CSI-633

SODIUM HYPOCHLORITE SOLUTION

FOR USE IN INDUSTRIAL, INSTITUTIONAL, SWIMMING POOL, FOOD PROCESSING PLANT, INDUSTRIAL RECIRCULATING COOLING WATER SSTEMS, FOR MUNICIPAL WATER TREATMENT OF SEWAGE AND INDUSTRIAL EFFLUENT AND FOR SANITIZATION, PASTEURIZERS FOR DISINFECTION, DISINFECTANT AND FOOD CONTACT SANITIZER

COMMERCIAL GRADE

REGISTRATION NO.: 33505 PEST CONTROL PRODUCTS ACT

ACTIVE INGREDIENT: 10.3%w/w available Chlorine as Sodium Hypochlorite DIN: 02246212 DISINFECTANT OF HARD SURFACES NON POROUS

READ THE LABEL BEFORE USING

CHIMIE-SOLUTION

808, boul. Guimond Longueuil, Québec J4G 1T5 (514) 755-7867

MUL97mg/L

NET CONTENTS: 3L to 10000L



DANGER CORROSIVE

DISINFECTS, REMOVES STAINS AND DEODORIZES!

DIRECTIONS FOR USE: LAUNDRY: Dilute 40 to 50mL of this product in 1L of water and pour in your wash water before adding laundry. Safe for Nylon, Orlon, Terylene and for all fast colors. Do not use on wool, silk, un-fast colors, leather or silverware.

DIFFERENT USES: Removes stains, disinfects and deodorizes: toilet bowls, baths, garbage cans, patient rooms, linoleum, woodwork, tiles, counters, sinks, refrigerators, dish water, 20 mL per liter of water disinfects 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 20ml of this product per 10L 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: 1.0-3.0ppm; pH: 7.2-7.8; Total Alkalinity: 100-120ppm; Calcium Hardness: 200–300ppm. 2) INITIALLY super-chlorinate pool water by adding to the pool 1L of this product per 10000L of pool water. For best results super-chlorinate at dusk. 3) CHLORINATE DAILY to maintain proper chlorine residual with 250mL of this product per 10000L of pool water, or as needed. NOTE: Hot weather, heavy pool usage, and rain may require higher usage rates to maintain proper chlorine residuals. 4) SUPER-CHLORINATE WEEKLY with 1L of this product per 10000L of pool water when average daily temperature is 25°C-32°C. OTHERWISE, super-chlorinate every other week. 5) FOR VISIBLE ALGAE super-chlorinate using 2L of this product per 10000L of pool water. Heavy algae infestation may require dosages up to 3L per 10000L. Vacuum pool when dead algae settles. 6) For WADING POOLS, chlorinate daily to maintain chlorine residual of 3–5ppm by adding 45mL of this product per 1000L of pool water, or as needed. NOTE: For outdoor pools, chlorine residuals can be protected from destruction by sun's rays by addition of stabilizer (cyanuric acid).

FOR USE IN RECIRCULATING COOLING WATER SYSTEMS AND BREWERY PASTEURIZERS:

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 this product to the lower basin, distribution box or some other point to insure uniform mixing. INITIAL DOSE: When the system is notably fouled, add 60 to 120g/1000L of water in the system to achieve 7.5 to

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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/1000L of water in the system to achieve 3.25–7.50mg/L available chlorine by weight. Apply treatment weekly or as needed to maintain control. Badly fouled systems must be cleaned before treatment is begun. NOTE: The water in the systems treated with this product must not come into direct contact with food or beverage. Residual chemicals from the product on the exterior of the cans, bottles or other containers are effectively removed by potable water wash at discharge end.

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

FOR FOOD PROCESSING PLANTS:

FISH: 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 50ppm 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 200ppm 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 20-50 ppm total available chlorine to all their carcass washers' e.g. post scalding shower, post de-feathering 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 20-200ppm 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 20-50ppm total available chlorine. 4) WATER IMMERSION CHILLERS Suggest 20-50ppm should be added to the make-up water line such that 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 2018-5558 2019-07-31

low pressure water rinse to remove incidental foreign material. The second rinse, consisting of 20ppm 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.

PRECAUTIONS: KEEP OUT OF REACH OF CHILDREN.

1) Dangerous gas formed when mixed with acid. 2) Do not mix with any other chemical. 3) Corrosive for eyes and extremely irritant for skin. Avoid contact with skin, eyes and clothing. 4) May be fatal if swallowed. 5) Do not re-enter treated area until two hours after spray or fogging application. 6) Wear goggles or a face shield, chemical-resistant gloves, long pants, a long sleeved shirt, shoes and socks when handling this product. 7) Immediately remove contaminated clothing and wash before reuse. 8) Avoid breathing vapor or mist; use with adequate ventilation. 9) Wash thoroughly after handling. 10) Avoid contamination of food 11) Keep container closed and store in upright position in a cool dark location. 12) This product does not fear freezing.

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 center or doctor for treatment advice.

IF SWALLOWED; call IMMEDIATELY a poison control center or doctor for treatment advice. Have person sip glass water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF ON SKIN OR CLOTHING; Remove contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for 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. Take: container, label, product name and Pest Control Product Registration Number with you when seeking medical attention.

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

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

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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 rinsing 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.

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.