

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

FEB 15 2001

Rochester Midland Corp.
333 Hollenbeck Street
Rochester, NY 14621

ATTENTION: Paul J. Ferruzza

SUBJECT: F-25
EPA Registration Number: 527-93
Your Amendment Dated: November 7, 2000
EPA Received Date: November 15, 2000

The amendment referred to above, submitted in connection with registration under FIFRA sec. 3(c)(7)(A), is acceptable provided that you:

1. Submit and/or cite all data required for registration/reregistration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data.

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

A. Revise the section subtitled "For Sanitization of hard non-porous surfaces identified on this label to include "...followed by a potable water rinse prior to the application of the sanitizing solution."

B. Revise the following statement which appears five times on your label: "No potable water rinse is required." by deleting the word "to."

C. Revise the first section in the Storage and Disposal statements such that the subheading reads "PESTICIDE STORAGE" and uses all capital letters. Use all capitals again for the subheading "PESTICIDE DISPOSAL."

D. Revise the "CONTAINER DISPOSAL" statement to read exactly as follows: "Triple rinse (or equivalent). Then offer for recycling, reuse, conditioning, or puncture and dispose of in a

SYMBOL	7510C						
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sanitary landfill, or incineration, or if allowed by state and local authorities by burning. If burned, stay out of smoke."

You may retain your statement for one gallon containers.

E. Revise the directions for Fogging in dairies, beverage and food processing plants to include the following text. Following the statement: "Vacate the area of all personnel during the fogging and for a minimum of 2 hours after fogging." revise the next statement to read: "All food contact surfaces must be thoroughly rinsed with potable water then sanitized with an F-25 solution of 1 ounce to 4 gallons of water (200ppm active quaternary)..."

3. Submit two (2) copies of your final printed labeling before you release the product for shipment.

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

A stamped copy of the labeling is enclosed for your records. Should you have any questions regarding this letter, please contact Tracy Lantz at (703) 308-6415.

Sincerely,



Velma Noble
Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510C)

7510C:T. Lantz:2/14/01:527-93b

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FOOD SAFETY DIVISION

ACCEPTED
with COMMENTS
in EPA Letter Dated:
FEB 15 2001

DIRECTIONS FOR USE

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

F-25 is designed for use in food processing plants, dairies, restaurants, hospitals, nursing homes, hotels, schools, and other institutions where sanitation is required. F-25 can be used for sanitization of previously cleaned food equipment, food contact items, and egg shells intended for food in egg shell and egg product processing plants when used as directed.

Sanitization - Recommended for use in food processing plants, dairies, restaurants and bars.

This product has been shown to be effective against *Listeria monocytogenes*, *Escherichia coli* 0157:H7, *Salmonella enteritidis* and *Campylobacter jejuni* as a sanitizing rinse on previously cleaned food contact surfaces when used at 200 ppm active ingredient for 30 seconds.

For Sanitization of hard non-porous surfaces identified on this label:

Remove all gross food particles and soil by a pre-flush or pre-scrape and, when necessary, pre-soak treatment. Thoroughly wash the surfaces or objects with a good detergent or compatible cleaner followed by a potable rinse prior to the application of the sanitizing solution. The sanitizing solution must remain in contact with the surface for at least 60 seconds, then drain the use solution and allow to air dry. Prepare a fresh use dilution of 200 ppm active quaternary solution by adding 1 ounce of F-25 to 4 gallons of water, 2 1/2 ounces of F-25 to 10 gallons of water, or 5 ounces to 20 gallons of water, daily or more frequently when solution becomes diluted or soiled.

To sanitize **immobile** items such as tanks, chopping blocks, and counter tops, flood the area with a 200 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Remove excess; drain the use solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil becomes apparent.

To sanitize **mobile** items such as drinking glasses and eating utensils, immerse in a 200ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove excess; drain the use solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil becomes apparent.

When used for sanitization of previously cleaned food equipment or food contact items, limit the active quaternary to 200ppm. NO POTABLE WATER TO RINSE IS REQUIRED.

FOOD PROCESSING EQUIPMENT: For sanitization of previously cleaned food processing equipment and food utensils, spray or immerse with sanitization solution containing 1 ounce of

FORM XXXX-BLK

F-25 to 4 gallons of water to provide 200ppm of active quaternary. NO POTABLE WATER TO RINSE IS REQUIRED. For cleaning at 1,000 ppm, dilute 1.25 oz. of F-25 with 1 gallon of water, spray or immerse in solution for 15 minutes and thoroughly rinse with potable water. All food contact surfaces must be thoroughly rinsed with a F-25 solution of 1 ounce to 4 gallons of water (200 ppm active quaternary) prior to reuse. Allow food contact surfaces to dry thoroughly before operations are resumed.

DAIRIES: To sanitize dairy equipment such as tanks, lines, pails, and milk cans, first clean and rinse the equipment thoroughly. Then flood or spray sanitization solution containing 1 ounce of F-25 to 4 gallons of water (200ppm active quaternary). NO POTABLE WATER TO RINSE IS REQUIRED. Use a minimum contact time of 60 seconds or increase contact time as required by the Local Health Board.

RESTAURANT AND BAR RINSE: Follow State of Wisconsin Five Step Sanitization Procedure:

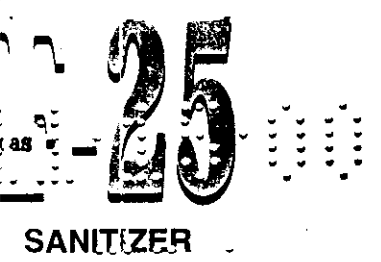
1. To be used on dishes, glassware, silverware and cooking utensils.
2. Scrape and pre-wash utensils and glasses whenever possible.
3. Wash with a good detergent or compatible cleaner (a commercial cleaner or detergent can be recommended as long as it is not of an anionic nature).
4. Rinse with potable water.
5. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm). Immerse all utensils for at least two minutes or contact time specified by governing sanitary code.
6. Place sanitized utensils on rack or drainboard to air-dry.
7. No potable water to rinse is required.

Note: A clean potable water rinse following sanitization is not permitted under section H 96.06 (3)(h) of the Wisconsin Administrative Code.

EGG SANITIZING: To sanitize previously cleaned undamaged shell eggs intended for food or food products, spray with a solution of 1 ounce of F-25 in 4 gallons of warm water (200 ppm active quaternary). The solution must be warmer than the eggs, but not to exceed 130F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a thorough potable water rinse only if they are to be immediately broken for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution is not to be reused for sanitizing eggs.

MUSHROOM FARMS: To sanitize mushroom equipment, clean and rinse equipment thoroughly. Apply sanitizing solution containing 1 ounce of F-25 per 4 gallons of water (200ppm active quaternary). NO POTABLE WATER TO RINSE IS REQUIRED.

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, this pesticide,
registered under EPA Reg. No. 527-93



ACTIVE INGREDIENTS	
Alkyl (60% C ₁₂ , 30% C ₁₄ , 5% C ₁₂ , 5% C ₁₆) dimethyl benzyl ammonium chlorides.....	5.0%
Alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethylbenzyl ammonium chlorides.....	5.0%
INERT INGREDIENTS	90.0%
TOTAL	100.0%

This product can be used in Federally Inspected Meat and Poultry Facilities as a sanitizer

**KEEP OUT OF REACH OF CHILDREN
DANGER**

See Side Panel for Additional Precautionary Statements
EPA REG.NO. 527-93 EPA EST.NO.527-IL-1

NET CONTENTS:

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Use to sanitize floors, walls, and inanimate hard non-porous surfaces only in areas where compost and mushrooms are not present. Let surfaces air dry.

DIRECTIONS FOR FOGGING: For use in dairies, beverage and food processing plants. To sanitize hard non-porous room surfaces as an adjunct to acceptable manual cleaning. All food products and packaging material must be removed from the room or carefully protected prior to fogging. After cleaning, fog the desired areas using 1 quart per 1000 cubic feet of room volume with a solution containing 1.5 ounces of F-25 to 1 gallon of water (1200 ppm active quaternary). Vacate the area of all personnel during the fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly sanitized with an F-25 solution of 1 ounce to 4 gallons of water (200ppm active quaternary) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

Boot Sanitizing: For use in dairies, beverage and food processing plants to prevent cross contamination between processing areas. Boot wash or baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings and hatcheries. Scrape boots and allow contact of 1 ounce of F-25 to 4 gallons of water solution to boots for 60 seconds prior to entering the area. Change the solution daily or when solution becomes visibly dirty. For use with non-porous water-resistant boots.

Non-Food Contact Applications:

BOOT CLEANING: wash, foam or spray boots with solution of 1.25 ounces of F-25 to one gallon of water. Allow all treated surfaces to air dry. Change the solution daily or when solution becomes visibly dirty. For use with non-porous water resistant boots.

DRAIN CLEANING: For cleaning drains, dilute 1.25 ounces of F-25 per one gallon of water. Pour solution down drain being sure to coat all sides of drainpipe. Leave all treated surfaces exposed to solution to air dry.

CLEANING AIDS: For cleaning plastic brooms, brushes, squeegees, wet/dry vacuums and condensate removal equipment, dilute 1.25 ounces of F-25 per one gallon of water to provide 1000ppm of active quaternary. The cleaning aids should either be stored dry or in a F-25 solution of 1000ppm of active quaternary.



CORPORATE HEADQUARTERS
333 HOLLENBECK STREET
P. O. BOX 31515
ROCHESTER, NEW YORK 14603 - USA
CUSTOMER SERVICE FACILITIES
IN PRINCIPAL CITIES

For Technical Service or Ordering
Information (USA)
1-800-762-4448 (Toll Free)

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

DANGER: KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Wear goggles, face shield, rubber gloves and protective clothing when handling. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

STATEMENT OF PRACTICAL TREATMENT

IF ON SKIN: Wash with plenty of soap and water. Get medical attention.
IF IN EYES: Hold eyelids open and flush with a steady, gentle stream of water for 15 minutes. Get medical attention.
IF SWALLOWED: Call a doctor or get medical attention. Do not induce vomiting or give anything by mouth to an unconscious person. Drink large quantities of milk, eggwhites, gelatin solution, or if these are not available, drink large quantities of water. Avoid alcohol.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.
Medical Emergency Telephone 1-800-535-5053 (U.S.). Outside The U.S. 1-352-323-3500.

ENVIRONMENTAL HAZARDS

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.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.
Storage - Store in a dry place, inaccessible to children, no lower in temperature than 50°F or higher than 123°F.
CONTAINER DISPOSAL - (Larger than 1 gal.) - Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. In addition, plastic containers may be disposed of by incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

For containers 1 gallon or less: Do not reuse empty container (bottle, can, bucket). Wrap container and put in trash.
Pesticide Disposal - Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate 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.

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