

MAR 06 1989

Peck's Products Company
610 East Clarence Avenue
St. Louis, MO 63147

Attention: Kerry L. Martin

Gentlemen:

Subject: Pepco Odorless Disinfectant & Sanitizer
EPA Registration No. 1190-24

The amendment referred to above, submitted in connection with the Label Improvement Program Notice for Antimicrobial Products Used as Food Contact Surface Sanitizers, is acceptable provided that you:

1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling.
 - a. On the center panel, delete all phenolic coefficients.
 - b. On the center panel, place the statement "Keep Out of Reach of Children" directly above the signal word "Danger."
 - c. On the left panel, delete the word "milk."
 - d. On the left panel, delete the statement "Measures against circulatory shock, respiratory depression, and convulsion may be needed."

The revised Confidential Statement of Formula is acceptable.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with section 6(e) of the Federal Insecticide, Fungicide and Rodenticide Act. Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

50286:I:Leavy:LL-15:KEMCO:3/1/89:4/10/89:rw:vo:rw

CONCURRENCES

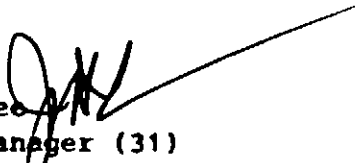
CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

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

If you have any questions concerning this letter, please contact
Karen M. Leavy at (703) 557-3966.

Sincerely yours,


John H. Lee
Product Manager (31)
Antimicrobial Program Branch
Registration Division (H7504C)

Enclosure

(CENTER PANEL)

PEPCOCIDE
Odorless Disinfectant and Sanitizer

PHENOL COEFFICIENTS

Staphylococcus aureus.....	50
Salmonella typhosa.....	75
ACTIVE INGREDIENTS.....	12.5%
N-alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride.....	10.0%
INERT INGREDIENTS (includes ethanol and water).....	90.0%

This product fulfills the criteria of Appendix F of the Grade "A" pasteurized Milk Ordinance 1965 Recommendations of the U.S. Public Health Service in waters up to 550 ppm. of hardness calculated as CaCO₃ when tested by A.O.A.C. Germicidal and Detergent Sanitizers - Official Method.

E.P.A. Reg. No. 1190-24

E.P.A. Est. No. 1190-MO-01

DANGER:

CAUSES EYE AND SKIN IRRITATION. HARMFUL IF SWALLOWED. CORROSIVE.
DO NOT get in eyes, on skin, or on clothing. Protect eyes and skin when handling. Avoid contamination of food. See further precautions and antidote statements on left panel.

KEEP OUT OF REACH OF CHILDREN

REGISTERED
WITH THE
EPA

MAK U 0 1989

Peck's Products Company
610 East Clarence Street
St. Louis, MO 63147

(LEFT PANEL)

1190-24

FIRST AID: In case of contact, immediately flush eyes or skin with plenty of lukewarm water for at least 15 minutes. For eyes, or if skin irritation persists, seek medical attention. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution; or if these are not available, drink large quantities of water. Avoid Alcohol. Call a physician immediately.

495

(LEFT PANEL CONTINUED)

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

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

STORAGE AND DISPOSAL

- Do Not Contaminate Water, Food, Or Feed By Storage Or Disposal
- Open Dumping is Prohibited
- Do Not Reuse Empty Container
- Do Not Stack Over 6 High In Any Size Container

PESTICIDE DISPOSAL

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

CONTAINER DISPOSAL

Triple Rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or for plastic containers, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

GENERAL

Consult Federal, State, or Local Disposal Authorities for approved Alternative Procedures.

FOR COMMERCIAL AND INSTITUTIONAL USE ONLY

REGISTERED
U.S. PATENT OFFICE

MAR 06 1999

(RIGHT PANEL)

USE DIRECTIONS FOR DISINFECTION in Hospitals, Nursing Homes, Public Rooms, etc.: After cleaning apply solution containing 1 ounce disinfectant to 2 gallons of water. Surfaces and equipment in hospitals and medical type environments should be treated with a solution of 1 ounce disinfectant per gallon of water to be effective against Ps. aeruginosa. For either use allow surface to remain wet for 10 minutes. Prepare a fresh solution daily or more often if it becomes diluted or soiled. DO NOT reuse disinfecting solution or use for other purposes such as cleaning.

1190-24

(RIGHT PANEL CONTINUED)

USE DIRECTIONS FOR SANITIZING: For sanitizing food and meat processing equipment, dairy equipment, dishes, silverware, glassware, cooking utensils, sink and counter tops, as well as other hard surfaces: Remove gross food particles and soil by a pre-flush, pre-scrape, or pre-soak treatment. Wash surfaces with a good compatible cleaner followed by a potable water rinse prior to sanitizing. Prepare a solution containing 1 ounce of this product in 4 gallons of water. This provides 195 ppm. of active quarternary ammonium compound. Apply this solution to surfaces by immersing, flooding, or spraying to wet all surfaces thoroughly. Allow surface to remain wet for at least 1 minute. Drain excess solution and air dry. Prepare a fresh solution daily or more if it becomes diluted or soiled. DO NOT reuse this solution for sanitizing or use it for other purposes such as cleaning.

The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 ounce per 4 gallons of warm water. Use a fresh towel for each cow and avoid contamination of sanitizing solution by dirt or soil.

DISINFECTION OF BARBER AND SURGICAL INSTRUMENTS: Clean thoroughly, then immerse in a solution of 1 ounce per gallon of water for 10 minutes.

MOLD CONTROL ON WALLS, CEILINGS, AND IN FOOD PLANTS: Clean surfaces thoroughly, rinse, then spray or sponge with a solution containing 1 ounce disinfectant to 2 gallons of water.

ACCEPTED
 WITH COMMENTS
 11/24/88

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