

PM 32 278-62

US ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDE PROGRAMS REGISTRATION DIVISION (TS 767) WASHINGTON DC 20460	EPA REGISTRATION NO. 278-62 TERM OF ISSUANCE	DATE OF ISSUANCE <b>APR 20 1989</b>
	NAME OF PESTICIDE PRODUCT Egg Shell Sanitizer	

**NOTICE OF PESTICIDE:**  REGISTRATION  REREGISTRATION  
 (Under the Federal Insecticide, Fungicide and Rodenticide Act, as amended)

NAME AND ADDRESS OF REGISTRANT (Include ZIP Code)

REGISTRANT'S NAME AND ADDRESS  
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**NOTE:** Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is considered to be registered in accordance with FIFRA section 2(e)(2)(A) provided that:

1. You submit to the Agency all data necessary to show that your product under FIFRA is as safe as the Agency requires and registrants of similar products to submit such data.

2. Make the labeling changes listed below before you release the product for shipment:

- a. Add the phrase "EPA Registration No. 278-62."
- b. Under the Egg Shell Sanitizer heading, delete "... or higher" and replace with "... not to exceed 130 "F."
- c. Under the Wash: Fruits and Vegetables heading, add the statement:

~~Wash the fruit and vegetables with the sanitizing solution.~~ ~~Spray-rinse vegetables with the sanitizing solution prior to packaging.~~ Rinse fruit with potable water ~~only~~ prior to packaging.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL	DATE
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*Pringle 4/10*

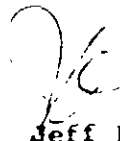
1065

d. Delete the Hand Sanitizer claim. That is a drug use and must have Food and Drug Administration approval.

3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 enclosure for a further description of final printed labeling.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

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



Jeff Kempter  
Product Manager (32)  
Antimicrobial Program Branch  
Registration Division (H7504C)

Enclosures

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMAN AND DOMESTIC ANIMALS**

**DANGER:** Corrosive. Will cause severe skin and eye irritation or chemical burns to broken skin. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible and do not return until odors have dissipated.

**ENVIRONMENTAL HAZARDS**

This product is toxic to fish. Do not discharge into lakes, streams, ponds or other waterways unless in accordance with a NPDES permit. For guidance consult the regional office of the U.S. Environmental Protection Agency.

**PHYSICAL AND CHEMICAL HAZARDS**

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

**PRACTICAL TREATMENT (FIRST AID)**

**IF CONTACT WITH EYES OCCURS:** Flush with water for at least 15 minutes. Get prompt medical attention.

**IF CONTACT WITH SKIN OCCURS:** Wash with plenty of soap and water.

**IF SWALLOWED:** Drink large quantities of milk or weak solution. If grease are not available drink large quantities of water. **DO NOT** give vinegar or other acids. **DO NOT** induce vomiting. Get prompt medical attention.

**STORAGE AND DISPOSAL**

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. Do not reuse container but place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

Manufactured by  
Miami Products & Chemical Co.  
Lorton, Ohio 44131

**LIQUID CHLORINATING  
DISINFECTANT & GERMICIDE  
DILUTION TABLE**

200 ppm — Use 1½ oz. in 4 gallons of water  
100 ppm — Use 1½ oz. in 8 gallons of water

**DIRECTIONS FOR USE**

It is a violation of Federal law to use this product in a manner not specified on the label.

The following are general directions. Consult local Health Authority for specific uses.

**Drains & Food Processing Plants:** After thorough cleaning, wash equipment using 1½ oz. of the product in 4 gallons of water (200 ppm) contact for 2-5 minutes.

**Bottle Chlorination:** — Use 1½ oz. in 8 gallons water (50 ppm) 15 min.

**Institutions:** — Wash equipment thoroughly. Disinfect using 1½ oz. product in 8 gallons of water (100 ppm). Soak utensils 2-5 minutes.

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

Contact Miami Products & Chemical Co., P.O. Box 486, Lorton, Ohio 44131 receive the booklet "Additional directions for using MIAMICI liquid chlorinating disinfectant & germicide".

# MIAMI

## ADDITIONAL DIRECTIONS FOR USE *MIAMI* LIQUID CHLORINATING DISINFECTANT & GERMICIDE EPA-REGISTRATION #278-

### ACTIVE INGREDIENTS:

Sodium Hypochlorite ..... *6.25%*  
Inert Ingredients ..... *93.75%*

KEEP OUT OF REACH OF CHILDREN  
DANGER!

See principal label for complete precautionary  
information and storage and handling instructions

### INDEX OF USES:

- 1) EGG SHELL SANITIZER
- 2) HAND SANITIZING
- 3) POTABLE WATER SYSTEM  
SANITIZING
- 4) EQUIPMENT AND UTENSILS  
(HARD, NON-POROUS FOOD CON-  
TACT SURFACES) WITHOUT A  
RINSE WITH POTABLE WATER
- 5) WASHING FRUITS AND  
VEGETABLES
- 6) CANNERY BLEACHING

### EGG SHELL SANITIZER

Directions for using *Miami* Liquid Chlorinating Disinfectant & Germicide as an egg shell sanitizer. Wash eggs properly after gathering. Water with an iron content in excess of 2 ppm shall not be used unless equipment capable of removing the excess iron is installed in the water system. The wash water temperature is to be 90° F or higher. Maintain the wash water at a temperature which is at least 20° warmer than the temperature of the eggs to be washed. Spray rinse the washed eggs with potable water containing at least 100 ppm but not more than 200 ppm of chlorine as provided by Liquid Chlorinating Disinfectant & Germicide. Use an approved test set to determine proper chlorine residual.

#### Dilution Table

200 ppm = *1/4* oz in 4 gallons of water  
100 ppm = *1/8* oz in 8 gallons of water

### HAND SANITIZER

Directions for using *Miami* Liquid Chlorinating Disinfectant & Germicide for sanitizing hands:

The hands must be washed and thoroughly rinsed prior to sanitizing with *Miami* Liquid Chlorinating Disinfectant & Germicide. The sanitizing solution must contain at least 50 ppm chlorine as indicated by an approved test set. *Miami* Liquid Chlorinating Disinfectant & Germicide may be injected directly into the wash and rinse water. The hands need not be rinsed with potable water following use with *Miami* Liquid Chlorinating Disinfectant & Germicide.

#### Dilution Table

50 ppm = *1/32* oz in 16 gallons of water

### POTABLE WATER SYSTEM SANITIZING

Directions for using *Miami* Liquid Chlorinating Disinfectant & Germicide in potable water systems: *5905*  
*406*

*Miami* Liquid Chlorinating Disinfectant & Germicide may be used as a chlorine source in potable water systems. Chlorine may be present in process water of meat plants at concentrations of up to 5 ppm calculated as available chlorine. Use an approved test set to determine chlorine residual. Chlorine may be used in process water of poultry plants at levels acceptable to plant management, recognizing the self-limiting factors of effect on product, corrosion of equipment, and acceptability by plant personnel. Plant management must notify the Inspector in charge when the chlorine level is increased above 20 ppm. Chlorine must be dispensed at a constant and uniform level and the method or system must be such that a controlled rate is maintained.

#### Dilution Table

5 ppm = *1/32* oz in 160 gallons of water

### EQUIPMENT AND UTENSILS (HARD, NON-POROUS FOOD CONTACT SURFACES) WITHOUT A RINSE WITH POTABLE WATER.

Directions for using *Miami* Liquid Chlorinating Disinfectant & Germicide as a sanitizer for equipment and utensils (hard, non-porous food contact surfaces) without a rinse with potable water:

All surfaces must be thoroughly cleaned with a proper detergent and rinsed with potable water. Sanitize with a *Miami* Liquid Chlorinating Disinfectant & Germicide solution containing 200 ppm available chlorine as determined by a suitable test set. All surfaces should be exposed to the sanitizing solution for a period of not less than 2 minutes. Such surfaces should be thoroughly drained and any collection of liquid removed therefrom before contact with food products is made.

#### Dilution Table

200 ppm = *1/32* oz in 4 gallons of water

505

0070

943

### WASHING FRUITS AND VEGETABLES

Directions for using *Miamicide* Liquid Chlorinating Disinfectant & Germicide in washing fruits and vegetables:

*Miamicide* Liquid Chlorinating Disinfectant & Germicide may be used in washing fruits and vegetables. It should be added to the wash water so chlorine may be present at a concentration of 25 ppm as determined by a suitable test set. A constant feed device should be used so uniform chlorine content can be assured

#### Dilution Table

25 ppm = ~~1/2~~ 1/4 oz in 32 gallons of water

### LAUNDRY BLEACHING

Directions for using *Miamicide* Liquid Chlorinating Disinfectant & Germicide as a sanitizer in laundry:

Wet fabrics on clothes should be spun dry prior to sanitization. Thoroughly mix 1 ounce of *Miamicide* Liquid Chlorinating Disinfectant & Germicide with 4 gallons of water to yield 200 ppm available chlorine. Promptly after mixing the sanitizer, add the solution into the pre-wash prior to washing fabrics/clothes in the regular wash cycle with a good detergent. Test the level of available chlorine, if solution has been allowed to stand. Add more

Liquid Chlorinating Disinfectant & Germicide if the available chlorine level has dropped below 200 ppm

#### Dilution Table

200 ppm = ~~1/2~~ 1/2 oz in 4 gallons of water

Miami Products & Chemical Co.  
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3