

# FB-1542

## CHLORINATED ALKALINE CIP 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 and shoes 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.

FB-1542 is a medium to heavy duty, alkaline, chlorinated, liquid detergent formulated for use in CIP cleaning of tubs and trays, bulk tanks, pipelines and fillers typically found in dairies, meat and poultry plants, beverage plants and other food processing plants. Formulated for use in spray, soak and recirculation CIP operations where heavy food-borne soils must be removed. The formula blend of FB-1542 provides effective cleaning action and excellent rinsability in most hard water conditions.

**DIRECTIONS FOR USE:** Rinse area to be cleaned with water to remove gross soil. Dilute 4-8 ounces per gallon of water. Spray on equipment and let stand for 5 minutes. Follow with a potable water rinse. For more information on usage, contact your Safe Foods Chemical Innovations' Representative.

For CIP systems, circulate a solution of 0.5-1.5 ounces per gallon for 30 minutes, drain and 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.

DO NOT use FB-1542 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.

SAMPLE



**Safe Foods Chemical Innovations**  
1501 E 8<sup>th</sup> Street  
North Little Rock, AR 72114  
501-758-8500

**CHEMTREC EMERGENCY PHONE 1-800-424-9300**

HEALTH	2
FLAMMABILITY	0
REACTIVITY	0
PPE	C



NET CONTENTS: 5 GALLONS \_\_\_\_\_  
55 GALLONS \_\_\_\_\_

FOR INDUSTRIAL USE ONLY  
NOT FOR RETAIL SALE ID # 21542

BATCH:

# UN1760

, Corrosive liquid, n.o.s., 8, PG II  
(Potassium hydroxide, Sodium Hypochlorite)