## 08/08/2005 UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

**AUG - 8** 2005

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Ms. Janine Polizzi ChemReg International, LLC 1990 Old Bridge Road, Suite 201 Lake Ridge, Virginia 22192-2383

Subject: Stera-Sheen Green Label Sanitizer & Cleaner EPA Registration Number 178-9 Application Dates: 6/1/05 and 6/7/05 Receipt Dates: 6/2/05 and 6/7/05

Dear Ms. Polizzi:

The following amendment submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable with the conditions listed below:

To add additional uses to your label

#### Conditions

Place the percentage of "available chlorine" below the ingredient statement on the front panel of the label.

### **General Comments**

A stamped copy of the accepted labeling is enclosed. Submit three (3) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

Should you have any questions or comments concerning this letter, please contact Delores Williams at (703) 308-6372.

Sincerely,

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Emily Mitchell Product Manager 32 Regulatory Management Branch II

CONCURRENCES									
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DATE	813102	8-2-03							

## STERA-SHEEN GREEN LABEL sanitizer & cleaner

#### (Optional Marketing Statement) DETERGENT/SANITIZER/MILKSTONE REMOVER (FOR FROSTY MACHINES) MILKSTONE REMOVER TEA BREWER CLEANER & SANITIZER TEA BREWER/DISPENSER CLEANSER AND SANITIZER

#### ACTIVE INGREDIENT

Sodium Dichloro-S-Triazinetrione Dihydrate		4%
OTHER INGREDIENTS		
	TOTAL 100.0	

KEEP OUT OF REACH OF CHILDREN

## WARNING

[When necessary, the following will be added to the applicable labels] (For Outer Carton) Read precautionary statements on side panel. (For Inner Carton) See outer carton for additional Storage and Disposal Directions. (For Inner Carton) Read precautionary statements on back panel. (For Jar) Read precautionary statements on side panel.

### PRECAUTIONARY STATEMENTS Hazards To Human And Domestic Animals

**Warning:** Causes substantial but temporary eye injury. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin or on clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

## PHYSICAL AND CHEMICAL HAZARDS

Do not use in combination with soaps, other detergents or chemicals.

#### FIRST AID

#### 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 swallowed:

- Call poison control center or doctor immediately for treatment advice.
- Have person sip a glass of water if able to swallow.
- Do not induce vomiting unless to do so by poison control center or doctor.
- Do not give anything by mouth to an unconscious person.

#### FOR MEDICAL EMERGENCY INFORMATION CALL 1-800-222-1222

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

### NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

ACCEPTED with COMMENTS EPA Letter Dated:

AUG - 8 2005

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No.

178-9

#### MANUFACTURED BY PURDY PRODUCTS CO. P.O. BOX 456 WAUCONDA, IL 60084

#### NET WEIGHT: XX

EPA Reg. No. 178-9

EPA Est. No. 178-IL-1

Required use dilution 2 ozs. to 2 gal. water = 100 p.p.m. Available Chlorine (for 1.5 oz packet: "1.5 ozs. to 1.5 gal. water = 100 p.p.m") pH between 9 and 10

# AVAILABLE CHLORINE 1.34%. PLEASE REFER TO YOUR OPERATOR'S MANUAL FOR DETAILED INSTRUCTIONS.

#### DIRECTIONS FOR USE It is a violation of Federal Law to use this product in a manner that is inconsistent with labeling.

#### CLEANING AND SANITIZING FROZEN DESSERT MACHINES

#### CLEANING AND DISASSEMBLY INSTRUCTIONS

- 1. Take hopper cover, gasket and mix feed device to sink for cleaning.
- 2. Place control switch in "Wash" position.
- 3. Drain all product into sanitized rerun container if local health codes permit.
- 4. Pour two gallons of cool rinse water into hopper. Brush clean hopper and inlet hole.
- 5. Place control switch in "Wash" position and agitate for two minutes. Drain rinse water. Switch to "Off" position. Repeat rinsing procedure until water is clear.
- Dissolve one 2-ounce packet (for Plastic Container "one-2 oz. scoop") in 2 gallons of warm water. (For 1.5-ounce packet: "Dissolve one 1.5-ounce packet in 1<sup>-1</sup>/<sub>2</sub> gallons of warm water.")
- 7. Pour solution into hopper and inlet hole.
- 8. Place control switch in "Wash" position to agitate for five minutes. Drain all solution. Switch to "Off" position.
- 9. Remove all freezing cylinder parts and door. Brush clean all disassembly parts in cleaning sanitizing solution and allow to air dry.
- 10. Repeat procedures for units with two freezer cylinders.

#### ASSEMBLY, SANITIZING AND OPERATING INSTRUCTIONS

- 1. Assemble and lubricate all disassembled parts to manufactured specifications.
- Dissolve one 2 oz. packet (for Plastic Container "one-2 oz. scoop") in 2 gallons of warm water. (For 1.5-ounce packet: "Dissolve one 1.5-ounce packet in 1 <sup>1</sup>/<sub>2</sub> gallons of warm water.")
- 3. Pour 2 gallons (For 1.5-ounce packet: "Pour 1.5 gallons") solution into hopper. As it enters the freezing cylinder, brush clean hopper and inlet hole.
- 4. Place control in "Wash" position to agitate for five minutes. Drain all sanitizing solution. Switch to "Off" position.
- 5. Pour specified amount of fresh mix into hopper.



## [OR:]\_\_\_\_\_

## CLEANING AND SANITIZING FROZEN DESSERT/ BEVERAGE MACHINES

## CLEANING AND DISASSEMBLY INSTRUCTIONS

- 1. Follow manufacturer's directions to drain and rinse freezing cylinder (or dispenser).
- 2. Dissolve one 2 oz. packet into 2 gallons (for 1.5 oz. packet: "one 1.5 ounce packet in 1.5 gallons") of warm water. Pour into hopper/dispenser.
- 3. Agitate solution per manufacturer's suggested wash cycle. Drain solution completely.
- 4. Following manufacturer's directions, take all removable parts to sink to clean and sanitize.
- 5. Repeat procedures for each freezing cylinder or dispenser.

#### ASSEMBLY AND SANITIZING INSTRUCTIONS

- 1. Assemble machine per manufacturer specifications.
- 2. Dissolve one 2 oz. packet in two gallons (for 1.5 oz. packet: "one 1.5 ounce packet in 1.5 gallons") of warm water. Pour into hopper (or dispenser).
- 3. Agitate sanitizing solution for 1 2 minutes.
- 4. Drain solution completely. Repeat procedures for each machine freezing cylinder or dispenser. DO NOT REUSE SOLUTION. Follow local health codes.

## [AND/OR:]

## **KITCHEN UTENSILS AND FOOD SERVICE EQUIPMENT COMPONENTS**

- 1. Remove and rinse loose food soils.
- 2. To make cleaning solution, dissolve one 2 oz. packet in two gallons of warm water (for 1.5 oz. packet: "one 1.5 ounce packet in 1.5 gallons"). Brush-wash with cleaning solution.
- 3. Rinse thoroughly with clean hot water.
- 4. To sanitize utensils and equipment, in clean sink or container, dissolve one 2 oz. packet in two gallons of warm water (for 1.5 oz. packet: "one 1.5 ounce packet in 1.5 gallons") (yield 100 ppm available chlorine). Immerse equipment components or utensils into sanitizing solution for 1-2 minutes. Remove and drain.
- 5. Place on a clean surface to dry. Follow local health codes.

## [AND/OR:]

## STATIONARY EQUIPMENT AND OTHER FOOD CONTACT SURFACES

To sanitize stationary equipment and other food contact surfaces, flood surface with the sanitizing solution or apply with a clean cloth or sponge, making sure to completely wet all surfaces for at least 60 seconds. Let air dry. Follow local health codes.

[Directions for 2 oz. packet]: Mix 1 packet +2 gallons of water = 100 ppm available chlorine [Directions for 1.5 oz. packet]: Mix 1 packet + 1 ½ gallons of water = 100 ppm available chlorine

#### [AND/OR]

## CLEANING AND SANITIZING FROSTY MACHINES

## CLEANING AND DISASSEMBLY INSTRUCTIONS

- 1. Place control switch in "Wash" position.
- 2. Take hopper cover, gasket and mix feed device to 3 compartment sink for cleaning.
- 3. Drain all product into sanitized stainless steel pail, cover and place in walk-in for reuse if local health codes permit. NOTE: Never leave machine in "Wash" position for more than 5 minutes.
- 4. Pour 2 gallons of cool rinse water into hopper. Brush clean hopper inlet hole and sensing probe.
- 5. Place control switch in "Wash" position and agitate for two minutes. Drain rinse water.

- Repeat rinsing procedure until water is clear. Switch to "Off" position.
- 6. Dissolve one 2 oz. packet in 2 gallons (for 1.5 oz. packet: "one 1.5 ounce packet in 1.5 gallons") of warm water in stainless steel bucket.
- 7. Pour sanitizing solution into hopper. Brush clean hopper, inlet hole and sensing probe.
- 8. Place control switch in "Wash" position, to agitate for five minutes. Drain all solution. Switch to "Off" position.
- 9. Unplug Frosty machine.
- 10. Remove all freezing cylinder parts and door. Brush clean all disassembled parts at the 3-compartment sink. Wash, rinse and sanitize this product with and allow to air dry.
- 11. Repeat procedures for units with two freezing cylinders. Do not reuse solution.

#### ASSEMBLY, SANITIZING AND OPERATION INSTRUCTIONS

NOTE: Make sure Frosty Machine is unplugged.

- 1. Assemble and lubricate all disassembled parts to manufactured specifications.
- 2. Plug in Frosty Machine.
- 3. Dissolve one 2 oz. packet in 2 gallons of warm water in a stainless steel bucket.
- 4. Pour 2 gallons of sanitizing solution into hopper. As it enters the freezing cylinder, brush- clean hopper, inlet hole and sensing probe.
- 5. Place control in "WASH" position, to agitate for five minutes. Drain all sanitizing solution. Switch to "Off" position.
- 6. Pour specified amount of fresh mix into hopper. Raise draw arm to force remaining sanitizer from freezing cylinder.
- NOTE: Prime no earlier than 30 minutes before opening.

#### [AND/OR]

## Daily Maintenance Procedures For All Iced Tea Brewers/Dispensers

1. Drain tea from dispenser. (DO NOT KEEP TEA OVERNIGHT)

- 2. Run brew cycle to fill tea dispenser with water.
- 3. For smaller machines (1.5 gal./5.7 L) -

Add ONE-1.5 OUNCE PACKET to tea dispenser.

For larger machines (3 gal./11.4 L) -

Add TWO-1.5 OUNCE PACKETS to tea dispenser.

- 4. Stir solution until dissolved. Place brew funnel into solution and allow it to soak for 1-2 minutes.
- 5. Drain small amount of solution into a container to soak spigot later.
- 6. Drain approximately three-quarters of solution through spigot. Take dispenser to sink, and pour the remainder of the solution out into sink. Be sure to pour out any particulate.
- 7. Allow dispenser & brew funnel to air dry. Follow local health codes.
- 8. Dismantle spigot and soak in solution for 60 seconds. Remove spigot & allow to air dry. Follow local health codes.
- 9. Before brewing tea, reassemble and attach spigot. Replace lid before brewing tea.

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#### For China Mist Iced Tea Brewers/Dispensers DAILY Maintenance Procedures For All Manufacturers and Models

- 1. Drain tea from dispenser. (DO NOT KEEP TEA OVERNIGHT)
- 2. Run brew cycle to fill tea dispenser with water.
- 3. For smaller machines (1.5 gal./5.7 L) -

Add ONE-1.5 OUNCE PACKET to tea dispenser.

For larger machines (3 gal./11.4 L) -

Add TWO-1.5 OUNCE PACKETS to tea dispenser.

4. Stir solution until dissolved. Place brew funnel into solution and allow it to soak for 1-2 minutes.

#### MASTER LABEL

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- 5. Drain small amount of solution into a container to soak spigot later.
- 6. Drain approximately three-quarters of solution through spigot. Take dispenser to sink, and pour the remainder of the solution out into sink. Be sure to pour out any particulate.
- 7. Allow dispenser & brew funnel to air dry. Follow local health codes.
- 8. Dismantle spigot and soak in solution for 60 seconds. Remove spigot & allow to air dry. Follow local health codes.
- 9. Before brewing tea, reassemble and attach spigot. Replace lid before brewing tea.

#### STORAGE AND DISPOSAL

- Do not contaminate water, food, or feed by storage or disposal.
- Open dumping prohibited.

**PESTICIDE STORAGE:** Keep product dry in tightly closed container when not in use. Store in cool, dry, well-ventilated area away from heat or open flame.

**PESTICIDE DISPOSAL:** Waste resulting from the use of this product may be disposed of on site or at an approved wasted disposal facility.

**CONTAINER DISPOSAL:** (For packet disposal or carton disposal) Do not reuse empty packet (and/or carton). Completely empty packet (and/or carton) and dispose of empty packet (and/or carton)in sanitary landfill.

(For plastic container only) Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.