

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.

BOOSTER FOR ALKALINE DETERGENTS TO CLEAN FOOD PROCESSING EQUIPMENT: KC-615 is an effective bleach cleaning booster for use with alkaline detergents. For cleaning application as a detergent booster, use 1-20 fl. oz. in 10 gallons water (100-2000 ppm available chlorine by weight) to aid in the removal of organic soils. All hard, non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

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 1 fl. oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 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 suitable 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. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 fl. oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 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 a 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 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 by mixing the product in a ratio of 2 fl. oz. product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is 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 by mixing the product in a ratio of 2 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.

SPRAY 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 the product in a ratio of 2 fl. oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 6 fl. oz. product with 10 gallons of water. Use spray equipment, which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.

SANITIZATION OF POROUS FOOD CONTACT SURFACES RINSE METHOD - Prepare a 600 ppm solution by thoroughly mixing 6 fl. oz. of this product with 10 gallons of water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 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 600 ppm solution by thoroughly mixing, in an immersion tank, 6 fl. oz. of this product with 10 gallons of water. Clean equipment in the normal manner. Immerse equipment in the 600 ppm solution for at least 2 minutes. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 fl. oz. of this product with 10 gallons of water. Prior to using equipment, immerse all surfaces in a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

SPRAY METHOD - Pre-clean all surfaces after use. Prepare a 600 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 6 fl. oz. product with 10 gallons of water. Use spray equipment which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 fl. oz. of this product with 10 gallons of water.

FOAM CLEANING NON-FOOD CONTACT SURFACES: As an adjunct to cleaning and non-food contact sanitizing procedures KC-615 may be added to KC-HYPOFOAM and foamed on environmental or equipment surfaces using conventional foam-generating equipment. The resultant foam blend can be used on visibly clean equipment, floors, walls, and ceilings and must be left on surface for a minimum of 5 minutes or longer. Directions for mixing: Manually or mechanically blend 6-12 fl. oz. of this product and 3-12 fl. oz. of KC-HYPOFOAM (foam additive) per 10 gallons of water (600-1200 ppm available chlorine by weight). Rinse food contact surfaces with potable water prior to reuse. Note: When using a foam additive, KC-HYPOFOAM is the only approved product that may be used.



ACTIVE INGREDIENT:	
SODIUM HYPOCHLORITE.....	12.5%
OTHER INGREDIENTS.....	87.5%
TOTAL.....	100.0%

AVAILABLE CHLORINE 11.9%

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 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 poison control center or doctor. Do not give anything by mouth to an unconscious person.

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.

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.

FOR ALL ACCIDENTS, CALL CHEMTREC AT 1-800-424-9300

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if inhaled. Avoid breathing vapors. Wear long-sleeved shirt, pants, safety glasses or goggles 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. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

PHYSICAL OR CHEMICAL HAZARDS

Strong oxidizing agent. Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) may release chlorine gas and other hazardous gases irritating to eyes, lungs and mucous membranes.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, ponds, streams, 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.

- NET CONTENTS: ___ 5 GALLONS (18.92L)
- ___ 55 GALLONS (208.17L)
- ___ 275 GALLONS (1041L)
- ___ 330 GALLONS (1249L)

BATCH : _____



FOAM CLEANING AND SANITIZING FOOD CONTACT SURFACES: All hard, nonporous food contact surfaces should be precleaned prior to treatment for sanitization. As an adjunct to cleaning and food contact sanitizing procedures KC-615 may be added to KC-HYPOFOAM and foamed on surfaces using conventional foam-generating equipment. The resultant foam blend can be used on precleaned hard, non-porous surfaces of equipment and other food contact surfaces and must be left on surface for a minimum of 2 minutes or longer. Directions for mixing: Manually or mechanically blend 2 fl. oz. of this product and 3-5 fl. oz. of KC-HYPOFOAM (foam additive) per 10 gallons of water (200 ppm available chlorine by weight). Do not rinse equipment with water after treatment. Note: When using a foam additive, KC-HYPOFOAM is the only approved product that may be used.

ENTRYWAY SANITIZING SYSTEMS: To help reduce cross-contamination from treated area to treated area, apply (spray) a sanitizing foam to a visibly clean entryway. The foam must cover the entire path of the doorway. Set the system to deliver 6-12 fl. oz. (600-1200 ppm available chlorine by weight) of this product and 3-12 fl. oz. of KC-HYPOFOAM per 10 gallons of water. Adjust the available chlorine concentration by testing the collapsed foam solution using chlorine test kit or test strip. Note: When using a foam additive, KC-HYPOFOAM is the only approved product that may be used.

DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES RINSE METHOD: Prepare a disinfecting solution by thoroughly mixing 6 fl. oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

IMMERSION METHOD - Prepare a disinfecting solution by thoroughly mixing, in an immersion tank, 6 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. Prior to use, immerse equipment in the disinfecting solution for at least 10 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

COMMERCIAL LAUNDRY SANITIZERS - Spin wet fabrics or clothes dry prior to sanitization. Thoroughly mix 2 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 pre-wash 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.

FOOD EGG SANITIZATION

Thoroughly clean all eggs. Thoroughly mix 2 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°F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow eggs to be in contact with sanitizing solution for at least 2 minutes. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. Do not reuse the solution to sanitize eggs.

WATER TREATMENT COMPOUNDS:

FOOD PROCESSING PLANTS-PROCESS WATER
Process Water Systems in establishments operating under the Federal Meat, Poultry, Shell Egg Grading, and Egg Product Inspections Program. See table of proportions and treat poultry process water to a dosage of 5 ppm calculated as available chlorine. Chlorine may be used in poultry chiller intake water and in carcass wash water in poultry plants at levels up to 25 ppm calculated as available chlorine. Chlorine must be dispensed at a constant and uniform level and the method or system must be such that a controlled rate is maintained. Chlorine may be present in the process water of meat plants at concentrations up to 5 parts per million calculated as available chlorine. Under reliable controls, the chlorine level may be increased in water used on meat carcasses up to 25 ppm.

TABLE OF PROPORTIONS - AVAILABLE CHLORINE

- 3.0 ppm - 3 fluid ounces per 1000 gallons water
- 5.0 ppm - 5 fluid ounces per 1000 gallons water
- 10 ppm - 9 fluid ounces per 1000 gallons water
- 50.0 ppm - 45 fluid ounces per 1000 gallons water
- 200 ppm - 2 fluid ounces per 10 gallons water
- 600 ppm - 6 fluid ounces per 10 gallons water

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal, or cleaning of equipment. **Pesticide Storage:** Store in a closed container in cool, dry area away from heat and sunlight to avoid deterioration. In case of spill, flood area with large amounts of water. Product or rinsates that cannot be used must be diluted with water before disposal in sanitary sewer. **Emergency Handling:** In case of contamination or decomposition, do not reuse container. Isolate in open, well-ventilated area and flood with large volume of water. Cool unopened containers in vicinity by water spray.

Pesticide Disposal: Pesticide wastes may be 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 EPA Regional Office for guidance.

Container Handling: Nonrefillable rigid container. Do not re-use or refill this container. Triple rinse as follows: Empty the 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 rinsate for later use or disposal. Repeat this procedure two more times. Then offer for recycling, if available, or puncture and dispose of in a sanitary landfill, or by incineration. **Refillable rigid container. Refill this container with this product only.** Do not reuse this container for any other purpose. Refill with bleach or triple or pressure rinse empty tank car or tank truck to remove bleach residues before refilling with this product. Cleaning before refilling the tank car or tank truck is the responsibility of the refiller.

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UN1791
Hypochlorite Solution, 8 Corrosive Material, PGIII