

EFFICACY EVALUATION AND TECHNICAL MANAGEMENT SECTION

EFFICACY REVIEW -I

ANTIMICROBIAL PROGRAM BRANCH

IN 11/29/93 OUT 12/3/93

Reviewed by Michael Nieves Date 12/3/93
EPA Reg. No. or File Symbol 1677-90
EPA Petition or EUP No. None
Date Division Received 7-23-93
Type Product Food Contact Surface Sanitizer
MRID No(s) 427276-01
Product Manager PM 32 (Douglas)
Product Name Mandate CIP Acid Sanitizer
Company Name Ecolab Inc.
Submission Purpose New Application
Type Formulation Liquid

<u>Active Ingredients(s)</u>	<u>%</u>
Phosphoric Acid.....	23.8
Citric Acid.....	20.0
Octanoic Acid.....	6.0
Decanoic Acid.....	2.0

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200.0 **Introduction:**

200.1 **Uses:**

See attached proposed label.

200.2 **Background Information:**

The submission received 7-23-93, is an application for new registration with efficacy data and proposed label.

200.3 **Factors Affecting Amount/Type of Data Required:**

None.

201.0 **Data Summary**

None

201.1 **Abstract of Test Reports:**

None

201.2 **Brief Description of Tests:**

"Mandate Food Contact Surface Sanitizing Efficacy" by Leanne J. Adkins of Ecolab, Inc., 840 Sibley Memorial Highway, Mendota Heights, MN 55118; dated 3-31-1993, (427276-01).

201.3 **Data Summaries**

None

201.4 **Other Summarized Results:**

See Recommendations under 202.0.

202.0 Recommendations

202.1 Efficacy Supported By The Data:

A. "Mandate Food Contact Surface Sanitizing Efficacy" by Leanne J. Adkins of Ecolab, Inc., 840 Sibley Memorial Highway, Mendota Heights, MN 55118; dated 3-31-1993, (427276-01).

The submitted data developed by the AOAC Germicidal and Detergent Sanitizer Test Method appear adequate to support effectiveness of the product as a sanitizing rinse for previously cleaned food contact surfaces against Escherichia coli and Staphylococcus aureus at the recommended use dilution of 1 ounce in 6 gallons of hard water (500 ppm hard water as CaCO₃) for sanitizing by immersion or circulation and 1 ounce in 3 gallons of hard water (500 ppm hard water as CaCO₃) for spray sanitizing for a contact time of 30 seconds at 25°C.

203.0 Labeling:

Under DIRECTIONS FOR USE:

1. Delete "...-clean all surfaces thoroughly with proper detergent and rinse with water" to "Remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak treatment. Thoroughly wash surfaces or objects with a good detergent or compatible cleaner, followed by a potable water rinse prior to application of the sanitizing solution".
2. Change "Drain thoroughly" to read "Drain thoroughly and then air dry".
3. Delete all references to concentrations in parts per million (ppm); for example "...use MANDATE at 1 ounce to 6 gallons of water (1300 ppm)" should read "...use MANDATE at 1 ounce to 6 gallons of water".