PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS: DANGER: Corrosive. may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or clothing. Wear 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. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

PHYSICAL AND 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.) will release chlorine gas irritating to eyes, lungs, and mucous membranes.

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

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 insure that the available chlorine does not drop below 50 ppm. See table of proportions and prepare a 100 ppm solution. If no test kit is available, see table of proportions and 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.

DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES: RINSE METHOD: See table of proportions and prepare a disinfecting solution 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: See table of proportions and prepare a disinfecting solution in an immersion tank 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.

DISINFECTION OF DRINKING WATER - (EMERGENCY/PUBLIC/INDIVIDUAL SYSTEMS): PUBLIC SYSTEMS: See table of proportions. Prepare a 10 ppm solution. Begin feeding this solution with a hypochlorinator until a free available chlorine residual of at least 0.2 ppm and no more than 0.6 ppm is attained throughout the distribution system. Check water frequently with a chlorine test kit. Bacteriological sampling must be conducted at a frequency no less than that prescribed by the National Primary Drinking Water Regulations. Contact your local Health Department for further details. INDIVIDUAL SYSTEMS DUG WELLS: Upon completion of the casing (lining) wash the interior of the casing (lining) with a 100 ppm available chlorine solution (see table of proportions) using a stiff brush. After covering the well, pour the sanitizing solution into the well through both the pipesleeve opening and the pipeline. Wash the exterior of the pump cylinder also with the sanitizing solution. Start pump and pump water until strong odor of chlorine in water is noted. Stop pump and wait at least 24 hours. After 24 hours flush well until all traces of chlorine have been removed from the water. Consult your local Health Department for further details. INDIVIDUAL WATER SYSTEMS DRILLED, DRIVEN & BORED WELLS: Run pump until water is as free from turbibility as possible. Pour a 100 ppm available chlorine sanitizing solution into the well. (See table of proportions.) Add 5 to 10 gallons of clean, chlorinated water to the well in order to force the sanitizer into the rock formation. Wash the exterior of pump cylinder with the sanitizer. Drop pipeline into well, start pump and pump water until strong odor of chlorine in water is noted. Stop pump and wait at least 24 hours. After 24 hours flush well until all traces of chlorine have been removed from the water. Deep wells with high water levels may necessitate the use of special methods for introduction of the sanitizer into the well. Consult your local Health Department for further details.

INDIVIDUAL WATER SYSTEMS FLOWING ARTESIAN WELLS: Artesian wells generally do not require disinfection. If analyses indicate persistent contamination, the well should be disinfected. Consult you local Health Department for further details. EMFRGENCY DISINFECTION: When beging water for 1 minute is not practical, water can be made potable by using this product. Prior to addition of the sanitizer, remove all suspended material by filtration or by allowing it to settle to the bottom. Decant the clarified, contaminated water to a clean container. Then add this product to make a 0.6 ppm solution (see table of proportions). Allow the treated water to stand for 30 minutes. Properly treated water should have a slight chlorine odor. If not, repeat dosage and allow the water to stand an additional 15 minutes The treated water can then be made palatable by pouring it between clean containers for several times

PUBLIC WATER SYSTEMS: RESERVOIRS - ALGAE CONTROL: Hypochlorinate streams feeding the reservoir. Suitable feeding points should be selected on each stream at least 50 yards upstream from the points of entry into the reservoir. MAINS: Thoroughly flush section to be sanitized by discharging from hydrants. Permit a water flow of at least 2.5 feet per minute to continue under pressure while injecting this product by means of a hypochlorinator. Stop water flow when a chlorine residual test of 50 ppm is obtained at the low pressure end of the new main section after a 24 hour retention time. When chlorination is completed, the system must be flushed free of all heavily chlorinated water. NEW TANKS, BASINS, ETC.: Remove all physical soil from surfaces.
Use a 500 ppm available chlorine solution (see table of proportions). Fill to working capacity and allow to stand for at least 4 hours. Drain and flush with potable water and return to service. NEW FILTER SAND: Apply 80 oz. of this product for each 150 to 200 cubic feet of sand. The action of the product dissolving as the water passes through the bed will aid in sanitizing the new sand.

SAFE FOODS

KC-617

A SODIUM HYPOCHLORITE SOLUTION FOR SANITIZATION IN THE DAIRY, FOOD PROCESSING, FOOD SERVICE, AND WATER TREATMENT INDUSTRIES POOL SHOCK AND ALGAE CONTROL IN SWIMMING POOLS. WATER TREATMENT. PUBLIC WATER SUPPLIES AND WASTE WATER SYSTEMS.

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

KEEP OUT OF REACH OF CHILDREN DANGER

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

a poison control center or doctor for further 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 further treatment advice.

IF INHALED:

IF INHALED:
-Move person to fresh air.
-If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by moulti-to-mouth, if possible.
-Call a poison control center or doctor for further treatment advice.

-Call a poison control center or doctor immediately for further 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.

IOTE TO PHYSICIAN - Probable mucosal damage may contraindicate the use

of gastric lavage. HOT LINE NUMBER- Have the product container or label with you when calling a poison control center or doctor, or going for treatment. Contact 1-800-222-1222 mergency medical treatment information.

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

See Side Panel for Additional Precautionary Statements. Transport upright never in passenger area. Protect rugs or upholstery.

EPA REG. NO. 9616-7-63679 EPA Est. No. 9616-IA-1

Manufactured for: **Safe Foods Chemical Innovations** 1501 E 8th St., North Little Rock, AR 72114

CONTENTS: ____ 275 GALLONS ____ 330 GALLONS (1041L)

Solution, 8 Corrosive Material, PGIII

NEW WELLS: Flush the casing with a 50 ppm available chlorine solution of water (see table of proportions). The solution should be pumped or fed by gravity into the well after thorough mixing with agitation. The well should stand for several hours or overnight under chlorination. It may then be pumped until a representative raw water sample is obtained. Bacterial examination of the water will indicate whether further treatment is necessary. EXISTING EQUIPMENT: Remove equipment from service, thoroughly clean surfaces of all physical soil. Sanitize by using a solution of approximately 500 ppm available chlorine. (See table of proportions.) Fill to working capacity and let stand at least 4 hours. Drain and place in service. If the previous treatment is not practical surfaces may be sprayed with a solution containing approximately 1000 ppm available chlorine. After drying, flush with water and return to service.

LAUNDRY SANITIZERS: Household Laundry Sanitizers-IN SOAKING SUDS - See table of proportions and provide 200 ppm available chlorine solution. Wait 5 minutes, then add soap or tergent, Immerse laundry for at least 11 minutes prior starting the wash/rinse cycle. IN WASHING SUDS - See table of proportions and add sufficient product to 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 should be spun dry prior to sanitization. Thoroughly mix sufficient proportion of this product with 10 gallons of water to yield 200 ppm available chlorine (see table of proportions). 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.

WATER TREATMENT COMPOUNDS: FOOD PROCESSING PLANTS-PROCESS WATER Process 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 50 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 process water of meat plants at concentrations up to 5 parts per million calculated as available chlorine. Under reliable ontrols, the chlorine level may be increased in water used on meat carcasses up to 50 ppm.

FRUIT AND VEGETABLE WASHING: Thoroughly clean all fruits and vegetables in a wash tank ee table of proportions and prepare a solution with 25 ppm available chlorine. After draining the tank submerge fruit or vegetables for two minutes in a second wash tank containing the recuirculating sanitizing solution with 25 ppm sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

TABLE OF PROPORTIONS - AVAILABLE CHLORINE .2-.6 ppm - 1 fluid ounce per 2000 gallons water 1.0 ppm - 2 fluid ounces per 2500 gallons water 1 ppm – 1 fluid ounce per 1000 gallons water 1.5 ppm - 4 fluid ounces per 2500 gallons water 3.0 ppm - 3 fluid ounces per 1000 gallons water 4.0 ppm - 4 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 10.0 ppm – 22 fluid ounces per 2500 gallons water 15 ppm - 14 fluid ounces per 1000 gallons water 25 ppm - 22 fluid ounces per 1000 gallons water 35 ppm - 31 fluid ounces per 1000 gallons water 50.0 ppm - 45 fluid ounces per 1000 gallons water 100.0 ppm - 1 fluid ounce per 10 gallons water 100 ppm - 89 fluid ounces per 1000 gallons water 200 ppm - 1 fluid ounce per 5 gallons water 200 ppm – 178 fluid ounces per 1000 gallons water 240 ppm - 213 fluid ounces per 1000 gallons water 250 ppm - 222 fluid ounces per 1000 gallons water 500 ppm - 5 fluid ounces per 10 gallons water 600 ppm - 533 fluid ounces per 1000 gallons water 800 ppm - 4 fluid ounces per 5 gallons water 800 ppm - 710 fluid ounces per 1000 gallons water 1000 ppm - 5 fluid ounces per 5 gallons water

1000 ppm - 888 fluid ounces per 1000 gallons water

Do not apply this product through any type of irrigation system.

5000 ppm - 22 fluid ounces per 5 gallons water

10000 ppm - 45 fluid ounces per 5 gallons water

This product is authorized by USDA for use in federally inspected meat and poultry plants. STATE AND LOCAL REGULATIONS - consult your dealer, state or local health authorities for

STORAGE AND DISPOSAL:

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

KC-617 STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. 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, in accordance with state & local regulations.

KC-617 DISPOSAL: To avoid wastes, use all material in this container by application according to label directions. If wastes cannot be avoided, offer remaining product to a waste disposal facility or pesticide disposal program (often such programs are run by state or local governments or by industry).

Container Handling: NONREFILLABLE CONTAINER-DO NOT reuse or refill this container. Clean container promptly after emptying. To clean container: fill container ¼ full with water. Replace the closure or plug the opening of the container. Rotate the container, making sure to rinse all surfaces. Turn the container upside down. For disposal. Allow 30 seconds for rinsate equipment or mix tank or store rinsate for later use or disposal. Allow 30 seconds for rinsate to drain. Repeat this procedure two more times. Offer container for recycling if available or dispose of in a sanitary landfill, or by other procedure allowed by state & local authorities.

DIRECTIONS FOR USE CONTINUED ON RIGHT PANEL

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