

FB-1546



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 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	1
PPE	C



NET CONTENTS: 5 GALLONS _____

55 GALLONS _____

275 GALLONS _____

BATCH:

FOR INDUSTRIAL USE ONLY
NOT FOR RETAIL SALE

ID # 21546

CHLORINATED ALKALINE FOAMING CLEANER

FB-1546 is a premium high-foaming, all-purpose liquid detergent which combines special surface-active agents with the power of alkalinity and chlorine bleach. It also contains sequestering and chelating additives for effective performance in hard water conditions. It may be used as a general cleaning agent on equipment, utensils, walls and floors by brush or by foaming device in all departments of dairy, meat, poultry and general food processing plants.

DIRECTIONS FOR USE: Rinse area to be cleaned with hot water (100-120°F) to remove gross soil.

FOAM CLEANING: Prepare a solution of 2-6 oz/gallon. Apply foam through foaming equipment utilizing warm water (100-120F), is possible. Scrub surfaces to loosen the soils. Rinse with potable water.

SPRAY CLEANING: Prepare a solution of 2-6 oz/gallon. Apply with a low-pressure spray equipment. Scrub to loosen the soils. Rinse with potable water.

MANUAL CLEANING: Prepare a solution of 1-4 oz/gallon in warm water (100-120F) if possible. Brush on equipment. Let soak. Rinse with potable water.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected

DO NOT use FB-1546 on aluminum or other soft metals, galvanized metals, and painted surfaces. When in doubt, pre-test on small areas. Do not mix with acids, ammonia or other cleaning chemicals.



Safe Foods Chemical Innovations

1501 E 8th Street

North Little Rock, AR 72114

501-758-8500

CHEMTREC EMERGENCY PHONE 1-800-424-9300

UN1760

**, Corrosive liquids, n.o.s., 8, PG II
(sodium hypochlorite and potassium hydroxide)**