

ACTIVE INGREDIENT: SODIUM HYPOCHLORITE.....11.0%
 OTHER INGREDIENTS:.....89.0%
 TOTAL100.0%

NFPA HAZARD CLASSIFICATION			
HEALTH	FIRE	REACT	SPECIAL
3	0	1	OX

NET CONTENTS

- 55 GAL
- 53 GAL
- 15 GAL
- 13 GAL
- 5 GAL

FIRST AID

- IF IN 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 eye.
 - Call a poison control center or doctor for treatment advice.
- IF ON SKIN OR CLOTHING:**
- Take off contaminated clothing.
 - Rinse skin immediately with plenty of water for 15 - 20 minutes.
 - Call a poison control center or doctor for treatment advice.
- IF INHALED:**
- Move person to fresh air.
 - If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth to mouth, if possible.
 - Call a poison control center or doctor for further treatment advice.
- IF SWALLOWED:**
- Call a poison control center or doctor immediately for treatment advice.
 - Have person sip a glass of water if able to swallow.
 - Do not induce vomiting unless told to do so by the poison control center or doctor.
 - Do not give anything by mouth to an unconscious person.

HOTLINE NUMBER:
 Have the product or label with you when calling a poison control center or doctor, or going for treatment. You may also contact the National Pesticide Telecommunications Network at 1-800-858-7378 for emergency medical treatment information.

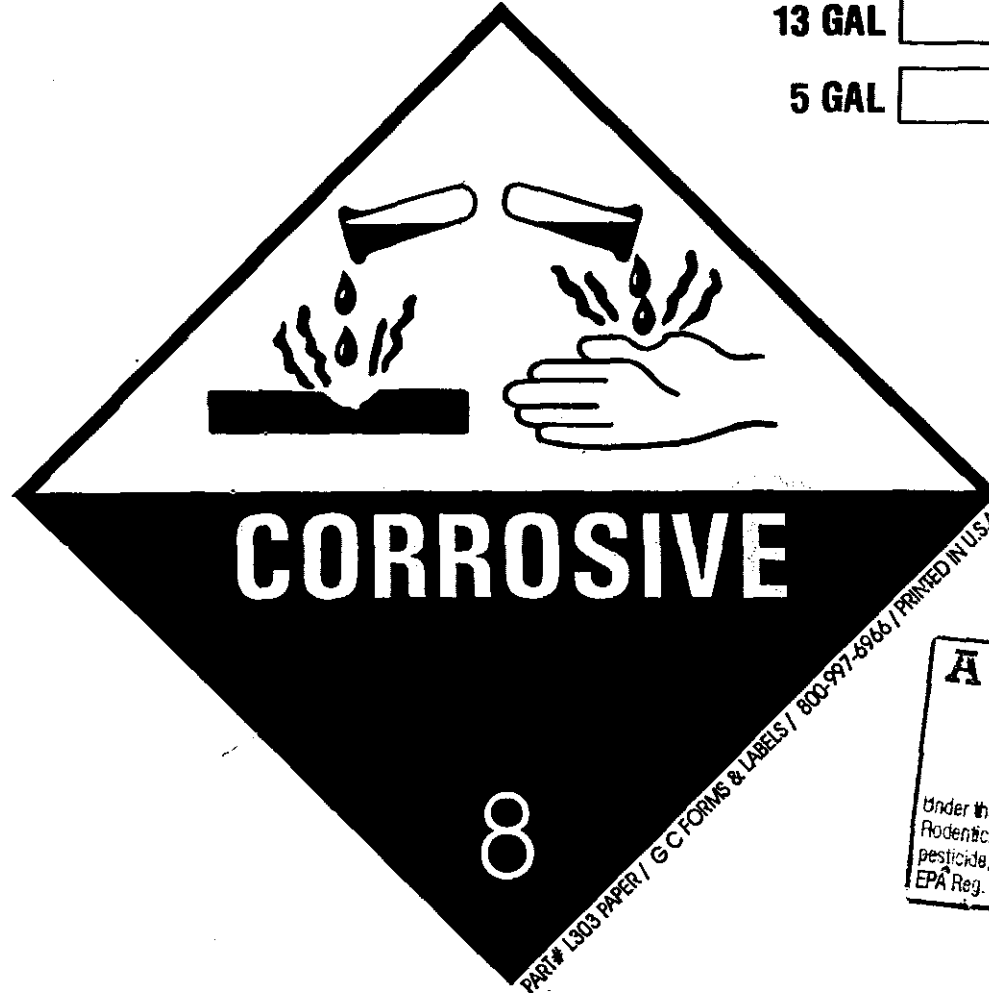
NOTE TO PHYSICIAN:
 Probable mucosal damage may contraindicate the use of gastric lavage.

EMERGENCY PHONE NUMBERS:
 503-699-7055 (QUADRA CHEMICALS)
 800-424-9300 (CHEMTREC)

MANUFACTURED BY:

Quadra Chemicals, Inc.
 CORPORATE OFFICE:
 5700 NW FRONT AVENUE
 PORTLAND, OR 97210
 503-242-0200

LOT NO.



ACCEPTED
 JUN 23 2004
 Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 74210-5

UN1791

SHIPPING NAME
HYPOCHLORITE SOLUTIONS

WASCOX

74210-5

6/23/2004

1/2

WASACLOR

DANGER

KEEP OUT OF REACH OF CHILDREN

BLEACH - SANITIZER - DEODORANT

EPA REG. NO. 74210-6

EPA EST. NO. 74210-OR-1

PRODUCT OF U.S.A.

STORAGE AND DISPOSAL

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

STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer.

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: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

FOR INFORMATION ON THIS PESTICIDE PRODUCT (INCLUDING HEALTH CONCERNS, MEDICAL EMERGENCIES, OR PESTICIDE INCIDENTS), CALL THE NATIONAL PESTICIDE TELECOMMUNICATIONS NETWORK AT 1-800-856-7378.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS & DOMESTIC ANIMALS

CORROSIVE. Causes eye damage. May cause severe skin irritation or chemical burns to broken skin. Do not get in eyes, on skin or on clothing. Wear chemical goggles and rubber gloves when handling this product. Wash thoroughly after handling. Do not breathe vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

ENVIRONMENTAL HAZARDS:

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, stream, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant 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.

PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT

Mix Wasaclor only with water according to the label directions. Do not mix this product with chemicals (e.g., ammonia, acids, detergents, etc.) or organic matter (e.g., urine, feces, etc.) which will release chlorine and other hazardous gases which are irritating to eyes, lungs, and mucous membranes.

DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

Two oz. Wasaclor (1/4 cup) in nine gallons water makes a solution containing approximately 200 parts of available chlorine in one - million parts solution. For smaller amounts: two teaspoons Wasaclor to one gallon water.) This concentration is recommended by the U.S. Public Health Service. This concentration must be kept above 50 parts per million for sanitization of utensils, etc. to insure satisfactory results. Because solution - in - use will decrease in concentration upon contact with metal surfaces and organic matter (milk residues, etc.) the higher concentration is necessary. Always make solution with clear, cool water.

BOTTLES, CANS, PAILS & GENERAL DAIRY EQUIPMENT:

Clean articles thoroughly with warm water and cleansing powder. Rinse with clear water. Immerse small items or thoroughly soak large items with 200 ppm Wasaclor solution for at least 2 minutes. Allow to drain and air dry; no potable water rinse is required.

BREWERY & BEVERAGE EQUIPMENT:

Clean thoroughly with an alkali solution and rinse with clean water. Allow a 200 ppm Wasaclor solution to flow through pipes, hoses, etc. and spray the inside of storage and processing tanks for at least 2 minutes. Thoroughly drain solution from all equipment and allow to air dry.

RESTAURANT SANITATION:

For use on dishes, glasses, silverware, cooking utensils, food processing equipment and food storage areas. Prior to sanitization, thoroughly clean and rinse items. Soak or immerse items in 200 ppm Wasaclor solution for at least 2 minutes. Allow items to drain and air dry; no potable water rinse is required.

SWIMMING POOLS, FILL & DRAW POOLS:

After pool is filled, use 11 fluid oz. of Wasaclor per 10,000 gallons of pool capacity (yields 0.6 to 1.0 ppm available chlorine). Dilute in a 5-gallon container and distribute mixture evenly over the water surface of pool. Repeat dosage until chlorine residual establishes at 0.6 to 1.0 ppm. Use a chlorine test kit to determine available chlorine levels. Test pool frequently. If reading drops to 0.6 ppm available chlorine, repeat pool treatment using a Wasaclor solution of 3 fluid oz. per 10,000 gallons of pool capacity. Pool water should be maintained at a pH of 7.2 to 7.6 as determined by a pH test kit. NOTE: Some waters absorb chlorine rapidly. If this is the case, increase dosage proportionately until recommended available chlorine concentration is achieved. Re-entry into treated pool is prohibited at levels above 4 ppm due to risk of bodily harm.

FOOD EGG SANITATION:

Thoroughly clean all eggs. Only clean, whole eggs can be sanitized; dirty, cracked or punctured eggs cannot be sanitized. Thoroughly mix 2 oz. of this product with 9 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature 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 brooding. Do not apply a potable water rinse. The solution should not be reused to sanitize eggs.

DISINFECTATION OF DRINKING WATER:

Mix a ratio of 1 oz. of this product to 100 gallons of water. Begin feeding this solution with a hypochlorinator until a free available chlorine residual of at least 0.2 ppm and no more than 0.6 ppm is attained throughout the distribution system. Check water frequently with a chlorine test kit. Bacteriological sampling must be conducted at a frequency no less than that prescribed by the National Interim Primary Drinking Water Regulations. Contact your local Health Department for further details.

RECIRCULATION POOL:

Keep Wasaclor available to locally treat portions of the pool which may fall below 0.6 ppm residual available chlorine. Add the Wasaclor as indicated for fill and draw pool.

SANITIZING POTABLE WATER IN FOOD PROCESSING PLANTS:

Wasaclor may be used to sanitize the process water of meat and poultry food processing plants by adding a maximum of one ounce of Wasaclor per each 200 gallons of water (provides 5 ppm available chlorine maximum). The Wasaclor must be dispersed at a constant and uniform level. The method or system of dispensing must be such that a controlled rate is maintained.

SANITIZING FOOD PLANT PROCESSING EQUIPMENT AND UTENSILS:

Thoroughly clean all equipment and utensils with an appropriate detergent solution and rinse with potable water. Then spray or soak the equipment in a 200 ppm available chlorine Wasaclor solution for at least 2 minutes. Allow the equipment and utensils to drain thoroughly and air dry.

WASHING DRESSING ROOM FLOORS, POOL DECKS:

First remove all visible dirt and then rinse with solution of 1/2 cup Wasaclor per gallon of water. Apply this solution by sponge, mop or spray in a manner to wet all surfaces thoroughly. Allow to air dry.

OTHER NON-SANITIZING USES

CLEANING ADDITIVE: Wasaclor can be added to alkaline cleaners or their cleaning solutions to enhance that product's cleaning action, especially the removal of proteinaceous soils. Wasaclor should be added in amounts sufficient to accomplish the intended purpose, usually 0.05 - 0.2% of active ingredient. After the cleaning operation is finished, rinse all surfaces thoroughly with potable water.

WASHING AND PEELING OF FRUITS AND VEGETABLES: Wasaclor may be used to wash or to assist in the pre peeling of fruits and vegetables up to exceed 0.2% active ingredient in accordance with the regulations found in 21 CFR 173.315. Mix no more than 9 fluid oz. of Wasaclor per 4 gallons of water. After treatment, rinse fruits and vegetables with potable water.

DO NOT MIX WITH ACIDS OR AMMONIA. RELEASED CHLORINE GAS.

Stainless steel may be corroded with concentration solution above 500 ppm.

CONTENTS FREEZABLE.

AUTHORIZED BY USDA FOR USE IN FEDERALLY INSPECTED MEAT, RABBIT, EGG PRODUCTS AND POULTRY PLANTS.

WARRANTY: Manufacturer or seller makes no warranty, expressed or implied, concerning the use of this product other than for the purpose indicated on the label. Manufacturer or seller is not liable for any injury or damage caused by this product due to misuse, mishandling or any application not specifically described and recommended on this label.