

FB-1244

CHLORINATED FOAMING CLEANER



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. Do not mix with acids.

Read SDS before using this product.

HEALTH	2
FLAMMABILITY	0
REACTIVITY	0
PPE	C



NET CONTENTS: 55 GALLONS _____
 275 GALLONS _____
 330 GALLONS _____

BATCH:

FOR INDUSTRIAL USE ONLY
 NOT FOR RETAIL SALE

ID #21244

FB-1244 is a high-foaming chlorinated cleaner designed for safe use on aluminum surfaces. The combination of ingredients in this product makes it a powerful cleaner for animal fats and oils, and protein soils. 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 meat, poultry and general food processing plants. Contains no phosphates.

DIRECTION FOR USE: Rinse area to be cleaned with hot water (100°F-140°F) to remove gross soil. Use in any foaming apparatus, diluting 3 to 6 ounces per gallon of hot water, or as desired. Dilution rate varies with length of exposure time to contact surfaces. Exceeding concentration of 12 ounces per gallon of water is not recommended. Let penetrate soils for 10 minutes. Rinse well with 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



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UN1760

, Corrosive liquid, n.o.s., 8, PG II
(potassium hydroxides and sodium hypochlorite)