

# KC-564

## HIGH CAUSTIC CLEANER



**DANGER**

**Harmful if swallowed. Causes severe skin burns and eye damage.**

**Prevention:** Do not eat, drink or smoke when using this product. Do not breathe dusts or mists. Wash face, hands and any exposed skin thoroughly after handling. Wear protective gloves/protective clothing/eye protection/face protection.

**Response:** Immediately call a poison

center or doctor. Specific treatment (see Section 4 on SDS). **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a poison center or doctor. **IF ON SKIN (or hair):** Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse. **IF INHALED:** Remove person to fresh air and keep comfortable for breathing. Immediately call a poison center or doctor. **IF SWALLOWED:** Call a poison center or doctor if you feel unwell. Rinse mouth. DO NOT induce vomiting.

**Storage:** Store locked up.

**Disposal:** Dispose of contents/container to an approved waste disposal plant.

Read SDS before using this product.

HEALTH	2
FLAMMABILITY	0
REACTIVITY	0
PPE	D



**NET CONTENTS:** 5 GALLONS \_\_\_\_  
 55 GALLONS \_\_\_\_  
 275 GALLONS \_\_\_\_  
 330 GALLONS \_\_\_\_

**BATCH:**

KC-564 is a high caustic cleaner and degreaser. This product contains a powerful mixture of surfactants and chelating agents for use in difficult cleaning applications. Although the product may be used with cold water, best results are usually obtained at temperatures from 110-170°F. KC-564 may be applied in soak tanks, through foaming units, and with steam or other mechanical cleaning devices in smokehouses and in all departments of meat, poultry and general food processing plants.

**DIRECTIONS FOR USE:** Use 2-8 ounces of KC-564 per gallon of hot water (110°F-170°F). Dilution rate depends upon soil to be removed, water temperature and time allowed for cleaning. Do not use on aluminum or other soft metals. When in doubt, pretest on small areas.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected.



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**UN1760**, Corrosive liquid, n.o.s.,  
 8, PG II (contains sodium hydroxide)