



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

August 2, 2023

Jody Ziehr
Registration Specialist
Diversey, Inc
Email Transmittal: jody.ziehr@diversey.com

Subject: Notification per PRN 98-10 – To add “For industrial use only” and to reformat the label, minor text changes.
Product Name: SU 393
EPA Registration Number: 875-195
Received Date: March 13, 2023
Action Case Number: 00446971

Dear Ziehr:

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.

If you have any questions, please contact Zebora Johnson at (202)566-0730 or by email at johnson.zbora@epa.gov

Sincerely,

Zebora Johnson
For

Steven Snyderman, Product Manager 33
Regulatory Management Branch II
Antimicrobials Division 7510M

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SU 393

**[Sanitizer] • [Cleaner] • [Deodorizer] • [Odor Counteractant] • [Odor Neutralizer]
[Ready-To-Use]**

Active Ingredients:

2-propanol:	24.7500%
Lactic Acid:	4.9984%
Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chlorides.....	0.0025%
Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides.....	0.0025%
[Inert] [Other] Ingredients:	70.2466%
Total.....	100.0000%

**DANGER
KEEP OUT OF REACH OF CHILDREN**

See additional precautionary statements on [back] [left] [right] [side] [panel] [of] label].

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

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.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.

(1-XXX-XXX-XXXX) *{Note to Reviewer: Working Emergency Number Will be Printed Here}*

Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment

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

EPA Reg. No. 875-195
EPA Est. No. *{Insert EPA Est. No.}*
Net Contents: *{Insert package contents}*

Manufactured [By] [For]:
Diversey, Inc. PO Box 19747, Charlotte, NC 28219-0747 U.S.A. All Rights Reserved.
[Manufactured in: *{insert country}*]

[See reference sheet [enclosed in each case] for [a complete list of pathogenic organisms] [additional] [features] [and] [claims] [directions for use] [claimed for (this product)] (*Product Name*).]

NOTIFICATION

875-195

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:

08/02/2023

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{Features, Claims and Uses}

{Marketing Statements}

[Cleaner and Sanitizer for Dairy, Food & Beverage Processing Operations and Dairy Farms] [in] [Cereal Processors,] [Grain Processors,] [Milling Operations,] [Dry Food Ingredient Blending Operations,] [Dairies,] [Dairy Farms,] [Breweries,] [Wineries,] [Beverage Processing Plants,] [Protein,] [and] [Food Processing Plants]

(For (Food Handling/Storage Establishments, Premises and Equipment,) (Agricultural Premises and Equipment,) **Industrial Use Only** (and) (Commercial, Institutional and Industrial Premises and Equipment) Use) ((Suitable) For Use in Meat and Poultry Plants))

- [SU 393] [This product] [It] can be used to clean in wet and dry processing environments.
- [SU 393] [This product] [It] can be used to sanitize in dry processing environments.
- [SU 393] [This product] [It] Eliminates the need for multiple cleaners and sanitizers.
- [SU 393] [This product] [It] ~~Cleaner and Sanitizer~~ is a ready-to-use, cleaner and sanitizer for use on hard, non-porous food contact and non-food contact surfaces.
- [SU 393] [This product] [It] is designed for use on (Use daily on) (the following) (hard, non-porous environmental surfaces): stainless steel, aluminum, copper, and Formica.
- [SU 393] [This product] [It] is effective against microorganisms such as *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica* (formerly *S. typhimurium*), and many others as listed on the product label.
- [SU 393] [This product] [It] is for use in low moisture or dry processing environments.
- [SU 393] [This product] [It] is registered for continuous treatment of conveyors to help reduce microorganisms on conveyor surfaces during processing.
- Can be used to sanitize non-porous and waterproof gloves and outside surfaces of footwear.
- Convenient to Use.
- Cleaner and sanitizer in one product.
- (Ready to use product that) Consistently delivers the proper amount of sanitizing solution (,no need to dilute).
- Delivers Antimicrobial Activity in a Variety of Applications.
- Dries quickly to help protect water-sensitive equipment.
- Excellent for spot sanitizing on hard, non-porous surfaces.
- Ideal for sanitizing areas where water use is limited.
- No mixing or measuring required.
- Ready-to-use, no-rinse sanitizer.
- Recommended for use as a final sanitizing rinse on hard, non-porous, outside surfaces of impermeable food or non-food packages such as cans, pouches, containers, wraps, films, non-porous impermeable meat casings removed prior to final packaging, and shrink wraps.
- Recommended for use as a sanitizer on non-food contact surfaces such as floors, walls, forklifts, tires, pallet jacks, etc.
- Saves Time and Labor.

{Surface/Items}

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items:

- Extruders,
- Driers,
- Hoppers,
- Ovens,
- Mixers,
- Conveyors,
- Equipment,
- Pipelines,
- Tanks,
- Hard, non-porous chopping blocks,
- (Serving) trays,
- Appliances,
- Refrigerators,
- Microwave ovens,
- Stoves,
- Grills,
- Rotisserie ovens and equipment,
- Kitchen equipment,

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- Vats,
- Fillers,
- Evaporators,
- Pasteurizers,
- Dishes,
- Glassware,
- Utensils,
- Silverware,
- Cutlery,
- Cooking utensils,
- (Restaurant) tables,
- Plastic tables,
- Outdoor furniture,
- Countertops,
- Food preparation surfaces,
- Hard, non-porous cutting boards,
- Food processors,
- Blenders,
- Sinks,
- Tub surfaces,
- Coolers,
- Ice chests,
- Ice machines,
- Slurpee® machines,
- (Soft serve) ice cream machines,
- Refrigerated storage and display equipment,
- Food storage containers,
- Tupperware®.
- Refrigerator bins used for meat, vegetables, fruit and eggs for consumption,
- Interior hard non-porous surfaces of water softeners
- Reverse osmosis units and water coolers,

A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. This product was tested according to AOAC Germicidal and Detergent Test Standards for food contact surfaces.

{Food/Beverage Processing Facilities and Areas}

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in:

- food storage areas,
- food processing plants,
- beverage processing plants,
- dairy processing plants,
- cereal processors,
- grain processors,
- milling operations,
- dry food ingredient blending operations,
- ice cream processing facilities,
- dairies,
- dairy farms,
- breweries,
- wineries,
- protein processing plants,
- pet food processing plants,
- federally (USDA) inspected food processing facilities,
- federally (USDA) inspected meat and poultry processing (producing) (packaging) plants
- fish processing facilities,
- egg processing plants,
- egg holding (receiving) areas,
- hatcheries,
- setter rooms,
- tray dumping areas,
- tobacco plants,

{Surfaces/Items found in Food/Beverage Processing Facilities}

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items:

- reverse osmosis units,
- water holding tanks and pressure tanks,
- beer fermentation and holding tanks,
- bottling (pre-mix) dispensing equipment,
- beverage dispensing equipment,
- wine processing equipment and holding tanks,
- citrus processing equipment and holding tanks,
- potato processing equipment and holding tanks,
- trays,
- racks,
- egg flats,

[and other hard non-porous poultry house related equipment, as well as non-food contact surfaces: coils and drain pans for air conditioning and buggies.] A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

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DIRECTIONS FOR USE:

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

(CLAIMS:)

Sanitization: When used as a food contact sanitizer, this product reduces the following bacteria by 99.9999% with a [60 second] [1 minute] contact time on pre-cleaned, hard non-porous (inanimate) (environmental) surfaces:

<i>Escherichia coli</i> (ATCC 11229)	<i>Escherichia coli</i> O45:H2 (STEC) (ATCC BAA-2193)
<i>Staphylococcus aureus</i> (ATCC 6538)	<i>Escherichia coli</i> O103:H11 (STEC) (ATCC BAA-2215)
<i>Cronobacter sakazakii</i> (ATCC 12868)	<i>Escherichia coli</i> O111:NM (STEC) (ATCC BAA-2440)
<i>Escherichia coli</i> O157:H7 (ATCC 43895)	<i>Escherichia coli</i> O121:H19 (STEC) (ATCC BAA-2219)
<i>Escherichia coli</i> O26:H11 (STEC) (ATCC BAA-2196)	<i>Escherichia coli</i> O145:H18 (STEC) (ATCC BAA-2192)
<i>Listeria monocytogenes</i> (ATCC 49594)	<i>Salmonella enterica</i> (ATCC 10708)
<i>Salmonella enterica</i> (formerly <i>S. typhimurium</i>) (ATCC 13311)	<i>Pseudomonas aeruginosa</i> (ATCC 15442)

Non-Food Contact Sanitization: When used as a non-food contact sanitizer this product reduces the following bacteria by 99.99% with a 1 minute contact time on pre-cleaned, hard non-porous (inanimate) (environmental) surfaces:

<i>Klebsiella pneumoniae</i> (ATCC 4352)	<i>Staphylococcus aureus</i> , (ATCC 6538)
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Malodor(s) (Activity) (Counteractancy) – eliminates (destroys) odors and odor-causing bacteria on hard, non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas (and other places where bacterial growth can cause malodors).

(Modes of Application:)

(This product can be applied by hand pump, coarse trigger sprayer.)

(Note to Reviewer: The directions for use in this section are for food contact sanitization of hard, non-porous surfaces.)

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Apply SU 393 without dilution to clean surfaces.
2. Apply sanitizing solution by coarse pump trigger sprayer to the equipment or surface to be treated. Allow a contact time of at least [60 seconds] [1 minute].
3. Allow surfaces to dry. Do not rinse.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

SU 393 may be used as a sanitizer for use on conveyors during processing.

1. Apply SU 393 without dilution to conveyor with suitable feeding equipment. Controlled volumes are applied to the return portion of the conveyor.
2. During interruptions in operations coarse spray processing equipment with SU 393 without dilution. Conveyor equipment must be free of product when applying coarse spray. Do not allow this solution to be sprayed directly on food. Conveyor surface must be exposed to sanitizer for at least [60 seconds] [one minute].
3. Allow surfaces to air dry. Do not rinse.

Footwear Sanitizer Directions:

1. (This product) (SU 393) may be used as a sanitizer for use on outside surfaces of (waterproof) footwear (such as) (boots) (and) (work boots).
2. Remove soils from (waterproof) footwear before sanitizing.
3. Apply (this product) (SU 393) without dilution by spray to ensure exposure to sanitizer for at least 1 minute.
4. Allow surfaces to air dry. Do not rinse.

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Glove Dip Sanitizer Directions:

1. To prevent cross contamination on treated surfaces in animal areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough sanitizer to cover the gloved area. Do not let sanitizer come into contact with the exposed skin.
2. [Dip] [Soak] in solution for [60 seconds] [1 minute]. NO POTABLE WATER RINSE IS ALLOWED.
3. Change the sanitizer in the bath at least daily or when product appears dirty. **Do not let sanitizer come into contact with exposed skin.**

Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Impermeable Packages Containing Food or Non-Food Products:

1. Apply SU 393 (product) by spray to ensure surface is exposed to sanitizer for at least [60 seconds] [1 minute].
2. Drain thoroughly. Do not rinse.
3. The treated outside surfaces of impermeable, non-edible packaging (such as) (food wraps) (and) (meat casings) must be removed and discarded before packaged food products are further processed or consumed. Do not use on porous surfaces.

(Note to reviewer: The directions for use in this section are for non-food contact surface sanitization of hard, non-porous surfaces.)

To Sanitize Non-Food Contact Surfaces:

1. Pre-clean heavily soiled hard non-porous surfaces.
2. Apply Use Solution until thoroughly wet.
3. Let stand for [one] [1] minute.
4. Wipe surfaces (or let air dry).

(Note to reviewer: The directions for use in this section are for cleaning/deodorizing of hard, non-porous surfaces.)

For Use as a (General) Cleaner:

Apply SU 393 (product) to hard, non-porous surfaces. Wipe surfaces (and let air dry).

For Use as a Deodorizer:

Apply SU 393 (product) to hard, non-porous surfaces. Wipe surfaces (and let air dry).

Cleaning in Wet Environments: Remove gross food particles and soil from the surface. Apply SU 393 (product) to ~~the surface~~ **hard, non-porous surfaces**. Rinse with water or wipe clean. Allow to dry.

Cleaning in Dry Environments: Remove gross food particles and soil from the surface. Apply SU 393 (product) to ~~the surface~~ **hard, non-porous surfaces**. Wipe clean and allow to dry.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE

Keep from freezing.

PESTICIDE DISPOSAL

Pesticide wastes may be 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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CONTAINER HANDLING *(Note to reviewer—One or more of the following paragraphs for Container Disposal will be selected, depending on packaging type:)*

Nonrefillable container. Do not reuse or refill this container. Offer empty container for recycling, if available, or discard in trash.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage. Harmful if swallowed or absorbed through skin. Do not get in eyes or on clothing. Avoid contact with skin. Wear protective eyewear (such as goggles or face shield), long sleeved shirts and long pants, socks and shoes, and waterproof gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

ENVIRONMENTAL HAZARDS *(for containers of 5 gallons or more)*

This product is toxic to fish, aquatic invertebrates, oysters, and shrimp. 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 Pollution 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.

PHYSICAL OR CHEMICAL HAZARDS

Combustible. Do not use or store near open heat or flame.

{Graphics are optional and may be placed anywhere on the label}



Divosan
System



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REFERENCE SHEET

SU 393

{Insert verbatim any Claims statements from the Claims sections from above.}

DIRECTIONS FOR USE:

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

{Insert verbatim any set(s) of Directions for Use from above.}

See the container label for use directions and additional required information for, (First Aid,) (Precautionary Statements,) (Environmental Hazards) (and) (Storage and Disposal).

EPA Reg. No. 875-195

Manufactured [By] [For]:

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