

THICKENED BLOCK WHITENER

Cutting Board and Block Destainer

Formulated with a powerful combination of sodium hypochlorite, caustic soda and detergents. For use in meat, poultry and fish processing areas, delicatessens, restaurant kitchens, and bakeries. Use to remove blood, fats, marrow, and protein soils from butcher blocks, tables and other food processing equipment.



PRODUCT INFORMATION:

- Cleans and removes stains from soiled cutting boards and blocks
- Thickened formula sticks to the surface, does not run off
- Powerful formulation for use in meat, poultry and fish processing areas

pH..... 12.0 - 13.0
Viscosity Viscous
Fragrance Chlorine-like
Color..... Yellow
Packaged 4/1 GL Case

DIRECTIONS FOR USE:

1. Remove all food residue from surface.
2. Rinse surface completely.
3. Apply undiluted product onto surface to be whitened by pouring or spraying.
4. Soak for 5 to 10 minutes; longer if needed for heavy soils.
5. Scrub surface with stiff bristle brush.
6. Rinse surface completely with fresh, clear water.

Equipment needed for use: Stiff bristle brush with handle, rubber gloves, goggles or face shield, chemical-resistant apron

IMPORTANT: Protective outerwear should be worn at all times during this procedure. Table top should be cleaned following the proper procedure.

IMPORTANT SAFETY INFORMATION:



DANGER

Causes severe skin burns and eye damage.

Wear protective gloves, protective clothing, eye protection and face protection. Do not breathe vapors.

FIRST AID: IF ON SKIN (or hair): Remove immediately all contaminated clothing. Rinse skin with water. **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. **IF SWALLOWED:** Rinse mouth. Do NOT induce vomiting. Immediately call a POISON CENTER or physician.

Emergency Response Number ChemTel Inc. 1-800-255-3924

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