833-4 9/27/2012 1 1/6

U.S. ENVIRONMENTAL PROTECTION AGENCY
Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Avenue NW
Washington, D.C. 20460

EPA Reg. Number:	Date of Issuance:
833-4	SEP 27 2012

Term of Issuance: **Non-Conditional**

Name of Pesticide Product: Per-Ox

NOTICE OF PESTICIDE:
x Registration
___ Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):
SRS International Corp.
Agent for Alex C. Fergusson, Inc.
10234 Three Fox Lane
PO Box 109
Delaplane, VA 20144

Note: Changes in labeling 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 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.

Registration is in no way to be construed as an endorsement or recommendation of this product by the 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 non-conditionally registered in accordance with FIFRA sec 3(c)(5) provided that you:

1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.

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

   a. Revise the "EPA Registration Number to read, "EPA Reg. No. 833-4".

Signature of Approving Official:

Marshall Swindell
Product Manager Team-33
Regulatory Management Branch I
Antimicrobials Division (7510P)

Date: SEP 27 2012

EPA Form 8570-6

b. The following labeling claims are unacceptable because no efficacy data were generated to support these use sites:

- General Environmental Surface Sanitation (Non-Food Contact)
- Surface Disinfection
- Disinfection and Deodorizing of Animal Housing Facilities, Poultry Premises, Coops, Trucks, and Crates.
- Fogging

c. The following organisms must be removed from the labeling because no efficacy data were generated to the support these pests:

- *Listeria monocytogenes*
- *Salmonella typhimurium*

d. On page 2, delete the following claim: For "**Organic Production. May be used in rinse or wash water on products labeled as organic food in food processing facilities on commodities that will further be processed"**. See **Item d** above for further details as to why this claim must be removed. The claim is ambiguous as it may be construed that the product can be used on processed food. An antimicrobial used in or on processed food is not a "pesticide" under FIFRA and would be subject to regulation by FDA as a food additive (see section 409 of the Federal Food, Drug, and Cosmetic Act [FFDCA]).

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 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. Submit one (1) copy of your final printed labeling prior to release of this product for shipment. If you have any questions concerning this letter, please contact Demson Fuller at (703) 308-8062.

Sincerely,

Marshall Swindell
Product Manager Team-33
Regulatory Management Branch I
Antimicrobials Division (7510P)

Enclosure: (Stamped Label)

SRS International Corp.

March 2, 2012

Per-Ox

EPA Registration No.: 833-4
EPA Est. No.: 833-PA-1

KEEP OUT OF REACH OF CHILDREN

DANGER

[See side panel for First Aid statements]

For Industrial Use Only

Active Ingredients:	Peroxyacetic Acid	5.25%
	Hydrogen Peroxide	22.00%
Inert Ingredients:	.....	72.75%
Total	.....	100.00%

For Institutional / Industrial sanitizing of previously cleaned non-porous food contact surfaces in:

- Dairies, Wineries, Breweries and Beverage Plants
- Meat and Poultry Processing/Packaging Plants
- Milk and Dairy Products Processing/Packing Plants
- Seafood and Produce Processing/Packing Plants
- Food Processing/Packing Plants
- Egg Processing/Packing Equipment Surfaces
- Eating Establishments

For Institutional / Industrial sanitizing of previously cleaned, hard, non-porous food contact surfaces such as:

- Eating, Drinking, and Food Preparation Utensils
- Countertops and Food Preparation Surfaces
- Tableware
- Plastic. Glass and Metal Bottles (rinse)

[redacted]. For use as a sanitizer on food contact surfaces in contact with products labeled as organic,

[redacted]

Sanitizing hard inanimate, non-food contact surfaces. (general environmental surfaces)

Use in the disinfection of hard, non-porous surfaces in general commercial and medical environments such as:

- Hospitals, Health Care Facilities, Veterinary Hospitals/Clinics, Animal Life Science Labs, Pharmaceutical Facilities and Equipment
- Schools, Colleges, Recreational Facilities, Office Buildings
- Livestock Premises, Poultry Premises, Poultry Hatcheries, Animal Housing Facilities
- Retail and Wholesale Establishments
- Bathroom Premises

Use as a coarse spray for surfaces to be sanitized [redacted]

[redacted]

For use as an antimicrobial container rinse to control beverage spoilage microorganisms.

Precautionary Statements
Hazards to Humans and Domestic Animals

DANGER – Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed. May be fatal if absorbed through the skin. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield or safety glasses), chemical resistant apron or coveralls and chemical resistant gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove contaminated clothing and wash before reuse.

Physical or Chemical Hazards – Strong oxidizing agent. Mix only with water. Not combustible but at temperatures exceeding 156 °F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of ot
her materials.

Environmental Hazards – This pesticide is toxic to birds, mammals, fish and aquatic life. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with 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 effluents containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board if Regional Office of the EPA.

Alex C. Fergusson
5000 Letterkenny Road
Chambersburg, PA 17201

Net Contents: #### Gallons

ACCEPTED
with COMMENTS
In EPA Letter Dated:
SEP 27 2012
Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 833-4

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 a 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 a poison control center or doctor for treatment advice.
If Inhaled	• Move person to fresh air. • If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth if possible. • Call a poison control center or doctor for further treatment advice.
If Swallowed	• Call a 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 told to do so by a poison control center or doctor. • Do not give anything by mouth to an unconscious person.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.

This product is not to be used as a terminal sterilant / high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile area of the body. This product may be used to clean or decontaminate critical or semi-critical medical devices prior to sterilization or high-level disinfection.

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Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 833-4

Storage and Disposal

Do Not Contaminate Water, Food, or Feed by Storage and Disposal

Pesticide Storage

NEVER RETURN Per-Ox TO THE ORIGINAL CONTAINER AFTER IT HAS BEEN REMOVED. Avoid all contaminants, especially dirt, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of a decomposition, isolate container, douse container with cool water and dilute with large volumes of water.

Avoid damage to containers. Keep containers closed at all times when not in use. Keep containers out of direct sunlight. To maintain product quality, store at temperatures below 86°F. Do not store on wooden pallets.

Procedure for Leak or Spill

Stop leaks if this can be done without risk. Shut off ignition sources, no flames, smoking, flares, or spark-producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material should not enter confined spaces.

Disposal

Pesticide Disposal

If material has been spilled, an acceptable method of disposal is to dilute with at least 20 volumes of water followed by discharge into suitable treatment system in accordance with all local, state, and Federal environmental laws, rules, regulations, standards, and other requirements. Because acceptable methods of disposal may vary by location, regulatory agencies should be contacted prior to disposal.

Product to be discarded should be disposed of as a hazardous waste after contacting the appropriate local, state, or Federal agency to determine proper procedures.

Container Disposal

Nonrefillable containers less than 5 gallons. Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available, Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pout rinsate into application equipment or a mix tank and store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. The offer for recycling if available or dispose in accordance with local , state, and Federal regulations.

Nonrefillable containers greater to or equal to 5 gallons. Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available, Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times. Empty drums are not returnable unless special arrangements have been made. Dispose of drums in accordance with local, state and Federal regulations.

All Refillable containers. Refillable container. Refill this container with pesticide only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, empty the remaining contents from this container into application equipment or a mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this procedure two more times. Return to manufacturer for reuse.

Directions for Use

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

For use in circulation cleaning and institutional /industrial sanitizing of previously cleaned hard, non-porous food-contact surfaces and equipment, such as food preparation surfaces, pipelines, tanks, vats, filters, evaporators, pasteurizers and aseptic equipment in

- Dairies, Wineries, Breweries and Beverage Plants
- Meat and Poultry Processing / Packaging Plants
- Milk and Dairy Products Processing / Packing Plants
- Seafood and Produce Processing / Packing Plants
- Food Processing / Packing Plants
- Egg Processing / Packing Equipment Surfaces
- Eating Establishments
- Final Sanitizing Bottle Rinse

Sanitizing Hard, Non-Porous Food Contact Surfaces

An effective sanitizer against *Staphylococcous aureus, Escherichia coli and* [redacted].

Clean equipment immediately after use.

1. Remove gross particulate matter with a warm water flush.
2. Wash equipment with detergent or cleaning solution.
3. Rinse equipment with potable water.
4. Prepare product solution by adding 1.0 to 1.7 fluid ounces to 5 gallons potable water. This provides 90 to 153 ppm peroxyacetic acid and 378 to 644 ppm hydrogen peroxide.
5. Fill closed systems with diluted sanitizer solution and allows a contact time of one (1) minute. If sanitizing at temperatures of 5°C (40°F) or lower, use 1.6 fluid ounces of product to 5 gallons of potable water.
6. If sanitizing against *Listeria monocytogenes*, use 1.2 to 1.7 fluid ounces of this product to 5 gallons potable water. This will provide 108 to 153 ppm of peroxy acetic acid and 454 to 644 ppm of hydrogen peroxide.
7. For open or not completely closed systems, use a coarse spray, mop/wipe or flood technique to apply solution to the surface and allow a contact time of one (1) minute.
8. Allow surfaces to drain thoroughly before resuming operation.

Eating Establishment Sanitizing

An effective sanitizer against *Staphylococcous aureus, Escherichia coli and Salmonella typhimurium.*

1. Scrape/prewash plates, utensils, cups, glasses, etc. whenever possible.
2. Wash all items with a detergent.
3. Rinse thoroughly with potable water.
4. Prepare product solution by adding 1.0 to 1.7 fluid ounces to 5 gallons potable water. This provides 90 to 153 ppm peroxyacetic acid and 378 to 644 ppm hydrogen peroxide.
5. Immerse all items for at least 2 minutes or for a contact time as specified by the local governing sanitation code.
6. If sanitizing against *Listeria monocytogenes*, use 1.2 to 1.7 fluid ounces of this product to 5 gallons potable water. This will provide 108 to 153 ppm of peroxyacetic acid and 454 to 644 ppm of hydrogen peroxide.
7. Place all sanitized items on a rack or drainboard to drain adequately. Air dry if items will not be reused immediately,

Sanitizing Tableware

For sanitizing tableware in low to ambient temperature warewashing machines, inject the diluted product solution (1.0 to 1.7 fluid ounces of the product to 5 gallons of potable water) into the final rinse-water. Allow treated surfaces to air dry.

ACCEPTED
with COMMENTS
In EPA Letter Dated:

SEP 27 2012

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 833-4

Final Sanitizing Bottle Rinse

May be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles / cans.

1. Wash bottles with detergent or cleaning solution and rinse with potable water.
2. Rinse bottles with a solution prepared by mixing 1.0 to 1.7 fluid ounces of product to 5 gallons of potable water.
3. Allow to drain adequately.

Sanitizing of Hatching Eggs

1. Prepare a dilute solution prepared by mixing 1.0 to 1.7 fluid ounces of product to 5 gallons of potable water.
2. Apply dilute solution as eggs are gathered or prior to setting as a coarse spray or flood so as to lightly wet all egg shell surfaces.
3. Allow to drain dry.

Sanitizing of Conveyors, Peelers, Slicers and Saws for Meat, Poultry, Seafood, Fruits and Vegetables

An effective sanitizer against *Staphylococcous aureus, Escherichia coli and Salmonella typhimurium.*

For use in the static or continuous washing, rinsing, and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc.

1. Remove all products from equipment if during treatment the sanitizer will directly contact the items.
2. Prepare sanitizer solution by adding 1.0 to 1.7 fluid ounces to 5 gallons of potable water.
3. Apply sanitizer solution to the return portion of the conveyor or to the equipment by using a coarse spray or other means of wetting the surfaces. Treat for at least 1 minute. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still ne damp when food contact occurs.
4. If sanitizing against *Listeria monocytogenes*, use 1.2 to 1.7 fluid ounces of this product to 5 gallons potable water.
5. Allow equipment to drain adequately before reusing, a dry surface is not required.

General Environmental Surfaces Sanitation (non-Food Contact)

An effective inanimate, hard non-food contact surface sanitizer against *Staphylococcous aureus, Klebsiella pneumonia,* and *Saccharomyces cerevisiae.*

Sanitization of surfaces such as floors, walls, tables, chairs, benches, drains etc. can be accomplished using the following procedure:

1. Remove gross filth with a cleaner or other suitable detergent.
2. Add 1 to 1.7 fluid ounces of product to 1 gallons of potable water to prepare a solution containing 28 to 31 ppm of peroxyacetic acid and 819 to 1302 ppm of hydrogen peroxide.
3. Soak items with diluted solution using mop/wipe, course spray or flood techniques and allow contact for at least 5 minutes.
4. Allow items and/or surfaces to drain adequately or air dyr.

Fogging

For sanitizing hard, non-porous room surfaces as an adjunct to acceptable manual cleaning and disinfection of room surfaces.

1. Prior to fogging, remove or carefully protect all food products and packaging materials.
2. Ensure room is properly ventilated. Vacate all personnel from the room during fogging and for a minimum of 2 hours after fogging. Ensure there is no strong odor characteristic of acetic acid before allowing personnel to return to the work area.
3. Fog areas using one quarter 1000 cu. Ft. of room area with a 0.3% (3.8 fluid ounces per 1 gallons of water).
4. Allow surfaces to drain thoroughly before operations are resumed.

Surface Disinfection

As an effective disinfectant against vegetative forms of Gram positive and Gram negative bacteria and viruses. This product is effective against *Staphylococcous aureus, Salmonella enterica, Pseudomonas aeruginosa,* Influenza A virus(H1N1, H3N2 and H5N1 strains), Influenza B Virus, Parainfluenza Virus Type 2. It may also be used to disinfect veterinary clinic surfaces and livestock equipment contaminated with Newcastle Disease virus, Avian Reovirus, Avian Infectious Bronchitis, Infectious Bursal Disease and Infectious Bovine Rhinotracheitis and may be used in general commercial, medical and veterinary environments to clean, disinfect and deodorize hard, non-porous inanimate surfaces including:

- Floors, walls, and other hard, non-porous inanimate surfaces such as tables, chairs, countertops, garbage containers, bathroom fixtures, sinks, bed frames, shelves, racks, carts, refrigerators, mirrors, glazed tile, linoleum, vinyl, glazed ceramic, plastic (such as polypropylene and polyethylene), stainless steel or glass.
- Hospitals, surgical and obstetrical facilities, operating table, housekeeping services, physical therapy departments, nursing homes, health care facilities, autopsy facilities, pharmaceutical and chemical processing facilities and equipment.
- Schools, colleges, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishments,
- Animal hospitals, veterinary clinics, animal life science laboratories, kennels, kennel runs, cages, feeding and watering equipment, pet shops, zoos, pet animal quarters, poultry premises, trucks, hatcheries and live stock quarters.

To disinfect surfaces that may be contaminated with Gram positive or Gram negative vegetative bacteria, including *S. aureus, S. choleraesuis, P. aeruginosa*:

1. Prepare disinfecting solution by adding 3.2 to 30 oz. of the product to 5 gallons of potable water. This will provide 288 to 2707 ppm of peroxyacetic acid and 1211 to 11,354 ppm hydrogen peroxide.
2. Remove gross filth from surfaces to be disinfected by cleaning with a detergent or suitable cleaning product. Rinse with clean water.
3. Apply by wiping, mopping, or as a coarse spray. Allow to soak for at least 10 minutes then air dry. (Applications on food-contact surfaces require a sterile or potable water rinse following disinfection).

For surfaces contaminated with viruses listed above:

1. Prepare disinfecting solution by adding 2.2-3 fluid ounce to 5 gallons of potable water. This will provide 200 ppm of peroxyacetic acid and 1000 ppm hydrogen peroxide.
2. Remove gross filth from surfaces to be disinfected by cleaning with a detergent or suitable cleaning product. Rinse with clean water.
3. Apply by wiping, mopping, or as a coarse spray. Allow to soak for at least 5 minutes then air dry.

Antimicrobial Rinse of Pre-Cleaned or New Returnable or Non-Returnable Containers: To reduce the number of nonpathogenic beverage spoilage organisms such as *Aspergillus versicolor, Byssochlamys fulva, Peiococcus damnosus, Lactobacillus buchneri* and *Saccharaomyces cerevisia.*

1. Prepare solution by adding 7.0 to 30 fluid oz. to 5 gallons of potable water. This will provide 632 to 2707 ppm of peroxyacetic acid and 2650 to 11,354 ppm hydrogen peroxide.
2. Apply solution, allowing a minimum contact time of 5 seconds.
3. Allow containers to drain thoroughly, and then rinse with sterile or potable water.

Disinfection and Deodorizing of Animal Housing Facilities, Poultry Premises, Coops, Trucks and Crates

1. Remove all animals / poultry from the facilities / items / areas to be disinfected.
2. Remove gross particulates, litter, droppings, etc. with a warm water flush or by sweeping.
3. Empty all troughs, racks, and other feeding and watering equipment.
4. Wash all items thoroughly with detergent or cleaning solution and rinse with water.
5. Prepare a disinfecting solution by adding 3.2 fluid ounces of product to 5 gallons of potable water. This will provide 288 ppm of peroxyacetic acid and 1211 ppm hydrogen peroxide which will disinfect surfaces contaminated with Gram Positive and Gram negative bacteria as well as poultry and cattle viruses listed above.
6. Before starting the treatment ensure that the work areas is well ventilated.
7. For disinfection, saturate with the diluted product for a period of at least 10 minutes.
8. For surfaces contaminated with viruses listed above under *Surface Disinfection* saturate surfaces with diluted product for a period of at least 5 minutes.
9. Thoroughly scrub treated feed equipment (i.e. feed racks, troughs, fountains, etc.) with a detergent and rinse with potable water.
10. Do not return animals / poultry or use equipment until the solution has completely absorbed and air dried.

Poultry Hatchery Disinfection

1. Remove remaining eggs and chicks and all gross particulates and other hatching related debris.
2. Thoroughly wash all surfaces with a recommended detergent or cleaning solution and then rinse with potable water.
3. Prepare the disinfecting solution by adding 3.2 fluid ounces of product to 5 gallons of potable water.
4. Before starting the treatment ensure that the work area / room and any closed spaces are well ventilated.
5. Apply the disinfecting solution with a mop, cloth, brush or coarse spray, keeping surfaces wet for 10 minutes.
6. Air dry before re-introducing eggs.

ACCEPTED
with COMMENTS
In EPA Letter Dated:
SEP 27 2012
Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 833-4