

FB-1552



DANGER

Causes severe skin burns and eye damage. Harmful if swallowed. Prevention: Wash face, hands and any exposed skin thoroughly after handling. Do not eat, drink or smoke when using this product. Do not breathe dusts or mists. 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:** Rinse mouth. DO NOT induce vomiting. Call a poison center or doctor if you feel unwell.

Storage: Store locked up.

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

Additional Precautions: Corrosive! Contains sodium and potassium hydroxides.

Read SDS before using this product.

HEALTH	2
FLAMMABILITY	0
REACTIVITY	0
PPE	D



BATCH:

NET CONTENTS: 55 GALLONS

FOR INDUSTRIAL USE ONLY
NOT FOR RETAIL SALE ID # 21552

HEAVY DUTY CAUSTIC CLEANER

FB-1552 is liquid, heavy-duty caustic cleaner for removal of burnt on soils from high temperature food processing equipment, such as cooking vessels, vats, fryers, and heat exchangers. This product contains water conditioning and scale inhibiting additives for controlling mineral scale under high water hardness conditions. FB-1552 is safe for use on stainless steel and black iron surfaces. Low-foaming profile makes this product suitable for CIP applications. FB-1552 may be used in all departments of meat, poultry, dairy and general food processing plants.

DIRECTIONS FOR USE: Use at a rate of 2-8 ounces per gallon of water for boil out applications or CIP applications. Follow with a potable water rinse to remove all residue.

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

Safe Foods Chemical Innovations
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North Little Rock, AR 72114
501-758-8500

CHEMTREC EMERGENCY PHONE 1-800-424-9300

UN1760

, Corrosive liquid, n.o.s., 8, PG II
(contains sodium and potassium hydroxides)