

43410-69

09-19-2011

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

SEP 19 2011

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

David J. Hall
President
Agri-Chem Consulting
420 North St.
Clermont, FL 34711

Subject: Agri-Clor X
EPA Reg. No. 43410-69
Application Dated: August 16, 2011
Receipt Date: August 25, 2011

Dear Mr. Hall:

The following notification submitted in connection with registration under the provisions of PR Notice 98-10, Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) section 3(c)9 is acceptable.

Proposed Notification:

- Revised Container Disposal Statement per PR Notice 2007-4

Comments:

Based on a review of the material submitted, the following comments apply:

This application for notification to revise the product label, as referenced above, is acceptable. A copy has been placed in our records for future reference.

Should you have any questions or comments concerning this letter, please contact me at harris.monisha@epa.gov or call (703) 308-0410.

Sincerely,

Monisha Harris
Product Manager (32)
Regulatory Management Branch II
Antimicrobials Division (7510P)

CONCURRENCES

SYMBOL	7510P						
SURNAME	Harris						
DATE	9-19-11						

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United States
Environmental Protection Agency
 Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number

Application for Pesticide - Section I

1. Company/Product Number 43410-69	2. EPA Product Manager Monisha Harris	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Agri-Clor X	PM#	
5. Name and Address of Applicant (Include ZIP Code) Agri-Chem 27536 CR 561 Tavares, FL 32778 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3) (b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

Explanation: Use additional page(s) if necessary. (For section I and Section II.)

Notification per PR Notice 2007-4. Please see attached cover letter

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input checked="" type="checkbox"/> Metal	<input checked="" type="checkbox"/> Plastic
				<input type="checkbox"/> Glass	<input type="checkbox"/> Paper
* Certification must be submitted	If "Yes" Unit Packaging wgt.	No. per container	If "Yes" Package wgt	Other (Specify) _____	
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container 5 to 300 US Gallons		5. Location of Label Directions <input checked="" type="checkbox"/> On label	
6. Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph <input type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled			<input type="checkbox"/> Other _____		

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name David J. Hall	Title President	Telephone No. (Include Area Code) 352-343-3484
Certification I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received (Stamped)
2. Signature 	3. Title President	
4. Typed Name David J. Hall	5. Date August 16, 2011	

Agri-Chem Consulting

420 North St.
Clermont, FL 34711
407-701-7999

August 16, 2011

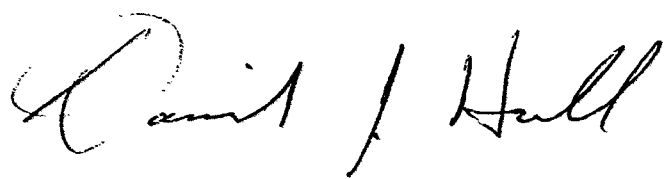
Document Processing Desk (7504P)
Office of Pesticide Programs (7504P)
U. S. Environmental Protection Agency
1200 Pennsylvania Avenue, N. W.
Washington, DC 20460

Re: Notification per PR Notice 2007-4

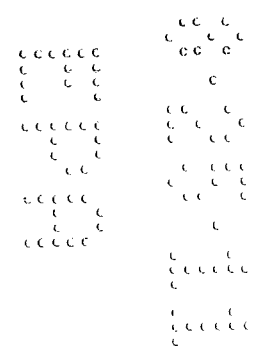
Enclosed please find 5 copies of our label incorporation the corrected Container disposal Statement.

Thank you for your attention to this matter.

Sincerely,



David J Hall
President



Agri-Chem

Agri-Clor-X

ACTIVE INGREDIENTS:

Sodium Hypochlorite 10%
 INERT INGREDIENTS: 90%
 TOTAL: 100%

KEEP OUT OF REACH OF CHILDREN
DANGER

First Aid

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

- 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 poison control center or doctor for treatment advice.
- If inhaled**
 - Move person to fresh air.
 - If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.
 - Call poison control center or doctor for treatment advice.

HOTLINE NUMBER

Infotrec: (800) 535-5053

NOTE TO PHYSICIAN

Prohibit mucosal damage any contraindicate the use of gastric lavage. See full panel for additional precautionary (and first aid) statements.

Agri-Chem

27536 CR 561 Tavares, FL 32778
 Ph 352-343-3484 • Fx 352-343-0083

EPA Reg No. 43410-68
 EPA Est. No. 83109-FL-1

Net Contents _____ US Gallons

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

DANGER

Corrosive may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear safety glasses and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit, and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PHYSICAL OR CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

STORAGE AND DISPOSAL

Storage: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water.

PESTICIDE DISPOSAL: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. Open dumping is prohibited. If wastes cannot be disposed of according to label directions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse this container to hold materials other than pesticides or dilute pesticides (rinseate). After emptying and cleaning, it may be allowable to temporarily hold rinseate or other pesticide-related materials in the container. Contact your state regulatory agency to determine allowable practices in your state. Offer for recycling if available.

DIRECTIONS FOR USE

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

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

PRODUCT USE

AGRICULTURAL USES

FRUIT & VEGETABLE SANITIZING: Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 6 oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the restraining sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

FRUIT AND VEGETABLE WASHING

For the recommended concentration of available chlorine for various commodities to be treated see the table below. To obtain a 100 ppm solution of chlorine add 1 gallon of Agri-Clor-X to 1000 gallons of water. Use IBI Buffer 24 to correct pH's recommended.

For Green Onions (Quarantine). Use of a 200 ppm chlorine solution at pH 6.0 to 7.5 is achieved by 2 gallons of Agri-Clor-X in 1000 gallons of water with 1.2 gallons of IBI Buffer 24. (Amount of buffer is dependent upon starting pH of the water used. Apply for 2 minutes using a suitable spray or drip treatment.)

For washing fruits and vegetables in accordance with 21 CFR 173.315 Agri-Clor-X may be used to assist in the washing of fruits and vegetables at a concentration not to exceed 0.2% (2000 ppm). Such use must be followed by a potable water rinse.

Potatoes can be sanitized after cleaning and prior to storage by spraying with a sanitizing solution at a level of 1 gallon of sanitizing solution per ton of potatoes. Thoroughly mix 1 oz. of this product to 2 gallons of water to obtain 500 ppm available chlorine.

Commodity	ppm available chlorine to use
Apple	150-200
Avocadoes	100-150
Asparagus	125-150
Broccoli Sprouts	100-150
Corn	100-200
Cauliflower	300-400
Celery	100-110
Cherry	75-100
Corn Fruit	25-200
Cropped Cabbage or Lettuce (1)	80-100
Cucumbers	300-350
Green Onions	75-120
Melons - Flow through washer	100-150
Melons - Hydrocooler	10
Mushrooms (2)	100-200
Peaches, Nectarines and Plums	50-100
Pears (Without Buffer)	200-300
Peppers - Flow through washer	300-400
Peppers - Dump tank	100-135
Potatoes - Flow through washer	65-125
Potatoes - Ph system	100-150
Rubidies	100-150
Staw Fruit - Hydrocooler	30-75
Tomatoes - Flow through washer	300-350
Tomatoes - Dump tank	20-120

1 - After treatment the effluent moisture must be removed by a centrifugation process.
 2 - After treatment with the chlorinated water, the mushrooms must be treated with 0.2% Sodium hypochlorite (antioxidant treatment) to prevent browning.

Seller warrants that this material conforms to the label and increases only for the purposes referred to in the Directions for Use. No other warranty, express or implied, is made. This includes any other express or implied warranty of FITNESS or MERCHANTABILITY. No agent of Seller is authorized to do so except in writing, with a specific reference to this warranty. Any damages arising from a breach of this warranty shall be limited to direct damages, and shall not include consequential damages, such as loss of profits or values.

NOTIFICATION
 Data Reviewed: 9/11/2011
 Prepared By: P. H. H. H.

f-l-s