

# lo temp sanitizer

## **Product Properties**

COLOR: Clear Yellow ODOR: Chlorine VISCOSITY: 10 cps pH: 13 SPECIFIC GRAVITY: 1.173 SOLUBILITY IN WATER: Complete ACTIVE INGREDIENT: Sodium Hypochlorite

EPA REGISTERED

NOTE: NOT ALL DISINFECTANT AND SANITIZER PRODUCTS ARE AVAILABLE IN ALL STATES. HACCP COMPLIANT NO-RINSE FOOD CONTACT SURFACE SANITIZER

# DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH IT'S LABELING. IMPORTANT! ALL SANITIZING APPLICATIONS

FOR ALL FOOD CONTACT SURFACES AND OBJECTS - Remove food particles by flushing, scraping and, when necessary, soaking. Wash thoroughly with a good detergent or compatible cleaner and rinse with potable water before application of SODIUM HYPOCHLORITE solution. Wet all surfaces thoroughly with lo temp sanitizer solution by immersion flooding or spraying. Contact time must be at least 2 minutes. Drain solution and air dry. Do not wash with potable water after sanitizing, lo temp sanitizer solutions must not be-used for sanitizing purposes. Prepare a fresh solution daily if the old solution becomes diluted or soiled. SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

Rinse Method A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing required quantity of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes. Immersion Method A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 50 ppm. If no test kit is available, prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment. Sanitizers used in automatic systems may be used for general cleaning but may not be reused for sanitizing purposes. Flow/Pressure Method Disassemble equipment and thoroughly clean after use. Assemble equipment in operating position prior to use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 2 minutes to ensure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine. Clean-in Place Method Thoroughly clean equipment after use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 10 minutes to ensure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine. Spray/Fog Method Preclean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Use spray or fogging equipment which can resist sodium hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.

LAUNDRY SANITIZERS

Household Laundry Sanitizers 1. IN SOAKING SUDS: Thoroughly mix this product in wash water to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent. Immerse laundry for a least 11 minutes prior to starting the wash/rinse cycle. 2. IN WASHING SUDS: Thoroughly mix product in wash water containing clothes to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent and start the wash/rinse cycle. **Commercial Laundry Sanitizers** Wet fabrics or clothes must be spun dry prior to sanitization. Thoroughly mix this product with water to yield 200 ppm available chlorine. Promptly after mixing the sanitizer, add the solution into the prewash cycle prior to washing fabrics/clothes in the regular wash cycle with a good detergent. Test the level of available chlorine, if solution has been allowed to stand. Add more product if the available chlorine level has dropped below 200 ppm.

#### DISINFECTION OF DRINKING WATER (POTABLE) (Public/Individual/Emergency Systems)

Meat and Poultry Plant Treatment For the treatment of drinking water and water which may be incorporated into food products or directly contact food, use the following concentrations. Chlorine may be present in the process water of meat plants at concentrations of up to 5 ppm. Chlorine may be present in the process water of poultry plants at levels up to 20 ppm. Levels are calculated in ppm of available chlorine. Use dilution conversion chart to calculate the proper ratio of sodium hypochlorite solution to water. This product must be dispensed at a constant and uniform level to ensure that a controlled rate is maintained. Dilution Conversion Chart

Desired Strength Avail. Chlorine (by Weight) Gallons Water Liquid Oz. 10.0% Sodium Hypochlorite

5 PPM	100	.75
25 PPM	100	3.5
50 PPM	100	6.5
100 PPM	10	1.5
200 PPM	10	3.0
600 PPM	10	8.0
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SANITIZING AGENT FOR DINNERWARE AND UTENSILS This product can be used as a sanitizing rinse of PRE-CLEANED, hand washed or machine washed dinnerware and food utensils at restaurants, hotels, and resorts. A solution of 100 ppm available chlorine may be used if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 100 ppm. If no test kit is available, prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. For hand dishwashing, exposure to solution must be at least 1 minute or as required by local or state health departments. For machine washing, exposure time must be at least 2 minutes or a contact time specified by governing sanitary code. Check with your Health Department as requirements vary. This product may be used as a bleaching and destaining agent in commercial dishwashing machines. Do not use this product as a final rinse on silver or silver plate as severe tarnishing will occur.

DANGER: Corrosive. May cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or on clothing. Wear safety glasses, goggles or face shield and rubber gloves (PVC or Nitrile) when handling this product. Wash with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated. ENVIRONMENTAL Baing to back of using the baing the bains of the bain and equation or an and the bain of the bain and the bains of the ba Mixing this product with gross filth such as feces, urine, etc. or with ammonia, acids, detergents or other chemicals will release hazardous gases irritating to eyes, lungs and mucous membranes.

## 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 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

IF SWALLOWED: • Call poison control center or doctor immediately for treatment or 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. Have the product container or label with you when calling a poison control center or doctor, or going for treatment. NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

Letter of guarantee available upon request.

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