

FB-1572 HDC



DANGER

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

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:** Rinse mouth. DO NOT induce vomiting. Call a poison center of 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 hydroxide. When mixing with water, slowly add this product to water to minimize heat generation and spattering.

Read SDS before using this product.

HEALTH	3
FLAMMABILITY	0
REACTIVITY	0
PPE	D



NET CONTENTS: 5 GALLONS _____

55 GALLONS _____

FOR INDUSTRIAL USE ONLY
NOT FOR RETAIL SALE

ID #21572

BATCH:

FB-1572 HDC

HEAVY DUTY ALKALINE CLEANER

FB-1572 HDC is a non-foaming heavy-duty liquid alkaline cleaner that contains special chelating and sequestering ingredients to aid in cleaning. It features an outstanding performance on hard-to-remove fat soils, especially suited for high temperature and Clean-In-Place (CIP) applications. FB-1572 HDC may be used in all departments of meat, poultry, dairy, and general food processing plants.

DIRECTIONS FOR USE: Use in any circulation cleaning apparatus or system. Dilution rate varies with the length of exposure time to contact surfaces, but usually ranges from 0.5 to 8 oz. per gallon of hot water. Suitable for use on the following surfaces: stainless steel, black iron, concrete, glass, and plastic. Contact your Safe Foods Chemical Innovations' Service Representative for detailed use instructions.

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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CHEMTREC EMERGENCY PHONE 1-800-424-9300

UN1760

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