by mouth to an unconscious person. Call Poison Control Center or a physician. Do not induce vomiting unless advised by Poison Control Center or a physician.

IF INHALED: Move a person to fresh air. If person is not breathing, Call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible; Call a Poison Control Center or doctor for further treatment advice.

Have the product container or label with you when calling a Poison Control Center or doctor, or going for treatment.

In case of emergency call toll free Emergency Response Telephone Number: 1-888-342-6279.

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.

CIRCULATION CLEANING & SANITIZING OF EQUIPMENT

(Soft Ice Cream, Juice, and Vending Machines)

CLEANING STEP: 1. Flush system with clean, warm water. 2. Disassemble parts needing manual cleaning. 3. Clean using a 1% (one pouch / 8 gal) - 2% (one pouch / 4 gal) solution of PRO-SAN® prepared by stirring the powder in water. 4. Assemble circulating parts. 5. Fill system to capacity. 6. Circulate for 5-10 minutes. 7. Drain.

SANITIZING STEP: 1. Sanitize with a fresh solution of 1% PRO-SAN® prepared by stirring contents of one pouch to dissolve in 8 gallons of water. 2. Fill equipment to capacity and re-circulate for 2-5 minutes. 3. Drain and allow to air dry. (Used PRO-SAN® solution may be reused for cleaning equipment but not for sanitizing. Test sanitizer solution to maintain a pH of 2.2 - 2.8. Discard sanitizer if it becomes visibly dirty or its pH increases.)

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive causes irreversible eye damage. Do not get in the eyes. Wear protective eye wear (goggles, face shield, or safety glasses). Harmful if swallowed or inhaled. Avoid breathing dust. Avoid contact with skin, eyes and clothing. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse.

Note: An acidic product. Do not mix with bleach or chlorinated products as toxic or irritating chlorine fumes may be released.

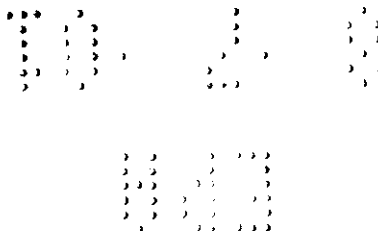
STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE: Store in a cool, dry area. Keep this product in tightly closed container.

PESTICIDE DISPOSAL: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: Dispose outer product shipping container in thrash. Triple rinse plastic pouch. Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.



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SANITIZING-FOOD PREPARATION AREAS: For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.

CLEANING STEP: 1. Flush surfaces with water to remove heavy soil. **2.** Clean surfaces by applying a 1% (one pouch / 8 gal) - 2% (one pouch / 4 gal) solution of PRO-SAN prepared by stirring to dissolve the powder in water or using similar acid cleaner, applied by brush, foam, wiping, or low-pressure spray. **3.** Rinse with potable water.

SANITIZING STEP: 1. Sanitize by applying a 1% PRO-SAN solution prepared by stirring to dissolve the contents of one pouch in 8 gallons of water. **2.** Apply sanitizer by immersion, flooding, or spraying. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary code. **3.** Drain and allow sanitized surfaces to air dry.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE : Store in a cool dry area. Keep this product in tightly closed container.

PESTICIDE DISPOSAL: Dispose outer product shipping container in trash. Triple rinse plastic pouch. Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

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Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.

In case of emergency call toll free Emergency Response

Telephone Number: 1-888-342-6279.

U.S. Patents: 5,143,720 & 5,280,042

EPA Reg. No. 71094-R; EPA Est. No. 50702-IN-1

Manufactured for: **MICROCIDE ©, INC.,** Detroit, MI 48201

10.7 OZ (0.3 Kg) Pouches

NET WT: 16.02 LBS (7.27 Kg)

ACCEPTED
AUG 27 2001
Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 71094-R

CIRCULATION CLEANING & SANITIZING OF EQUIPMENT (Soft Ice Cream, Juice, and Vending Machines)

CLEANING STEP: 1. Flush system with clean, warm water. **2.** Disassemble parts needing manual cleaning. **3.** Clean using a 1% (one pouch / 8 gal) to 2% (one pouch / 4 gal) solution of PRO-SAN prepared by stirring the powder in water. **4.** Assemble circulating parts. **5.** Fill system to capacity. **6.** Circulate for 5-10 minutes. **7.** Drain.

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