

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS: DANGER: Corrosive, may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or clothing. Wear safety glasses or goggles and rubber gloves when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product organic matter such as feces, urine, etc. or with ammonia, acids, detergents or other chemicals WILL RELEASE CHLORINE gas irritating to eyes, lungs, and mucous membranes.

ENVIRONMENTAL HAZARDS: This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

DIRECTIONS FOR USE

It is a violation of federal law to use this product in a manner inconsistent with its labeling.

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

STORAGE & DISPOSAL: Do not contaminate water, food or feed by storage, disposal or cleaning of equipment.

KC-605 STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer, in accordance with state & local regulations. **KC-605 DISPOSAL:** To avoid wastes, use all material in this container by application according to label directions. If wastes cannot be avoided, offer remaining product to a waste disposal facility or pesticide disposal program (often such programs are run by state or local governments or by industry).

CONTAINER HANDLING:

NONREFILLABLE CONTAINER-DO NOT reuse or refill this container. Clean container promptly after emptying. To clean container: fill container 1/4 full with water. Replace the closure or plug the opening of the container. Rotate the container, making sure to rinse all surfaces. Turn the container upside down. Add the rinsate to the application equipment or mix tank or store rinsate for later use or disposal. Allow 30 seconds for rinsate to drain. Repeat this procedure two more times. Offer container for recycling if available or dispose of in a sanitary landfill, or by other procedure allowed by state & local authorities.

FOOD AND DAIRY – After cleaning & potable water rinse, and before use, sanitize all nonporous surfaces with 200 ppm KC-605 for two minutes. For all porous surfaces, use 600 ppm solution followed by sanitizing rinse of 200 ppm. See Table of Proportions. Surfaces must be adequately drained prior to contact with food. Allow to air dry. For mold control of nonporous surfaces a spray rinse of 200 ppm is recommended. See Table of Proportions.

BOOSTER FOR ALKALINE DETERGENTS TO CLEAN FOOD PROCESSING EQUIPMENT: KC-605 is an effective bleach cleaning booster for use with alkaline detergents. For cleaning application as a detergent booster, use 100-2000 ppm available chlorine by weight, see Table of Proportions, to aid in the removal of organic soils. All hard non-porous food contact surfaces treated with this boosted detergent must be rinsed thoroughly with a potable water rinse followed by sanitizing with an approved food contact surface sanitizer.

SANITIZING RINSE: FOOD AND DAIRY PROCESSORS: KC-605 may be used to sanitize all equipment, utensils, pipes, pans, tanks or flat surfaces which are hard nonporous and will not absorb sanitizer solution but which do come in contact with food products. Use 200 ppm solution for two minutes for nonporous surfaces. For effective sanitization, all surfaces must be wet thoroughly. Depending on equipment setup, immersion or flooding is best. A heavy spray is acceptable if properly applied to stationary equipment. Gross food particles and soil must be removed by a pre-flush or pre-scrape as necessary prior to sanitizing. Sanitizers for all surfaces not always requiring a rinse - Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following use of these compounds for sanitizing previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have a deleterious effect on edible products. These compounds may be used for microbial control on ceilings, floors, and walls at concentrations considerably higher than those allowed for sanitizing food contact surfaces without a potable water rinse unless, in the opinion of the Inspector-In-Charge, such use may result in contamination of food products. A potable water rinse is required following use of these compounds under conditions other than those stated above. The compounds must always be used at dilutions (see table of proportions) and according to applicable directions provided on the EPA registered label. Do not re-use solution. Provide fresh solution for each application.



KC-605

A SODIUM HYPOCHLORITE SOLUTION FOR SANITIZATION IN THE DAIRY, FOOD PROCESSING, FOOD SERVICE, AND WATER TREATMENT INDUSTRIES.

ACTIVE INGREDIENT:	
SODIUM HYPOCHLORITE	5.25%
OTHER INGREDIENTS	94.75%
TOTAL	100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

FIRST AID STATEMENT

IF IN EYES:

- Hold eye open and rinse slowly and gently with water for 15-20 minutes.
- Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.
- Call a poison control center or doctor for further treatment advice.

IF ON SKIN OR CLOTHING:

- Take off contaminated clothing.
- Rinse skin immediately with plenty of water for 15-20 minutes.
- Call a poison control center or doctor for further treatment advice.

IF INHALED:

- Move person to fresh air.
- If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth if possible.
- Call a poison control center or doctor for further treatment advice.

IF SWALLOWED:

- Call a poison control center or doctor immediately for further treatment advice.
- Have person sip a glass of water if able to swallow.
- Do not induce vomiting unless told to do so by poison control center or doctor.
- Do not give anything by mouth to an unconscious person.

HOT LINE NUMBER:

Have the product container or label with you when calling a poison center or doctor, or going for treatment.
Contact 1-800-222-1222 for emergency medical treatment information.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

Carry upright NEVER in passenger compartment of car, contact will damage upholstery.

See Side Panel for Additional Precautionary Statements.

EPA REG. NO. 9616-10-63679 EPA EST. NO. 9616-IL-1

Packaged for:
Packers Chemical
3729 Peddle Hollow Rd., Kieler, WI 53812

CONTENTS: 55 GALLONS BATCH CODE: _____

Manufactured by: Vertex Chemical Corporation, St. Louis, MO 63131

STATE AND LOCAL REGULATIONS – consult your dealer, state or local health authorities for additional information.

Do not apply this product through any type of irrigation system.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES: RINSE METHOD: A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. See table of proportions and prepare a 100 ppm solution. If no test kit is available, see table of proportions and prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes. **IMMERSION METHOD:** A solution of 100 ppm available chlorine (see table of proportions) may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure the available chlorine does not drop below 50 ppm. See table of proportions and prepare a 100 ppm sanitizing solution. If no test kit is available, see table of proportions and prepare 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes. **FLOW/PRESSURE METHOD:** Disassemble equipment and thoroughly clean after use. Assemble equipment in operating position prior to use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment. See table of proportions. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 2 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine. **CLEAN-IN-PLACE METHOD:** Thoroughly clean equipment after use. See table of proportions to prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 10 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine. **SPRAY METHOD:** Pre-clean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Use spray equipment which can resist hypochlorite solutions. Always empty and rinse spray equipment with potable water after use. Thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution. (See table of proportions.)

SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES: RINSE METHOD: See table of proportions and prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD:** See table of proportions and prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment. **SPRAY METHOD:** Pre-clean all surfaces after use. See table of proportions and prepare a 200 ppm available chlorine sanitizing solution of sufficient size. Use spray equipment which can resist hypochlorite solutions. Prior to using equipment, thoroughly spray all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

DISINFECTATION OF NONPOROUS NON-FOOD CONTACT SURFACES: RINSE METHOD: See table of proportions and prepare a disinfecting solution to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight. **IMMERSION METHOD:** See table of proportions and prepare a disinfecting solution in an immersion tank to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the disinfecting solution for at least 10 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

WATER TREATMENT COMPOUNDS: FOOD PROCESSING PLANTS CHLORINE POTABLE WATER TREATMENT COMPOUND-PROCESS WATER OR DRINKING WATER: Systems in establishments operating under the Federal Meat, Poultry, Shell Egg Grading and Egg Product Inspections Program. See table of proportions and treat poultry process water to a dosage of 5 ppm calculated as available chlorine. Chlorine may be used in poultry chiller intake water and in carcass wash water in poultry plants at levels up to 50 ppm calculated as available chlorine. Chlorine must be dispensed at a constant and uniform level and the method or system must be such that a controlled rate is maintained. Chlorine may be present in process water of meat plants at concentrations up to 5 parts per million calculated as available chlorine. Under reliable controls, the chlorine level may be increased in water used on meat carcasses up to 50 ppm.

TABLE OF PROPORTIONS – AVAILABLE CHLORINE

5 ppm – 16 fluid ounces per 1250 gallons water
50 ppm – 2.5 fluid ounces per 20 gallons water
100 ppm – 2.5 fluid ounces per 10 gallons water
200 ppm – 3 fluid ounces per 5 gallons water
600 ppm – 7.5 fluid ounces per 5 gallons water

ID # 30006

Rev. 08/10/2016