

**Read Entire Label Before Using This Product**  
**PRECAUTIONARY STATEMENTS**  
**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER: CORROSIVE:** Causes eye damage. Harmful if swallowed or absorbed through skin. Do not get in eyes, on skin, or on clothing. Wear safety glasses, goggles, or face shield, protective clothing, and rubber gloves when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

**ENVIRONMENTAL HAZARDS**

This pesticide 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 Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharges. Do not discharge effluent containing this product into 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 only with water according to label directions. Do not mix with other chemicals. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas, which is irritating to eyes, lungs, and mucous membranes.

**STORAGE AND DISPOSAL**

**STORAGE:** Keep this product in a tightly closed vented container, when not in use. Store in a cool, dry, well ventilated area, away from direct sunlight and heat to avoid deterioration.

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

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

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.

**RESIDUE REMOVAL (Prior to Disposal):** Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller.

Triple rinse or pressure rinse container (or equivalent) promptly after emptying.

**Triple Rinse:** Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store insate for later use or disposal. Repeat this procedure two more times.

**Pressure Rinse:** Pressure rinse as follows: Empty the remaining contents into application equipment or mix tank and continue to drain for 10 seconds after the flow begins to drip. Hold container upside down over application equipment or mix tank or collect rinsate for later use or disposal. Insert pressure rinsing nozzle in the side of the container, and rinse at about 40 psi for at least 30 seconds. Drain for 10 seconds after the flow begins to drip.

**CONTAINER DISPOSAL:** Non-refillable container. Do not reuse or refill this container. Place in trash or offer for recycling if available.

**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 and exposure to sunlight and heat. Use a chlorine test kit and increase dosage, as necessary to obtain the required level of available chlorine.

**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 2.5 fl. oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 5 fl. oz. of this product with 10 gallons of water 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 re-establish 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 re-used 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. Prepare a 100 ppm sanitizing solution by thoroughly mixing 2.5 fl. oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 5 fl. oz. of this product with 10 gallons of water 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 the 200 ppm residual. Do not rinse equipment with water after treatment.

Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.

# ENVIRO CHLOR 5.25%



For Sanitization of Food Processing and Dairy Equipment

**ACTIVE INGREDIENT:**

**Sodium Hypochlorite**

**5.25%**

**Other Ingredients**

**94.75%**

**Total**

**100.0%**

**KEEP OUT OF REACH OF CHILDREN**

## DANGER

**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 mouth-to-mouth if possible. Call a poison control center or doctor for 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 a poison control center or doctor. Do not give anything by mouth to an unconscious person

**HOT LINE NUMBER:** Have the product container with you when calling a poison control center doctor, or going for treatment. You may also contact 1-800-424-9300 for emergency medical treatment information.

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

**See additional precautions and directions on back panel**

EPA Reg. No.: 10897-107-63838 EPA Est. No.: 8996-CA-1; 63838-CA-1

**FLOW/PRESSURE METHOD -** Disassemble equipment and thoroughly clean after use. Assemble equipment in operating position prior to use. Prepare a volume of 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment by mixing the product in a ratio of 5 fl. oz. product with 10 gallons of water. 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. Discard the first portion of milk or beverage dispensed from the equipment following sanitization.

**CLEAN-IN PLACE METHOD -** Thoroughly clean equipment after use. Prepare a volume of 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment by mixing the product in a ratio of 5 fl. oz. product with 10 gallons of water. 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. Discard the first portion of milk or beverage dispensed from the equipment following sanitization

**SPRAY/FOG METHOD -** Pre-clean 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. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing 5 fl. oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 15 fl. oz. product with 10 gallons of water. Use spray or fogging equipment, which can resist 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.

**SANITATION OF POROUS FOOD CONTACT SURFACES**

**RINSE METHOD -** Prepare a sanitizing solution by thoroughly mixing 15 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not soak equipment overnight.

Prepare a 200 ppm sanitizing solution by thoroughly mixing 5 fl. oz. of this product with 10 gallons of water. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

**IMMERSION METHOD -** Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 15 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Immerse equipment in the sanitizing solution for at least 2 minutes and allow sanitizer to drain. Prepare a 200 ppm sanitizing solution by thoroughly mixing 5 fl. oz. of this product with 10 gallons of water. Prior to using equipment, rinse (or immerse) all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

**SPRAY/FOG METHOD -** Pre-clean all surfaces after use. Prepare a 600 ppm available chlorine sanitizing solution of sufficient size by thorough mixing the product in a ratio of 15 fl. oz. product with 10 gallons of water. Use spray or fogging equipment, which can resist 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 with a 200 ppm available chlorine solution. Prepare a 200 ppm sanitizing solution by thoroughly mixing 5 fl. oz. of this product with 10 gallons of water.

**LAUNDRY SANITIZERS:**  
**HOUSEHOLD LAUNDRY SANITIZERS**

**IN SOAKING SUDS -** Thoroughly mix 5 fl.oz. of this product to 10 gallons of wash water to provide 200 ppm of available chlorine. Wait 5 minutes, then add soap or detergent. Immerse laundry for at least 11 minutes prior to starting the wash/rinse cycle.

**IN WASHING SUDS -** Thoroughly mix 5 fl. oz. of this product to 10 gallons of wash water containing cloths to provide 200 ppm available chlorine. Wait 5 minutes then add soap or detergent and start the wash/rinse cycle.

**Commercial Water Sanitizers**

Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix 5 fl.oz. of this product with 10 gallons of water to yield 200 ppm available chlorine. Promptly after mixing the sanitizer, add the solution into the prewash 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 of this product if the available chlorine level has dropped below 200 ppm.

**AGRICULTURAL USES**

**FOOD EGG SANITIZATION -** Thoroughly clean all eggs. Thoroughly mix 5 fl. oz. of this product with 10 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130° degrees 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 re-used to sanitize eggs.

**FRUIT & VEGETABLE WASHING -** Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 12 fl. oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

**Potato Sanitization:** Potatoes can be sanitized after cleaning and prior to storage by spraying with a sanitizing solution at a level of 1 gallon of sanitizing solution per ton of potatoes. Thoroughly mix 2.5 fl. oz. of this product to 2 gallons of water to obtain 500 ppm available chlorine.

Manufactured For:

ENVIRO TECH CHEMICAL SERVICES, INC.

500 Winmoore Way, Modesto, CA 95358

209-581-9576 or [www.envirotech.com](http://www.envirotech.com)

24 hr Emergency ChemTel Number: 1-800-255-3924

# UN1791

Dot: **UN1791**, Hypochlorite Solution

(More than 5% less than 16% chlorine), 8, PG III

**Net Contents: 55 GAL.**

**Rev A – 7/20/09**

**Lot #:**

**22-QA100**