



# KC-295

## HAND SOAP

### WARNING

**Causes eye irritation. Prevention:** Rinse thoroughly after handling. **Response: IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice/attention.

**Recommended First Aid: IF SWALLOWED:** Do NOT induce vomiting. Have conscious person drink water to dilute. Never give anything by mouth to an unconscious person.

**Read SDS before using this product.**

KC-295 is an effective liquid hand washing product for use in federally inspected meat, poultry, dairy, and other food processing plants when used by personnel prior to handling food and/or food processing equipment. It contains no harsh irritants, yet performs as a heavy-duty hand cleaner. Effective in water up to 400 ppm hardness.

**DIRECTIONS FOR USE:** Place 5 cc (approximately one teaspoon) of KC-295 in palm of hand. Add 15 cc (approximately one tablespoon) of water. Rub hands together to create lather. Wash palm to palm, back of hands fingers, thumbs, fingernails and wrists. Rub hands together for at least 20 seconds. Rinse hands thoroughly with water. Dry hands. For best results, follow hand washing with an application of hand sanitizer.

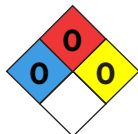
Note: For us in food processing plants, best practice is to repeat this process each time upon entering the production area, prior to handling food and/or food processing equipment.

SAMPLE



**PSSI Chemical Innovations**  
3729 Peddle Hollow Rd.  
Kieler, WI 53812 USA  
888-671-5366

HEALTH	0
FLAMMABILITY	0
REACTIVITY	0
PPE	A



NET CONTENTS: 4X1 GALLONS \_\_\_  
55 GALLONS \_\_\_  
275 GALLONS \_\_\_

**CHEMTREC EMERGENCY PHONE 1-800-424-9300**

**BATCH:**

FOR INDUSTRIAL USE ONLY  
NOT FOR RETAIL SALE

ID #20540