





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 glycolic and citric acids.

Read SDS before using this product.

HIGH FOAMING ACID CLEANER

KC-413 is a high foaming, phosphate-free acid cleaner for removing alkali build up and hard water scale from equipment surfaces. KC-413 may be used in all departments of meat, poultry, dairy and general food processing plants.

DIRECTIONS FOR USE: Rinse area to be cleaned with hot water (100°F - 140°F) to remove gross soil. Use 3-10 ounces of KC-413 per gallon of hot water (100°F – 140°F). Spray or use brush to apply onto surfaces and let stand for about 10 minutes. Rinse with clean 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.



Safe Foods Chemical Innovations 1501 E 8th Street North Little Rock, AR 72114 501-758-8500



NET CONTENTS: 5 GALLONS

55 GALLONS

BATCH:

FOR INDUSTRIAL USE ONLY NOT FOR RETAIL SALE ID #20489

CHEMTREC EMERGENCY

PHONE

1-800-424-9300

