



OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

WASHINGTON, D.C. 20460

January 16, 2024

Christina M. Swick
Agent for AFCO
Acuity Specialty Products, Inc. D/B/A AFCO
550 Development Ave.
Chambersburg, PA 17201
cswick@lewisharrison.com

Subject: Notification per PRN 98-10 – Minor Labeling Revisions and Adding WSDA, NSF, Halal, and Kosher symbols
Product Name: TM70
EPA Registration Number: 833-18
Received Date: 11/07/2023
Action Case Number: 00490184

Dear Christina Swick:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped "Notification" and will be placed in our records.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

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If you have any questions, please contact Terria Northern by email at northern.terria@epa.gov .

Sincerely,

A handwritten signature in black ink, appearing to be 'T. Northern', written in a cursive style.

Terria Northern
Registration Risk Manager
RMBII, Team 34
Antimicrobials Division
Office of Pesticide Programs

TM 70

Ready to Use Surface Cleaner & Sanitizer

For use on food contact surfaces

- Ready-to Use
- Fast Acting
- Kills 99.999% of bacteria on food-contact surfaces
- Sanitizes food-contact surfaces in 60 seconds
- Quick Drying
- No-rinse

ACTIVE INGREDIENTS:

Ethanol.....	66.59%
Isopropanol.....	3.73%
Other Ingredients.....	29.68%
TOTAL.....	100.00%

KEEP OUT OF REACH OF CHILDREN CAUTION

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.

HOT LINE NUMBER: In case of emergency call toll free 1-800-424-9300 or the poison control center at 1-800-222-1222. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment. For general information on product use, etc., call the National Pesticides Information Center at 1-800-858-7378.

MANUFACTURED BY:

AFCO

550 Development Ave
Chambersburg, PA 17201

EPA Reg. No. 833-18

EPA Est. No. 833-PA-1, 35939-GA-1, 83199-SD-1, 40849-GA-1, 1270-TX-1, 1270-AZ-1

NET CONTENTS:

Batch No.:

NOTIFICATION

833-18

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

01/16/2024

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Do not get in eyes or on clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet.

Physical or Chemical Hazards

Flammable: Keep away from heat and open flame.

{Note to Reviewer: For containers of 5 gallons or more, the following Environmental Hazards language will appear on the final product label}

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.

DIRECTIONS FOR USE

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

CLEANING

TM 70 is for use as a cleaner on hard non-porous food contact and non-food contact surfaces such as conveyors, belts, ovens, refrigerators, freezers, chillers, hoppers, fillers, fill heads, mixers, blenders, meat slicers, saws, evaporators, pasteurizers, tanks, vats, walls, floors, counters tops, troughs, drains, aprons, gloves, boots, tools, tool boxes, knives, utensils. Remove gross food particles and soil from the surface. Apply TM 70 without dilution to the surface and wipe clean. Allow to dry. A water rinse after applying the product is permissible in wet environments if necessary, to aid in the cleaning process.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD NON-POROUS FOOD CONTACT SURFACES

TM 70 is for use as a sanitizer on food contact surfaces such as processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous food contact surfaces. Preclean surfaces prior to sanitizing. This product may be used to preclean. To sanitize, apply by spray, wipe, sponge, or by total immersion. Surfaces must be thoroughly wetted.

Treated surfaces must remain wet for 60 seconds.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by sponge, wipe, brush or coarse spray. Surfaces must remain wet for at least one minute followed by adequate draining and air-drying. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion with this product. Always use fresh solution for this purpose.

TM 70 is an effective sanitizer against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11299), *Listeria monocytogenes* (ATCC 19117), and *Salmonella enterica* (ATCC 10708) on hard non-porous food contact surfaces. Treated surfaces must remain wet for 60 seconds. Allow to air dry. Do not rinse.

FOOTWEAR SANITIZER

TM 70 is recommended as a sanitizer for use on outside surfaces of non-porous waterproof footwear such as rubber boots and work boots. Preclean footwear prior to sanitizing. This product may be used to preclean. To sanitize, apply by spray, wipe or total immersion to ensure exposure to sanitizer for at least 60 seconds. Allow surfaces to air dry.

SANITIZING NON-POROUS WATERPROOF GLOVES

TM 70 is as a sanitizer for use on non-porous, waterproof gloves. Preclean gloves prior to sanitizing. This product may be used to preclean. To sanitize, apply by spray, wipe or total immersion to ensure exposure to sanitizer for at least 60 seconds. Allow surfaces to air dry. Do not rinse.

STORAGE AND DISPOSAL

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

STORAGE: Keep this product under locked storage sufficient to make it inaccessible to children or people unfamiliar with its proper use. Store in a cool, dry area away from flames, sparks or other sources of heat or ignition. If ignited, use dry chemical or CO₂ extinguisher. If a large quantity is spilled, dilute with water and mop or wipe dry.

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

CONTAINER HANDLING:

{For containers 5 gallons or less} Non-refillable container. Do not reuse or refill this container. 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. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Then offer for recycling if available or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

{For containers larger than 5 gallons} Non-refillable container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple Rinse as follows: Empty 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.

Turn the container over onto its other 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. Then offer for recycling if available or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

CHEMTREC EMERGENCY 800-424-9300

(Chemtrec Customer Number: CCN837)

