

PM32

168-1

1 of 3

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

OCT 26 1990

Mr. Lee R. Zimmerli  
Great Western Chemical Company  
808 Southwest Fifteenth Avenue  
Portland, OR 97205

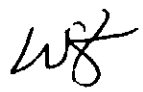
Dear Mr. Zimmerli:

Subject: Degrate Fogging Directions in Food and  
Beverage Plants  
Masco Brand Wasacior  
EPA Registration No. 163-1  
Your Amendment Dated September 19, 1990

The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, is acceptable. A stamped copy is enclosed for your records. Five (5) copies of the finished labeling must be submitted before you release the product for shipment.

If you have any further questions, please contact Ms. Barbara Pringle at (703) 557-0434.

Sincerely yours,



Walter C. Francis  
Acting Product Manager (32)  
Antimicrobial Program Branch  
Registration Division (H7505C)

ENCLOSURE

**BEST AVAILABLE COPY**

61972:f:Pringle:L32-1:KENCO:10/11/90:11/10/90:CL:vo:ek:de

CONCURRENCES

SYMBOL	H-7504e						
SURNAME	Pringle						
DATE	10/12						

**CONTENTS  
FREEZABLE  
KEEP WARM**

EPA Reg. No. 168-001  
EPA Est. No. 168-UT-1

**BLEACH - DISINFECTANT - DEODORANT**  
**WASACLO**  
**HIGH-TEST SODIUM HYPOCHLORITE SOLUTION**

**ACTIVE INGREDIENT:**  
Sodium Hypochlorite by weight (Available Chlorine 10%) ..... 11.0%  
**INERT INGREDIENTS:** ..... 89.0%  
**TOTAL** ..... 100.00%

**DANGER  
KEEP OUT OF  
REACH OF  
CHILDREN**

**DOT  
SHIPPING NAME**  
Hypochlorite Solution  
containing more than 7%  
available chlorine  
**DOT 3529**  
EPA Letter Docket

**OCT 3 8 1999**

**PRECAUTIONARY STATEMENTS—HAZARDS TO HUMANS AND DOMESTIC ANIMALS**  
**DANGER:** Corrosive. Causes eye damage. May cause severe skin irritation or chemical burns to broken skin. Do not get in eyes, on skin or on clothing. Wear chemical goggles and rubber gloves when handling this product. Wash thoroughly after handling. Do not breathe vapors. Vapors/poisonous mist may be present. Do not return until completely clean.

**ENVIRONMENTAL HAZARDS:** This product is toxic to fish. Do not discharge into lakes, streams, ponds, rivers, or public waterways unless in accordance with a NPDES permit. For guidance, contact the regional office of the Environmental Protection Agency.

**PHYSICAL AND CHEMICAL HAZARDS: SPILLING OR OVERSPREADING:** Mix Warm Brand WASACLO only with water according to the label directions. Do not mix this product with chemicals in a container which has previously held air or organic matter (e.g., oil, kerosene, etc.) which will release chlorine and other hazardous gases which are poisonous to fish, birds and mammals.

**STATEMENT OF PRACTICAL TREATMENT (FIRST AID)**

**IF IN EYES:** Flush eyes with plenty of clean running water for at least 15 minutes lifting the upper and lower lids occasionally. Call a physician immediately if on skin. Flush with plenty of clean water and wash with soap and water. If irritation occurs, get medical attention.

**IF SWALLOWED:** Do NOT induce vomiting. Immediately give a large quantity of milk or water to drink and seek a physician. Do NOT give orange or other acidic liquids to drink. Never give anything by mouth to an unconscious person.

**DIRECTIONS FOR USE**

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

**USE OF WASACLO:** (1) 1 cup of 10% available chlorine solution contains approximately 200 parts of available chlorine in one million parts solution. For smaller amounts, use less than WASACLO (1 cup per gallon water). The concentration is recommended by the U.S. Public Health Service. This concentration must be kept above 50 parts per million for distribution of chlorine, etc. to insure satisfactory results. Because chlorine-by-weight will decrease in concentration upon contact with metal surfaces and organic matter (with residues, etc.), the higher concentration is necessary. Always make solution with clean, cool water.

**BOTTLES, CANS, PAILS AND GENERAL DRAIN EQUIPMENT:** Clean articles thoroughly with warm water and cleaning powder. Rinse with clean water. Invert small items or thoroughly scrub large items with 200 ppm WASACLO solution for at least 2 minutes. Allow to drain and air dry, or potable water rinse is required.

**BREWERY & BEVERAGE EQUIPMENT:** Clean thoroughly with an alkali solution and rinse with clean water. Allow a 200 ppm WASACLO solution to flow through pipes, hoses, etc. and spray the inside of storage and processing tanks for at least 2 minutes. Thoroughly clean equipment of equipment and allow to air dry.

**RESTAURANT SANITIZER:** For use on dishes, glasses, silverware, cooking utensils, food processing equipment and food storage areas. Prior to use, thoroughly clean and rinse items. Soak or immerse items in 200 ppm WASACLO solution for at least 2 minutes. Allow items to drain and air dry or potable water rinse is required.

**SANITIZING FOOD PLANT PROCESSING EQUIPMENT AND UTENSILS:** Thoroughly clean all equipment and utensils with an appropriate detergent solution and rinse with potable water. Then spray or scrub the equipment with a 200 ppm available chlorine WASACLO solution for at least 2 minutes. Allow the equipment and utensils to drain thoroughly and air dry.

**SANITIZING POTABLE WATER IN FOOD PROCESSING PLANTS:** WASACLO may be used to sanitize the process water of meat and poultry food processing plants by adding a minimum of one ounce of WASACLO per each 200 gallons of water (minimum 5 ppm available chlorine minimum). The WASACLO must be dispersed at a consistent and uniform level. This method or system of dispensing must be such that a controlled rate is maintained.

**TURNING POOLS, FILL & DRAIN POOLS:** After pool is filled, use 11 fluid oz. of WASACLO per each 10,000 gallons of pool capacity (1 fluid oz. is 1.6 ppm available chlorine). Distribute in 5.5 gallon containers and distribute the mixture evenly over the water surface of pool. Repeat dosage until chlorine residual established at 0.5 to 1.0 ppm. Use a chlorine test kit to determine available chlorine levels. Test pool frequently. If a reading drops to 0.5 ppm available chlorine, repeat pool treatment using a WASACLO solution of 1 fluid oz. per each 10,000 gallons of pool capacity. Pool water should be retested at a pH of 7.2 to 7.8 as determined by a pH test kit. **NOTE:** Some waters already chlorine rapidly. If this is the case, then increase dosage proportionately until the recommended available chlorine concentration is achieved.

**RECIRCULATION POOLS:** Keep WASACLO available to locally treat portions of the pool which may fall below 0.5 ppm residual available chlorine. Add the WASACLO in increments for 10 and 200 ppm.

**WASHING DRESSING ROOM FLOORS, POOL DECKS, ETC.:** First remove all visible dirt and then clean with solution of 5 ppm WASACLO per gallon of water.

**DISINFECTION OF BEVERAGES AND PIPELINES OF PUBLIC WATER SYSTEMS:** New materials and pipelines should always be thoroughly flushed with WASACLO solution. Old systems which have a bacterial growth imparting disagreeable color and odors should also be disinfected, using a concentration of 50 ppm available chlorine (1 gallon WASACLO per 10,000 gallons of water). Allow water to enter reservoir until total quantity reaches capacity of system to be disinfected. Treat each WASACLO concentration and open hydrants until chlorine from each that quantity chlorine has been applied. Let stand minimum of two hours, then flush completely. Test material with not contacted by the 50 ppm solution by scrubbing down with a 1% WASACLO solution.

**OTHER NON-SANITIZING USES**

**CLEANING ADJUTIVE:** WASACLO can be added to alkaline cleaners or their cleaning solutions to enhance their cleaning action, especially for the removal of proteinaceous soils. WASACLO should be added in amounts sufficient to accomplish the intended purpose. After the cleaning operation is finished, rinse of surfaces thoroughly with potable water.

**WASHING AND PEELING OF FRUITS AND VEGETABLES:** WASACLO may be used to wash or to peel in the type peeling of fruits and vegetables not to exceed 0.7% active ingredient in accordance with the regulatory limit of 71 CFR 173.294. Use no more than 1/2 fluid oz. WASACLO per each 4 gallons of water. After treatment, rinse fruits and vegetables with potable water.

**DO NOT MIX WITH ACIDS OR AMMONIA.** Releases chlorine gas.



Under the Federal Insecticide, Fungicide, and Rodenticide Act, it is unlawful to sell, distribute, or use a pesticide which is not registered under EPA Act.

**BEST**

**NOTE:** Product degrades with age. Use a test kit and increase dosage as necessary to obtain required chlorine levels. WASACLO is not strongly when purchased. Use within a few weeks. Replace with fresh product. Stainless steel may be corroded with concentration of solution above 500 ppm.

**NET CONTENTS: 55 GALLONS**  
Authorized by USDA for use in Federally inspected meat, rabbit, egg products and poultry plants.

**STORAGE AND DISPOSAL:** DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE, DISPOSAL OR CLEANING OF EQUIPMENT.

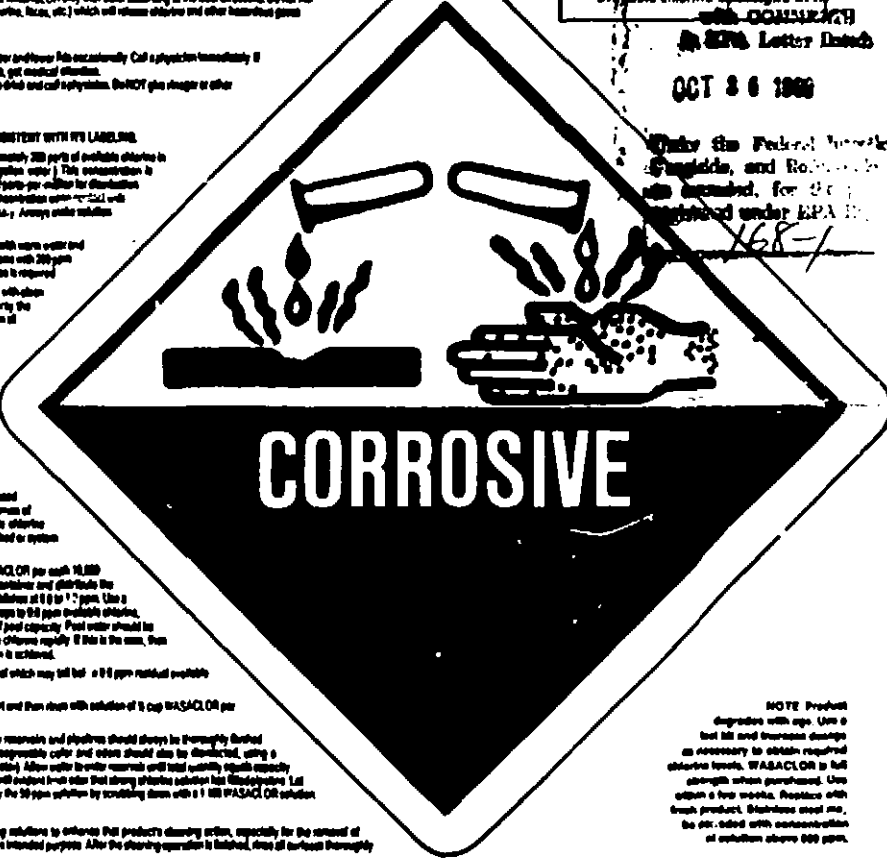
**STORAGE:** Store this product in a cool, dry area away from direct sunlight and heat to avoid decomposition. In case of spill, flood areas with large quantities of water. Product or wastes that cannot be used should be diluted with water before disposal in a sanitary sewer.

**PESTICIDE DISPOSAL:** Pesticide wastes are toxic. Improper disposal of excess pesticide, spray mixture, or residue in a waterway is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**CONTAINER DISPOSAL:** Triple rinse (or equivalent). Then offer for recycling or reconditioning, or rupture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out...

with CONSUMER  
By EPA Letter dated  
OCT 8 6 1990

Under the Federal Insecticide, Fungicide, and Rodenticide Act, this product is registered under EPA Reg. No. 168-1



NOTE: Product degrades with age. Use a test kit and increase dosage as necessary to obtain required chlorine levels. WASACLOR is full strength when purchased. Use within a few weeks. Resists with fresh produce. Stainless steel may be pitted with concentrations of solution above 500 ppm.

NET CONTENTS: 55 GALLONS  
Authorized by USDA for use in Federally inspected meat, rabbit, egg products and poultry plants

This product will disinfect (kill) bacteria, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) which will release chlorine and other hazardous gases which are irritating to eyes, lungs and mucous membranes.

**STATEMENT OF PRACTICAL TREATMENT FIRST AID:**  
If in eyes, flush eyes with plenty of clean running water for at least 15 minutes. If on upper and lower lip, occasionally. Call a physician immediately if on skin, flush with plenty of clean water and wash with soap and water. If irritation occurs, get medical attention. If swallowed, do NOT induce vomiting. Immediately give a large quantity of milk or water to drink and call a physician. Do NOT give vinegar or other acidic liquids to drink. Never give anything by mouth to an unconscious person.

**DIRECTIONS FOR USE**  
IF IN A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.  
Two oz. WASACLOR (1.4 cup) in one gallon water makes a solution containing approximately 200 parts of available chlorine in one-million parts solution. For smaller amounts, use ten times WASACLOR in one gallon water. This concentration is recommended by the U.S. Public Health Service. This concentration meets or exceeds 50 ppm per gallon for disinfection of steels, etc. to insure satisfactory results. Because solutions in use will decrease in concentration over time, especially with metal surfaces and organic matter (such as urine, etc.), the higher concentration is necessary. Always make solutions with clean, clear water.

**BOTTLES, CANS, PAILS AND OTHER EQUIPMENT:** Clean articles thoroughly with warm water and plenty of soap. Rinse each clear water. Immerse small items or thoroughly scrub large items with 200 ppm WASACLOR solution for at least 2 minutes. Allow to drain and air dry; no potable water rinse is required.

**BREWERY & BEVERAGE EQUIPMENT:** Clean thoroughly with an alkaline solution and rinse with clean water. Allow a 200 ppm WASACLOR solution to flow through pipes, hoses, etc. and spray the inside of storage and processing tanks for at least 2 minutes. Thoroughly drain solution from all equipment and allow to air dry.

**RESTAURANT SANITATION:** For use on dishes, glasses, silverware, cooking utensils, food processing equipment and food storage areas. Prior to use, wash thoroughly with clean water. Soak or immerse items in 200 ppm WASACLOR solution for at least 2 minutes. Allow items to drain and air dry; no potable water rinse is required.

**SANITIZING FOOD PLANT PROCESSING EQUIPMENT AND UTENSILS:** Thoroughly clean all equipment and utensils with an appropriate detergent solution and rinse with potable water. Then spray or scrub the equipment to a 200 ppm available chlorine WASACLOR solution for at least 2 minutes. Allow the equipment and utensils to drain thoroughly and air dry.

**SANITIZING POTABLE WATER IN FOOD PROCESSING PLANTS:** WASACLOR may be used to sanitize the process water of meat and poultry food processing plants by adding a maximum of one ounce of WASACLOR per each 200 gallons of water (provides 5 ppm available chlorine minimum). The WASACLOR must be dispersed at a constant and uniform level. The method or system of dispersing must be such that a controlled rate is maintained.

**SWIMMING POOLS, PILL & BATH POOLS:** After pool is filled, use 11 fluid oz. of WASACLOR per each 10,000 gallons of pool capacity (adds 0.8 to 1.0 ppm available chlorine). Chlorine in 5 gallon container and distribute the mixture evenly over the water surface of pool. Repeat dosage until chlorine residual stabilizes at 0.8 to 1.2 ppm. Use a chlorine test kit to determine available chlorine levels. Test pool frequently. As swimming begins to 0.8 ppm available chlorine, repeat pool treatment using a WASACLOR solution of 3 fluid oz. per each 10,000 gallons of pool capacity. Pool water should be maintained at a pH of 7.2 to 7.8 as determined by a pH test kit. NOTE: Some waters absorb chlorine rapidly. If this is the case, then increase dosage proportionately until the recommended available chlorine concentration is achieved.

**RECIRCULATION POOLS:** Keep WASACLOR available to locally treat portions of the pool which may fall below a 0.8 ppm residual available chlorine. Add the WASACLOR as indicated for fill and draw pool.

**WARNING DRESSING ROOM FLOORS, POOL DECK, ETC.:** First remove all visible dirt and then clean with solution of 1 cup WASACLOR per gallon of water.

**INSPECTION OF REFRIGERATORS AND PIPELINES OF PUBLIC HEALTH SYSTEMS:** Two reservoirs and cylinders should always be thoroughly flushed with WASACLOR solution. One system which has a chlorine residual (leaving approximately color and odor should also be flushed), using a concentration of 50 ppm available chlorine (4 gallons WASACLOR per 10,000 gallons of water). Allow water to water reservoir will need quality equal to quality of pathways to be flushed. Treat with WASACLOR concentration and open hydrants until evident (not clear) that strong chlorine solution has been introduced. Let stand minimum of two hours. Then flush completely. Treat reservoirs not contacted by the 50 ppm solution by scrubbing them with a 1 M WASACLOR solution.

**OTHER NON-SANITIZING USES**

**CLEANING AGENT:** WASACLOR can be added to alkaline cleaners or their cleaning solutions to enhance their product's cleaning action, especially for the removal of proteinaceous soils. WASACLOR should be added in amounts sufficient to accomplish the intended purpose. After the cleaning operation is finished, rinse all surfaces thoroughly with potable water.

**WARNING and FEELING OF PRINTS and VEGETABLES:** WASACLOR may be used to wash or to soak in the leafy portion of fruits and vegetables not to exceed 0.2% active ingredient in accordance with the regulations found in 21 CFR 173.315. Use no more than 0.8 fluid oz. WASACLOR per each 4 gallons of water. After treatment, rinse fruits and vegetables with potable water.

**DO NOT MIX WITH ACIDS OR AMMONIA. Releases chlorine gas.**

**STORAGE AND DISPOSAL**

**DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE, DISPOSAL OR CLEANING OF EQUIPMENT.**

**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. Product or residues that cannot be used should be diluted with water before disposal in a sanitary sewer.

**PESTICIDE DISPOSAL:** Pesticide wastes are toxic. Improper disposal of excess pesticide, spray mixtures, or residues is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**CONTAINER DISPOSAL:** Triple rinse (or equivalent). Then offer for recycling or reconditioning, or purchase and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

**NON-WARRANTY:** Manufacturer or Seller makes no warranty, expressed or implied, concerning the use of this product other than for the purpose indicated on the label. Manufacturer or Seller is not liable for any injury or damage caused by this product due to misuse, mishandling or any application not specifically described and recommended on this label.

5/90



Great Western Chemical Co.

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