

Opti-Pak



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Opti-Pak Sanitizer

Product Properties

COLOR: Clear, Colorless
ODOR: Chlorine
VISCOSITY: Thin
pH: 1.38
SPECIFIC GRAVITY: 1.20
SOLUBILITY IN WATER: Complete
ACTIVE INGREDIENT: Sodium Hypochlorite

EPA REGISTERED

NOTE: NOT ALL DISINFECTANT AND SANITIZER PRODUCTS ARE AVAILABLE IN ALL STATES.
HACCP COMPLIANT NO-RINSE FOOD CONTACT SURFACE SANITIZER

DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH IT'S LABELING.

IMPORTANT! ALL SANITIZING APPLICATIONS

FOR ALL FOOD CONTACT SURFACES AND OBJECTS - Remove food particles by flushing, scraping and, when necessary, soaking. Wash thoroughly with a good detergent or compatible cleaner and rinse with potable water before application of SODIUM HYPOCHLORITE solution. Wet all surfaces thoroughly with Opti-Pak Sanitizer solution by immersion, flooding or spraying. Contact time must be at least 2 minutes. Drain solution and air dry. Do not wash with potable water after sanitizing. Opti-Pak Sanitizer must not be re-used for sanitizing purposes. Prepare a fresh solution daily if the old solution becomes diluted or soiled.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

Rinse Method A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing required quantity of product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes. **Immersion Method** A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 50 ppm. If no test kit is available, prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment. Sanitizers used in automatic systems may be used for general cleaning but may not be reused for sanitizing purposes.

SANITIZING AGENT FOR DINNERWARE AND UTENSILS

This product can be used as a sanitizing rinse of PRE-CLEANED, hand washed or machine washed dinnerware and food utensils at restaurants, hotels, and resorts. A solution of 100 ppm available chlorine may be used if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to ensure that the available chlorine does not drop below 100 ppm. If no test kit is available, prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. For hand dishwashing, exposure to solution must be at least 1 minute or as required by local or state health departments. For machine washing, exposure time must be at least 2 minutes or a contact time specified by governing sanitary code. Check with your Health Department as requirements vary. This product may be used as a bleaching and destaining agent in commercial dishwashing machines. Do not use this product as a final rinse on silver or silver plate as severe tarnishing will occur.

DANGER: Corrosive. May cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or on clothing. Wear safety glasses, goggles or face shield and rubber gloves (PVC or Nitrile) when handling this product. Wash with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, etc. or with ammonia, acids, detergents or other chemicals will release hazardous gases irritating to eyes, lungs and mucous membranes.

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 poison control center or doctor for treatment advice.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

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

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

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REFER TO PRODUCT LABEL AND SDS
FOR ADDITIONAL INFORMATION