

# KC-542



**DANGER**

**Causes severe skin burns and eye damage. Prevention:** 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 and shoes 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.

**Storage:** Store locked up.

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

**Additional Precautions:** Corrosive! Contains sodium hypochlorite and potassium hydroxide.

**Read SDS before using this product.**

|              |   |
|--------------|---|
| HEALTH       | 2 |
| FLAMMABILITY | 0 |
| REACTIVITY   | 0 |
| PPE          | C |



NET CONTENTS: 5 GALLONS \_\_\_\_

55 GALLONS \_\_\_\_

275 GALLONS \_\_\_\_

BATCH:

FOR INDUSTRIAL USE ONLY  
NOT FOR RETAIL SALE

ID #20627

## NON-FOAMING CHLORINATED CLEANER

KC-542 is a non-foaming chlorinated alkaline cleaner. It's formulated for use in CIP systems, spray equipment, by soaking and for other applications where foam must be controlled. Contains no phosphates. KC-542 may be applied on equipment, utensils, walls and floors in all departments of meat, poultry and general food processing plants.

**DIRECTIONS FOR USE:** Rinse area to be cleaned with water to remove gross soil. Dilute 4-8 ounces per gallon of warm water (not more than 120°F). For CIP systems, circulate for 10 minutes, drain and rinse with clean water. If used in spraying equipment, spray on equipment, let stand for 5 minutes and rinse with clean water. For more information on usage contact your Safe Foods Chemical Innovations' Representative.

**Safe Foods Chemical Innovations**

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501-758-8500

CHEMTREC EMERGENCY PHONE 1-800-424-9300

**UN1760**, Corrosive liquid, n.o.s., 8, PG II  
(Potassium hydroxide, Sodium Hypochlorite)