

DRIP GRIP

CONDENSATE TREATMENT



DANGER

May cause damage to organs through prolonged or repeated exposure. Harmful to aquatic life with long lasting effects. **Prevention:** Do not breathe dust/fume/gas/mist/vapors/spray. Avoid release to the environment. Get medical advice/attention if you feel unwell. Dispose of contents/container to hazardous or special waste collection point, in accordance with local, regional, national and/or international regulation.

Recommended First Aid: Get medical advice/attention if you feel unwell. **IF INHALED:** Remove person to fresh air and keep comfortable for breathing. **IF ON SKIN (or hair):** Wash skin with plenty of water. **IF SWALLOWED:** Call a poison center/doctor/physician if you feel unwell. **IF IN EYES:** Rinse eyes with water as a precaution.

Read SDS before using this product.

Drip Grip will reduce the accumulation of water condensate on overhead surfaces, piping, and other structures, significantly reducing contamination of surfaces with condensate drippage. Drip Grip may be applied to ceilings, overhead piping, and other overhead structures in meat, poultry, dairy, and general food processing plants. Drip Grip is formulated from GRAS ingredients.

DIRECTION FOR USE: This product can be applied to overhead surfaces with condensation already formed or prior to condensation forming. Dilute 3 ounces of this product per gallon of potable water. Use diluted product at a rate not greater than 1 ounce per 5 square feet (0.2 fl. oz./sq. ft., 1 gallon per 640 sq. ft.). Apply to ceilings, overhead piping, and other overhead structures as a spray. Wait 60 minutes for the solution to drain. Apply Drip Grip to overhead surfaces once every 3 days or as needed.

As with any condensation found in food facilities, overspray from Drip Grip application should be cleaned from food contact surfaces prior to production. In the event of condensate drippage from Drip Grip-treated surfaces, routine condensation removal and decontamination procedures should be employed. Drip Grip does not introduce additional food safety hazards.

HEALTH	1
FLAMMABILITY	0
REACTIVITY	0
PPE	A



NET CONTENTS: 4X1 GALLONS ____
 5 GALLONS ____
 55 GALLONS ____
 275 GALLONS ____
 330 GALLONS ____

Safe Foods Chemical Innovations
 1501 E 8th Street
 North Little Rock, AR 72114
 501-758-8500

BATCH: