

178-17

9/24/2010

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, DC 20460

SEP 24 2010

OFFICE OF CHEMICAL SAFETY  
AND POLLUTION PREVENTION

Janine Gydus  
Staff Scientist  
Carter Ledyard & Milburn LLP  
701 8<sup>th</sup> Street, NW  
Suite 410  
Washington, DC 20001

**FILE COPY**

Subject: Stera-Sheen Sanitizer  
EPA Registration No. 178-17  
Application Date: August 13, 2010  
EPA Receipt Date: August 13, 2010

Dear Ms. Gydus:

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

**Proposed Amendment:**

- Label Amendment

**Conditions:**

Revise the label as follows:

1. On page 1:
  - a. Add the word 'Kitchen' before the word 'Utensils'.
  - b. Add the word 'Sealed' before the words 'Floors' and 'Countertops'.
  - c. Delete the word 'Only' from the heading 'For Institutional Use Only'.
2. On page 2:
  - a. Revise the statement "Do not induct..." to read "Do not induce..."
  - b. Revise the statement "Wash thoroughly with soap and water after handling." to read "Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet."
3. On page 3:
  - a. Revise the statement "Clean and sanitize by soaking for at least one minute..." to read "Clean by soaking for at least one minute..."
  - b. Revise the statement "...mix feed device to sink for cleaning and sanitizing." to read "...mix feed device to sink for cleaning."

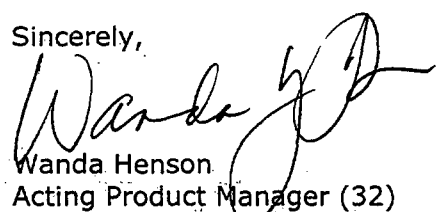
- 4. On page 4:
  - a. Revise the statement "Brush clean and sanitize all disassembled parts..." to read "Brush clean all disassembled part..."
  - b. Revise the statement "Wash, rinse and sanitize by soaking..." to read "Wash and rinse by soaking..."
  
- 5. On page 5:
  - a. Revise the subheading beginning 'Utensils, dishes...' to read "Kitchen utensils, dishes..."
  - b. Revise the phrase "...to yield 100 ppm chlorine." to read "...to yield 100 ppm available chlorine."
  - c. Revise the phrase "Immerse into sanitizing solution..." to read "Immerse equipment components, kitchen utensils, dishes, glasses, or miscellaneous food-contact machine parts into sanitizing solution..."
  
- 6. On page 6:
  - a. Revise the heading beginning "Floors, Countertops..." to read "Sealed Floors, Sealed Countertops..."
  - b. Revise the phrase "Drain unit and rinse with fresh water." to read "Drain unit and rinse with potable water."
  - c. Revise the statement "Drain solution, but do not rinse." to read "Drain solution and allow to air dry. Do not rinse. Follow local health codes."
  - d. Revise the statement "Do not rinse." to read "Drain solution and allow to air dry. Do not rinse. Follow local health codes."
  
- 7. On page 8:
  - a. Add the word 'Kitchen' before the word 'Utensils'.
  - b. Add the word 'Sealed' before the words 'Floors' and 'Countertops'.
  - c. Delete the word 'Only' from the heading 'For Institutional Use Only'.
  
- 8. On page 9:
  - Revise the statement "Do not induct..." to read "Do not induce..."

**General Comments**

A stamped copy of the accepted labeling is enclosed. Submit 1 copy of your final printed label before distributing or selling the product bearing the revised labeling.

Should you have any questions concerning this letter, please contact me at [Henson.Wanda@epa.gov](mailto:Henson.Wanda@epa.gov) or call (703) 308-6345.

Sincerely,



Wanda Henson  
 Acting Product Manager (32)  
 Regulatory Management Branch II  
 Antimicrobials Division (7510P)

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# STERA-SHEEN® SANITIZER

## [Optional marketing statements]

- (Chlorinating sanitizer for kitchen utensils and other food-contact surfaces)
- (Sanitizer)
- (Sanitizer for Frozen Dessert Machines)
- (Sanitizer/Cleaner/Milkstone Remover)
- (Sanitizer/Cleaner/Milkstone Remover for Frozen Dessert Machines)
- (Sanitizer and Cleaner for Frozen Dessert Machines)
- (Cleaner and Sanitizer for Frozen Dessert and Beverage Machines)
- (General Purpose Cleaner and Sanitizer for Utensils, Dishes, Glasses, Food-Contact Machine Parts, Floors, Countertops & Stationary Equipment Surfaces)
- (Detergent/Sanitizer/Milkstone Remover)
- (Detergent/Sanitizer/Milkstone Remover for Frosty™ Machines)
- (Milkstone Remover)
- (Cleans and Sanitizes Frozen Dessert Machines and Other Food Contact Surfaces)
- (Sanitizer and Cleaner)
- (Chlorinated Cleaner/Sanitizer)
- (Cleaner and Sanitizer for Ice Machine Bins and Evaporators)
- (Tea Brewer Cleaner & Sanitizer)
- (Tea Brewer/Dispenser Cleanser and Sanitizer)

ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

SEP 24 2010

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No. 178-17

### For Institutional Use Only

#### ACTIVE INGREDIENT

Sodium Dichloro-S-Triazinetrione Dihydrate\* .....23.85%

OTHER INGREDIENTS ..... 76.15%

**TOTAL** 100.00%

\*Available Chlorine 13.36%

### KEEP OUT OF REACH OF CHILDREN WARNING

[When necessary, the following will be added to final printed label, depending on container type/size]

(Read Additional Precautionary Statements on (side) (back) (panel(s)) (outer carton)

(Read outer carton label for additional Precautionary Statements and complete Directions for Use)

[For Outer Carton] (Read precautionary statements on side panel.)

[For Jar] (Read additional Precautionary Statements on side panel.)

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

EPA Reg. No. 178-17  
EPA Est. No.  
Net Weight:

(Batch Code:) [to appear on front or back panel of label or immediate container, depending on container type/size]

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<b>FIRST AID:</b>	
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.	
<b>IF IN EYES</b>	<ul style="list-style-type: none"> <li>• Hold eye open and rinse slowly and gently with water for 15-20 minutes.</li> <li>• Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye</li> <li>• Call a poison control center or doctor for treatment advice</li> </ul>
<b>IF ON SKIN OR CLOTHING</b>	<ul style="list-style-type: none"> <li>• Take off contaminated clothing</li> <li>• Rinse skin immediately with plenty of water for 15-20 minutes</li> <li>• Call a poison control center or doctor for treatment advice</li> </ul>
<b>IF SWALLOWED</b>	<ul style="list-style-type: none"> <li>• Immediately call a poison control center or doctor</li> <li>• Do not induce vomiting unless told to do so by a poison control center or doctor</li> <li>• Do not give any liquid to the person.</li> <li>• Do not give anything by mouth to an unconscious person</li> </ul>
<b>IF INHALED</b>	<ul style="list-style-type: none"> <li>• Move person to fresh air</li> <li>• If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible</li> <li>• Call a poison control center or doctor for treatment advice</li> </ul>
<b>FOR 24-HOUR EMERGENCY MEDICAL ASSISTANCE, CALL 1-800-222-1222</b>	
<b>NOTE TO PHYSICIAN:</b> Probable mucosal damage may contraindicate the use of gastric lavage.	

**PRECAUTIONARY STATEMENTS  
 HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**WARNING.** Causes eye and skin irritation. Harmful if swallowed, absorbed through the skin or inhaled. Do not get in eyes or on skin or clothing. Avoid breathing dust. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

**PHYSICAL AND CHEMICAL HAZARD**

Do not use in combination with soap, detergent or other chemicals. If mixed with ammonia, toilet bowl cleaners, drain openers, acid-containing products, or readily oxidizable materials, harmful gases will be given off. In case of accidental mixing with such chemicals, ventilate the area and move to fresh air.

**DIRECTIONS FOR USE**

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

<p><b>Stera-Sheen Sanitizer required use dilution</b></p> <p><i>[For 0.25 oz. packet]</i> (One packet + 2 1/2 gal. of water = 100 ppm Available Chlorine)</p> <p><b>[OR]</b> <i>[For jar:]</i> (Four 1/4 oz. scoops) + 10 gal. (38 L) of water = 100 ppm Available Chlorine)</p> <p><b>[OR]</b> <i>[For jar]</i> (One 1/4 oz. scoop + 2 1/2 gal. of water = 100 ppm Available Chlorine)</p> <p><b>[OR]</b> <i>[For jar:]</i> (Six 1/4 oz. scoop) + 15 gal. (57 L) of water = 100 ppm Available Chlorine)</p> <p><b>[OR]</b> <i>[For 1 oz. packet]</i> (1 packet + 10 gal. (38 L) of water = 100 ppm Available Chlorine)</p> <p><b>[OR]</b> <i>[For 1.5 oz. packet]</i> (1 packet + 15 gal. (57 L) of water = 100 ppm Available Chlorine)</p>
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**(PLEASE REFER TO YOUR OPERATOR'S MANUAL FOR DETAILED INSTRUCTIONS.)**

(When used as directed, Stera-Sheen Sanitizer is used for cleaning and sanitizing frozen dessert and beverage machines) (and to clean and sanitize surfaces such as:)

(Acrylic;) (Aluminum;) (Brass;) (Copper;) (Chrome;) (Corian®;) (Glass;) (Glazed ceramic, enameled, and porcelain surfaces;) (Iron;) (Laminated surfaces;) (Linoleum;) (Metal;) (Plastics (such as nylon, polystyrene or polypropylene);) (Porcelain;) (Rubber (such as EPDM or Viton);) (Sealed granite;) (Sealed limestone;) (Sealed marble;) (Sealed slate;) (Sealed stone;) (Sealed terracotta;) (Sealed terrazzo;) (Stainless steel;) (Vinyl;) (and) (Vinyl graphics)

**[Directions for 0.25 oz., 1 oz., and 1.5 oz. packets and ¼ oz. scoop]**

**CLEANING AND SANITIZING FROZEN DESSERT AND BEVERAGE MACHINES**

(Soft-serve ice cream & shake freezers, batch freezers, frozen yogurt, frozen custard, frozen carbonated beverages, smoothie and granita machines, iced cappuccino machines, shaved iced machines, slush machines, and other frozen dessert and beverage machines)

**CLEANING AND DISASSEMBLY INSTRUCTIONS**

1. Follow manufacturer's directions to drain and rinse hopper (or dispenser) and freezing cylinder. Rinse until rinse water is clear.
2. Dissolve (one 0.25 oz. packet into 2 ½ gallons) [OR] (one 1.0 oz. packet into 10 gallons) [OR] (one 1.5 oz. packet into 15 gallons) [OR] (one ¼ oz. scoop into 2 ½ gallons) [OR] (four ¼ oz. scoops into 10 gallons) [OR] (Six ¼ oz. scoops into 15 gallons) of warm water. Pour into hopper/dispenser.
3. Agitate solution per manufacturer's suggested wash cycle. Or, manually brush clean making sure solution makes contact with all surfaces.
4. Drain solution completely.
5. Following manufacturer's directions, take all removable parts to sink. Clean and sanitize by soaking for at least one minute using (one 0.25 oz. packet into 2 ½ gallons) [OR] (one 1.0 oz. packet into 10 gallons) [OR] (one 1.5 oz. packet into 15 gallons) [OR] (one ¼ oz. scoop into 2 ½ gallons) [OR] (four ¼ oz. scoops into 10 gallons) [OR] (Six ¼ oz. scoops into 15 gallons) of warm water. Allow to air dry. Follow local health ordinances.
6. Repeat procedures for each freezing cylinder or dispenser. To insure adequate cleaning, do not reuse solution.

**ASSEMBLY AND SANITIZING INSTRUCTIONS**

1. Assemble machine and lubricate all parts according to manufacturer's specifications.
2. Dissolve (one 0.25 oz. packet into 2 ½ gallons) [OR] (one 1.0 oz. packet into 10 gallons) [OR] (one 1.5 oz. packet into 15 gallons) [OR] (one ¼ oz. scoop into 2 ½ gallons) [OR] (four ¼ oz. scoops into 10 gallons) [OR] (Six ¼ oz. scoops into 15 gallons) of warm water. Pour into hopper (or dispenser).
3. Agitate sanitizing solution per manufacturer's suggested wash cycle, but for no less than one minute.
4. Drain solution completely. Repeat procedures for each freezing cylinder. **DO NOT REUSE SOLUTION.** Do not rinse. Follow local health codes.

[OR]

**[Directions for 0.25 oz., 1 oz., and 1.5 oz. packets and ¼ oz. scoop]**

**CLEANING AND SANITIZING FROZEN DESSERT AND BEVERAGE MACHINES**

(Soft-serve ice cream & shake freezers, batch freezers, frozen yogurt, frozen custard, frozen carbonated beverages, smoothie and granita machines, iced cappuccino machines, shaved iced machines, slush machines, and other frozen dessert and beverage machines)

**CLEANING AND DISASSEMBLY INSTRUCTIONS**

1. Take hopper cover, gasket and mix feed device to sink for cleaning and sanitizing.
2. Place control switch in "Wash" position.
3. Drain all product into sanitized rerun container, if local health codes permit.
4. Pour 2 gallons of cool rinse water into the hopper. Brush clean hopper and inlet hole.
5. Place control switch to "Wash" position and agitate for two minutes. Drain rinse water. Switch to "Off" position. Repeat rinsing procedure until water is clear.

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6. Dissolve (one 0.25 oz. packet into 2 ½ gallons) [OR] (one 1.0 oz. packet into 10 gallons) [OR] (one 1.5 oz. packet into 15 gallons) [OR] (one ¼ oz. scoop into 2 ½ gallons) [OR] (four ¼ oz. scoops into 10 gallons) [OR] (Six ¼ oz. scoops into 15 gallons) of warm water. Pour into hopper.
7. Place control switch in "Wash" position to agitate for five minutes. Drain solution completely. Switch to "Off" position.
8. Remove all freezing cylinder parts and door. Brush clean and sanitize all disassembled parts by soaking in sanitizing solution for at least one minute. Allow to air dry. Follow local health codes.
9. Repeat procedures for each freezing cylinder. To insure adequate cleaning, do not reuse solution.

#### ASSEMBLY AND SANITIZING INSTRUCTIONS

1. Assemble machine and lubricate all parts according to manufacturer's specifications.
2. Dissolve (one 0.25 oz. packet into 2 ½ gallons) [OR] (one 1.0 oz. packet into 10 gallons) [OR] (one 1.5 oz. packet into 15 gallons) [OR] (one ¼ oz. scoop into 2 ½ gallons) [OR] (four ¼ oz. scoops into 10 gallons) [OR] (Six ¼ oz. scoops into 15 gallons) of warm water. Pour into hopper.
3. Place control switch in "Wash" position to agitate for five minutes. Drain solution completely. Switch to "Off" position. DO NOT RINSE. Follow local health codes.
4. Repeat procedures for each freezing cylinder. DO NOT REUSE SOLUTION.

[AND/OR]

[Directions for 0.25 oz. and ¼ oz. scoop]

#### CLEANING AND SANITIZING FROSTY™ \* MACHINES

##### CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Place control switch to "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 the 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 (0.25 oz. packet into 2 ½ gallons) [OR] (¼ oz. scoop into 2 ½ 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 by soaking with this product for at least one minute 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 according to manufacturer's specifications.
2. Plug in Frosty™ Machine.
3. Dissolve one (0.25 oz. packet into 2 1/2 gallons) [OR] (¼ oz. scoop into 2 ½ gallons) of warm water in a stainless steel bucket).
4. Pour one (0.25 oz. packet into 2 ½ gallons) [OR] ¼ oz. scoop into 2 ½ gallons) of sanitizing solution into hopper. As it enters the freezing cylinder, brush clean hopper, inlet hole and sensing probe.
5. Place control switch in "Wash" position, to agitate for five minutes. Drain all sanitizing solution. Switch to "Off" position.

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6. Pour specified amount of fresh mix into hopper. Raise draw arm to force remaining sanitizer from freezing cylinder. NOTE: Prime machine no sooner than 30 minutes before using. DO NOT RINSE. Follow local health codes. DO NOT REUSE SOLUTION.

\*Frosty™ is a trademark of Wendy's/Arby's Group, Inc.

**[AND/OR]**

**[Directions for 0.25 oz., 1 oz., and 1.5 oz. packets and ¼ oz. scoop]**

**(DAILY MAINTENANCE PROCEDURES FOR ALL ICED TEA BREWERS/DISPENSERS)**

***[OR THE FOLLOWING HEADING]***

**(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. Fill tea dispenser with warm water.
3. Mix (one 0.25 oz. packet for every 2 ½ gallons) [OR] (one 1.0 oz. packet for every 10 gallons) [OR] (one 1.5 oz. packet for every 15 gallons) [OR] (one ¼ oz. scoop for every 2 ½ gallons) [OR] (four ¼ oz. scoops for every 10 gallons) [OR] (Six ¼ oz. scoops for every 15 gallons) of warm water to yield 100 ppm available chlorine.
4. Stir solution until dissolved. Put brew funnel into solution. Allow solution 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. To drain the remainder, take dispenser to sink, swish solution and pour out from top of dispenser. Be sure to pour out any particulate matter.
7. Allow dispenser & brew funnel to air dry. DO NOT RINSE. Follow local health codes.
8. Dismantle spigot and soak in solution for at least 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.

**[AND/OR]**

**[Directions for 0.25 oz., 1 oz., and 1.5 oz. packets and ¼ oz. scoop]**

**GENERAL PURPOSE CLEANING AND SANITIZING**

**(Utensils, dishes, glasses, miscellaneous food-contact machine parts)**

1. Rinse and remove all loose food soil substances.
2. Dissolve (one 0.25 oz. packet into 2 ½ gallons) [OR] (one 1.0 oz. packet into 10 gallons) [OR] (one 1.5 oz. packet into 15 gallons) [OR] (one ¼ oz. scoop into 2 ½ gallons) [OR] (four ¼ oz. scoops into 10 gallons) [OR] (Six ¼ oz. scoops into 15 gallons) of warm water.
3. Wipe or brush clean surface.
4. Rinse with potable water.
5. Sanitize using (one 0.25 oz. packet into 2 ½ gallons) [OR] (one 1.0 oz. packet into 10 gallons) [OR] (one 1.5 oz. packet into 15 gallons) [OR] (one ¼ oz. scoop into 2 ½ gallons) [OR] (four ¼ oz. scoops into 10 gallons) [OR] (Six ¼ oz. scoops into 15 gallons) to yield 100 ppm chlorine.
6. Immerse into sanitizing solution for at least one minute.
7. Remove and allow to air dry. Do not rinse. Follow local health codes.

**[AND/OR]**

**[Directions for 0.25 oz., 1 oz., and 1.5 oz. packets and ¼ oz. scoop]**

**FLOORS, COUNTERTOPS & STATIONARY EQUIPMENT SURFACES**

1. For previously cleaned surfaces, mix the appropriate amount of sanitizing solution by mixing (one 0.25 oz. packet into 2 ½ gallons) [OR] (one 1.0 oz. packet into 10 gallons) [OR] (one 1.5 oz. packet into 15 gallons) [OR] (one ¼ oz. scoop into 2 ½ gallons) [OR] (four ¼ oz. scoops into 10 gallons) [OR] (Six ¼ oz. scoops into 15 gallons) of warm water to yield 100 ppm available chlorine.
2. Apply with a clean cloth, sponge, spray, or completely flood surface making sure the solution completely covers the whole surface for at least 60 seconds. Let air dry. Do not rinse. Follow local health codes.

**[AND/OR]**

**[Directions for 0.25 oz. and ¼ oz. scoop]**

**CLEANING AND SANITIZING ICE MACHINES**

**To Clean Ice Machine Evaporator**

1. Turn off refrigeration. Leave machine pump on.
2. Drain unit.
3. Dissolve one (0.25 oz. packet) [OR] (¼ oz. scoop) for every 2 ½ gallons of warm water needed.
4. Pour into unit per manufacturer's instructions. Allow to circulate for 30 minutes.
5. Brush clean any areas where solution does not contact surfaces needed to be cleaned.
6. Ice machine drums can be cleaned by soaking in solution prepared by mixing one (0.25 oz. packet) [OR] (¼ oz. scoop) to 2 ½ gallons of warm water.
7. Drain unit and rinse with fresh water.

**To Sanitize Ice Machine Evaporator**

1. Follow steps 1 – 4 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
2. Drain solution, but do not rinse.
3. Discard first batch of ice.

**To Clean Ice Machine Bin**

1. Turn off refrigeration and water supply.
2. Remove ice from bin.
3. Mix one (0.25 oz. packet) [OR] (¼ oz. scoop) into 2 ½ gallons with warm water in bucket.
4. Pour into ice bin.
5. Brush clean as necessary.
6. Take any removable parts that require cleaning and soak in solution prepared by mixing one (0.25 oz. packet) [OR] (¼ oz. scoop) into every 2 ½ gallons of warm water needed.

**To Sanitize Ice Machine Bin**

1. Follow steps 1 – 6 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
2. Do not rinse.



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### STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

**PESTICIDE STORAGE:** Keep material dry and in a dry, well-ventilated area away from heat or open flame. Store in cool, dry, well-ventilated area away from heat or open flame.

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

**CONTAINER DISPOSAL:** [0.25 oz., 1 oz., and 1.5 oz. plastic packets] (Packet:) Container is destroyed by removing product. Discard completely empty packet in trash.

[Outside carton] (Carton:) Offer for recycling, if available, or discard in trash.

[2 lb. Plastic jar] (Jar:) Non-refillable container. Do not reuse or refill container. Triple rinse (or equivalent). Offer for recycling, if available, or discard in trash.

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**[Proposed Packet Design:  
When complete label is not printed on packet, the following packet design will be used:]**

**[FRONT PANEL]**

**STERA-SHEEN<sup>®</sup> SANITIZER**

**[Optional marketing statements]**

- (Chlorinating sanitizer for kitchen utensils and other food-contact surfaces)
- (Sanitizer)
- (Sanitizer for Frozen Dessert Machines)
- (Sanitizer/Cleaner/Milkstone Remover)
- (Sanitizer/Cleaner/Milkstone Remover for Frozen Dessert Machines)
- (Sanitizer and Cleaner for Frozen Dessert Machines)
- (Cleaner and Sanitizer for Frozen Dessert and Beverage Machines)
- (General Purpose Cleaner and Sanitizer for Utensils, Dishes, Glasses, Food-Contact Machine Parts, Floors, Countertops & Stationary Equipment Surfaces)
- (Detergent/Sanitizer/Milkstone Remover)
- (Detergent/Sanitizer/Milkstone Remover for Frosty™ Machines)
- (Milkstone Remover)
- (Cleans and Sanitizes Frozen Dessert Machines and Other Food Contact Surfaces)
- (Sanitizer and Cleaner)
- (Chlorinated Cleaner/Sanitizer)
- (Cleaner and Sanitizer for Ice Machine Bins and Evaporators)
- (Tea Brewer Cleaner & Sanitizer)
- (Tea Brewer/Dispenser Cleanser and Sanitizer)

**For Institutional Use Only**

**ACTIVE INGREDIENT**

Sodium Dichloro-S-Triazinetrione Dihydrate*.....	23.85%
<b><u>OTHER INGREDIENTS</u></b> .....	<b><u>76.15%</u></b>
<b>TOTAL</b>	<b>100.0%</b>

\*Available Chlorine 13.36%

**KEEP OUT OF REACH OF CHILDREN  
WARNING**

**Read outer carton label for additional Precautionary Statements and complete Directions for Use**

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

EPA Reg. No. 178-17  
EPA Est. No. 178-IL-1  
Net Weight: (0.25 oz.) [OR] (1 oz.) [OR] (1.5 oz.)

**(Batch Code: ) [Reviewer: Batch Code will be placed on front or back of packet with or without the heading "Batch Code"]**

**[Proposed Packet Design:  
 When complete label is not printed on packet, the following packet design will be used:]**

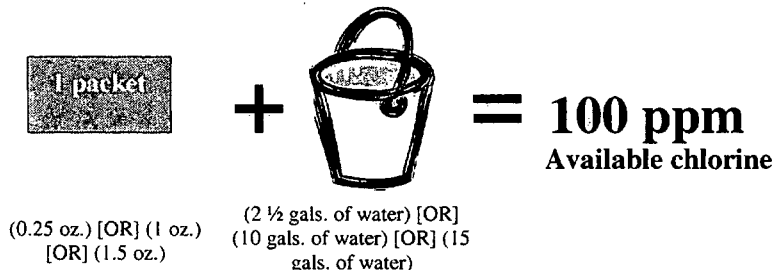
**[BACK PANEL]**

**DIRECTIONS FOR USE**

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

**STERA-SHEEN SANITIZER required dilution:**

*[Reviewer: This label will include a picture similar to the picture below, depicting mixing directions required for 100 ppm available chlorine]*



<b>FIRST AID:</b>	
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.	
<b>IF IN EYES</b>	<ul style="list-style-type: none"> <li>• Hold eye open and rinse slowly and gently with water for 15-20 minutes.</li> <li>• Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye</li> <li>• Call a poison control center or doctor for treatment advice</li> </ul>
<b>IF ON SKIN OR CLOTHING</b>	<ul style="list-style-type: none"> <li>• Take off contaminated clothing</li> <li>• Rinse skin immediately with plenty of water for 15-20 minutes</li> <li>• Call a poison control center or doctor for treatment advice</li> </ul>
<b>IF SWALLOWED</b>	<ul style="list-style-type: none"> <li>• Immediately call a poison control center or doctor</li> <li>• Do not induce vomiting unless told to do so by a poison control center or doctor</li> <li>• Do not give any liquid to the person.</li> <li>• Do not give anything by mouth to an unconscious person</li> </ul>
<b>IF INHALED</b>	<ul style="list-style-type: none"> <li>• Move person to fresh air</li> <li>• If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible</li> <li>• Call a poison control center or doctor for treatment advice</li> </ul>
<b>FOR 24-HOUR EMERGENCY MEDICAL ASSISTANCE, CALL 1-800-222-1222</b>	
<b>NOTE TO PHYSICIAN:</b> Probable mucosal damage may contraindicate the use of gastric lavage.	

(Batch Code: \_\_\_) [Reviewer: Batch Code will be placed on front or back of packet with or without the heading "Batch Code"]

(\*Frosty™ is a trademark of Wendy's/Arby's Group, Inc.)