

Time Products, Inc.
3780 Browns Mill Road SE.
Atlanta, GA 30354

MAR - 2 1989

Attention: Earl Blougn

Gentlemen:

Subject: TIME SAVER Sani-Rinse
EPA Registration No. 5991-1
Your Submission Dated November 1, 1988
EPA Received Date November 7, 1988

The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, is acceptable provided that you:

1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling.
 - a. Delete the term "General Classification."
 - b. Place the misuse statement directly below the "Directions For Use" heading.
 - c. Delete the statement "Only For Sale to, Use and Storage by Service Personnel."
 - d. On the right side panel, delete the signal word "Warning."
2. The revised Confidential Statement of Formula agrees with the label and is acceptable.
3. Submit five (5) copies of your final printed labeling before you release the product for shipment.

Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

50267:I:Leavy:L-3:KENCO:02/03/89:03/14/89:CL:VO:AS

CONCURRENCES


SYMBOL								
SURNAME								
DATE								

-2-

A stamped copy of the labeling is enclosed for your records.

If you have any questions concerning this letter, please contact Karen Leavy at (703) 557-3966.

Sincerely yours,

John H. Lee 
Product Manager (31)
Antimicrobial Program Branch
Registration Division (TS-767C)

Enclosure

DIRECTIONS FOR USE

As Final Sanitizing Rinse for Eating Utensils

Dishes and Drinking Glasses:

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner. **DO NOT USE SOAP.**
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.

Food Processing Plants:

Thoroughly clean and rinse all surfaces prior to sanitizing. Sanitize by wiping, spraying or misting with a solution of 200 ppm of this product. This product is not to be used as a preservative for foods.

Food Egg Sanitizing:

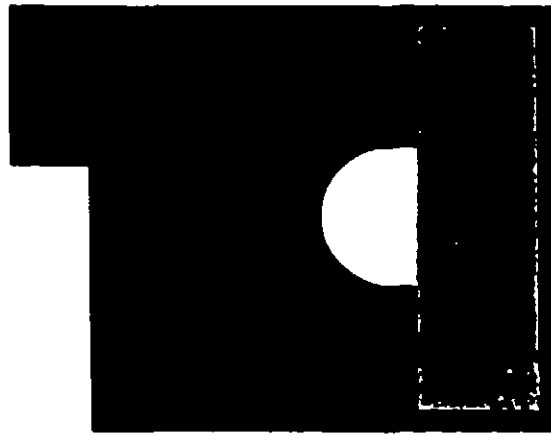
1. Clean eggs with egg shell cleaner
2. Rinse thoroughly with Potable Water. To sanitize previously cleaned food grade eggs in shell egg and egg product processing plants, spray with 1 ounce of product in 4 gallons of water (200 ppm active). The solution should be warmer than the eggs, but not exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be immediately broken for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution must not be reused sanitizing eggs.

For the general disinfection of floors, walls, furniture, bath tubs, shower stalls, toilet seats first thoroughly clean with a good detergent. Then disinfect with a 400 ppm solution of this product. Apply by sponge, mop, spray or by immersion in the solution to wet all surfaces thoroughly. For specific disinfection against the organism *Pseudomonas Aeruginosa* it is necessary for use solution to contain 800 ppm active agent. A 10-minute contact time is necessary for effectiveness. Do not reuse solutions.

Milk Farms and Milk Processing Plants: First clean equipment and utensils thoroughly with a good detergent. Then sanitize with a 200 ppm solution of this product. A further rinse in clean running water is recommended. **As a Deodorant Solution:** For waste containers, soiled materials or surfaces, use 1 to 2 ounces of this product to each gallon of water.

GENERAL CLASSIFICATION.

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.



ACCEPTED
COMMERCIAL
EPA EST. NO. 5991-GA-1

TIME-SAVER® MAR 02 1989

SANNI-RINSE

Active Ingredient-Alkyl* dimethyl benzyl ammonium chlorides

50% C14, 40% C12, 10% C16	10%
Inert Ingredients	90%
Total	100%

5991-1

This product fulfills the criteria of Appendix F of the Grade 'A' Pasteurized Milk Ordinance 1965 Recommendations for the U.S. Public Health Service in waters up to 550 ppm of hardness calculated as CaCO₃ when tested by the AOAC Germicidal and Detergent Sanitizers Official Method.

WARNING:

Keep Out of Reach of Children.
Causes eye or skin irritation. Do not get in eyes, on skin or on clothing.

HARMFUL IF SWALLOWED. AVOID CONTAMINATION OF FOODS.
SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONS.

Only for Sale to, Use and Storage by Service Personnel.

EPA REG NO 5991-1

EPA EST NO 5991-GA-1

NET CONTENTS: 4 X 1 U.S. GALS.

MANUFACTURED BY:



TIME CHEMICAL, INC.

3780 Browns Mill Road, S.E.
Atlanta, Georgia 30354
(404) 767-7526

A SUBSIDIARY OF HEALTH-CHEM CORPORATION

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400 ppm
800 ppm

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In Accordance with Notice No. 2.
Based on Draft Labeling Dates 3/2/59

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WARNING: IF SWALLOWED, AVOID CONTAMINATION OF FOODS. SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONS

EPA REG NO. 6891-1

EPA EST NO. 6891-9A-1

NET CONTENTS: 1 GALLON

Manufactured by



TIME PRODUCTS, INC.

3780 Browns Mill Road, S.E.
Atlanta, Georgia 30354
(404) 767-7526

200 ppm
400 ppm
800 ppm

This product when used is authorized for use by most in restaurants, hotels, bars

Do not contaminate water

Wastes resulting from this waste disposal facility

Triple rinse. Then offer to landfill, or by other process

PRE
HAZARDOUS

STATE

In case of contact, immediately call a physician. Remove as large quantity of water as possible

050600

