

KC-295

HAND SOAP

WARNING

Causes eye irritation. Prevention: Rinse thoroughly after handling. **Response: IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice/attention.

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Recommended First Aid: IF ON SKIN (or hair): Rinse skin with water. Wash contaminated clothing before reuse. **IF INHALED:** Remove to fresh air. Immediate medical attention is not required. **IF SWALLOWED:** Do NOT induce vomiting. Drink plenty of water. Never give anything by mouth to an unconscious person. Call a poison control center or doctor for treatment advice.

Read SDS before using this product.

KC-295 is an effective liquid hand washing product for use in federally inspected meat, poultry, dairy, and other food processing plants when used by personnel prior to handling food and/or food processing equipment. It contains no harsh irritants, yet performs as a heavy-duty hand cleaner. Effective in water up to 400 ppm hardness.

DIRECTIONS FOR USE: Place 5 cc (approximately one teaspoon) of KC-295 in palm of hand. Add 15 cc (approximately one tablespoon) of water. Rub hands together to create lather. Wash palm to palm, back of hands fingers, thumbs, fingernails and wrists. Rub hands together for at least 20 seconds. Rinse hands thoroughly with water. Dry hands.

For best results, follow hand washing with an application of hand sanitizer.

Note: For us in food processing plants, best practice is to repeat this process each time upon entering the production area, prior to handling food and/or food processing equipment.

HEALTH	0
FLAMMABILITY	0
REACTIVITY	0
PPE	A



NET CONTENTS: 4X1 GALLONS ___
 55 GALLONS ___
 275 GALLONS ___



BATCH:

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