2013-2265
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JPC 12

SODIUM HYPOCHLORITE

SOLUTION

Certified to NSF/ANSI 60

FOR INDUSTRIAL, INSTITUTIONAL AND COMMERCIAL, FOR SANITATION, DISINFECTION AND CLEANING IN FOOD PROCESSING PLANT, IN INDUSTRIAL RECIRCULATING COOLING WATER SYSTEMS AND SWIMMING POOL, FOR MUNICIPAL WATER TREATMENT OF SEWAGE AND INDUSTRIAL EFFLUENT

GUARANTEE: available chlorine present as sodium hypochlorite 10.3%

COMMERCIAL

REGISTRATION NUMBER: 21674 *PEST CONTROL PRODUCTS ACT*

CERTIFIED BY THE NSF (NATIONAL STANDARD FOUNDATION)

READ THE LABEL BEFORE USING

WARNING

CORROSIVE

NET CONTENTS : 10 l – 32,000 L

LES PRODUITS INDUSTRIELS JEAN-PAUL CÔTÉ
545, rue de l'Argon
Québec (Québec) G2N 2E3
Tel.: 418 849-3488

NOTICE TO USER: THIS PEST CONTROL PRODUCT IS TO BE USED ONLY IN ACCORDANCE WITH THE DIRECTIONS ON THE LABEL. IT IS AN OFFENCE UNDER THE PEST CONTROL PRODUCTS ACT TO USE THIS PRODUCT IN A WAY THAT IS INCONSISTENT WITH THE DIRECTIONS ON THE LABEL. THE USER ASSUMES THE RISK TO PERSONS OR PROPERTY THAT ARISES FROM ANY SUCH USE OF THIS PRODUCT.

DIRECTIONS FOR USE

Laundry: Dilute 40 to 50 ml of this product in 1 L of water and pour in your wash water before adding laundry. Use for white and for all fast colors. Safe for nylon, orlon, terylene. Do not use on wool, silk, non-fast colors or leather

Other uses: Removes stains, cleans and deodorizes toilets, baths, garbage cans, patient rooms, linoleum, woodwork, tiles, counters, sinks, refrigerators, and dish water. Use 20 ml per 1 L of water. Disinfects the hard surfaces in 10 minutes.

On the farm: Use only on hard, non-porous surfaces. Ensure that food contact surfaces and equipment have been previously cleaned and rinsed with potable water prior to sanitizing. Use 10 ml of JPC 12 per 5 L of water to establish a level of 200 ppm of available chlorine. Drain thoroughly prior to re-use.

SWIMMING POOLS:

1) Maintain recommended daily levels as determined by testing kit.
   Free available chlorine: 1.0 – 3.0 ppm
   pH: 7.2 – 7.8
   Total Alkalinity: 100 – 120 ppm
   Calcium Hardness: 200 – 300 ppm

2) Initially superchlorinate pool water by adding to the pool 1 L of this product per 10,000 L of pool water. For best results superchlorinate at dusk.

3) Chlorinate daily to maintain proper chlorine residual with 250 ml of this product per 10,000 L of pool water, or as needed.

NOTE: Hot weather, heavy pool usage, and rain may require higher usage rates to maintain appropriate chlorine residuals.

4) Superchlorinate weekly with 1 L of this product per 10,000 L of pool water when average daily temperature is 25 °C – 32 °C. Otherwise, superchlorinate every other week.

5) For visible algae, superchlorinate using 2 L of this product per 10,000 L of pool water. Heavy algae infestation may require dosages up to 3 L per 10,000 L. Vacuum pool when dead algae settles.

6) For wading pools, chlorinate daily to maintain a chlorine residual of 3 to 5 ppm by adding 45 ml of this product per 1,000 L of pool water, or as needed.

NOTE: For outdoor pools, chlorine residuals can be protected from destruction by the sun's rays by adding a stabilizer (cyanuric acid).

RECIRCULATING COOLING WATER SYSTEMS

Note: This product degrades with age. Use a chlorine test kit and increase dosage as

necessary to obtain the required level of available chlorine.
For the control of bacteria, algae and fungi, add JPC 12 to the lower basin, distribution box or some other point where uniform mixing is insured.

Initial Dose: When the system is notably fouled, add 60 to 120 g/1 000 L of water in the system to achieve 7.5 to 15.0 mg/L available chlorine by weight. Repeat until control
is achieved.

Subsequent Dose: When microbial control is evident, apply 30 to 60 g/1 000 L of water in the system to achieve 3.25 – 7.50 mg/L available chlorine by weight. Apply treatment weekly or as needed to maintain control. Badly fouled systems must be cleaned before treatment is begun.

FOR SPECIFIC USES IN MUNICIPAL WATER TREATMENT OF SEWAGE AND INDUSTRIAL EFFLUENT: ask your distributor for technical assistance.

FOR FOOD PROCESSING PLANTS: NOTE: Do not re-enter treated area until 2 hours after spray or fogging application.

Fish Processing Plants
Use to treat influent processing water for microbial control. Product should be fed into incoming water source with appropriate metering equipment and monitoring controls so as to not exceed 3 ppm total chlorine.

Poultry
Poultry carcasses or parts may be dipped or sprayed with water containing up to 50 ppm total available chlorine. Carcass contact surfaces (e.g. automatic evisceration equipment, transfer belts, cut-up belts, etc.) may be sanitized with water containing up to 200 ppm total available chlorine provided the surfaces are well drained prior to contact with poultry carcasses or parts.

1) **CARCASS SPRAY WASHERS**
Operators wishing to reduce the bacteria count on poultry carcasses should add 20 to-50 ppm total available chlorine to all their carcass washers e.g.post scalding shower, post defeathering shower, post carcass transfer shower, final inside outside carcass shower.

2) **AUTOMATIC POULTRY EVISCERATION EQUIPMENT**
Spray cleaning carcass contact surfaces of automatic poultry evisceration equipment with water containing 20 - 200 ppm total available chlorine has been shown to effectively reduce bacteria counts on such surfaces which in turn should decrease cross contamination to subsequent carcasses.

3) **REPROCESSING**
Reprocessed carcasses require a rinse with a sanitizing agent. Spray washing visibly clean carcasses with water containing 20 - 50 ppm total available chlorine

4) **WATER IMMERSION CHILLERS**

Suggest 20 - 50 ppm should be added to the make-up water line such that a total available chlorine residual is maintained in the chiller overflow water. Chlorine has been shown to be effective in killing pathogenic bacteria washed off the poultry carcasses and thus reduce the cross contamination of other carcasses within the chill tanks.

BEEF CARCASS

Chlorine solutions may be applied where it is accepted practice to apply water to product such as before, after or during the final carcass rinse. Pre-evisceration rinse systems consisting of a potable water rinse, and a second rinse with a chlorine solution are also permitted. The first rinse is applied as a low pressure water rinse to remove incidental foreign material. The second rinse, consisting of a 20 ppm total available chlorine, may be applied as a mist, fog or small droplet rinse.

The treatment must be followed by appropriate measures to ensure that any residues of the chlorine in question in or on the meat, resulting from the treatment are negligible. In practice this would involve a final rinse with potable water.

ENVIRONMENTAL HAZARDS:

This product is toxic to fish and other aquatic organisms. It is not to be used in circumstances that would cause or allow it to enter lakes, streams, ponds, estuaries, oceans or other waters in contravention of federal or provincial regulatory requirements. The requirements of applicable laws should be determined before using the product.

DISPOSAL:

1) Triple or pressure-rinse the empty container. Add the rinsings to the treatment site.
2) Follow provincial instructions for any required additional cleaning of the container prior to its disposal.
3) Make the empty container unsuitable for further use.
4) Dispose of the container in accordance with provincial requirements.
5) For information on the disposal of unused, unwanted product, contact the manufacturer or the provincial regulatory agency. Contact the manufacturer and the provincial regulatory agency in case of a spill and for the clean-up of spills.

PRECAUTIONS:

- **KEEP OUT OF REACH OF CHILDREN.**
- **Dangerous gas formed when mixed with acid.**
- **Do not mix with any other chemical.**
- **Do not re-enter treated area until two hours after spraying or fogging application.**
- **Wear goggles or a face shield, chemical-resistant gloves, long pants, a long sleeved shirt, shoes and socks when handling this product.**
- **Avoid contact with skin, eyes, and clothing.**
- **Avoid breathing vapor or mist; use with adequate ventilation.**
- **Wash thoroughly after handling.**
- **Immediately remove contaminated clothing and wash before reuse.**
- **Avoid contamination of food.**
- **Harmful if swallowed.**
- **Keep container closed and store in upright position in a cool dark location.**
- **Do not freeze.**

TOXICOLOGICAL INFORMATION: Probable mucosal damage may contraindicate the use of gastric lavage. Treat symptomatically.

FIRST AID:

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 centre or doctor for treatment advice.

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

If on skin or clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15–20 minutes. Call a poison control centre or doctor for treatment advice.

If inhaled: Move person into 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 centre or doctor for further treatment advice.

Take container and label or product name and Pest Control Product Registration Number with you when seeking medical attention.