



U.S. ENVIRONMENTAL PROTECTION
AGENCY

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

NOTICE OF PESTICIDE:

Registration
 Reregistration

(under FIFRA, as amended)

EPA Reg.

Number:

1258-1324

Date of

Issuance:

December 18,
2007

Term of Issuance:

Unconditional

Name of Pesticide Product:

Vantocil® NR

Name and Address of Registrant (include ZIP Code):

Arch Chemicals Inc.
1955 Park Drive, Suite 100
Smyrna, GA 30080

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 unconditionally 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. 1258-1324".

Signature of Approving Official:

Adam Heyward
Product Manager Team-34
Regulatory Management Branch II
Antimicrobials Division (7510C)

Date:

December 18, 2007

278

Labeling Comments:

- 1. The ingredient statement must be displayed on the label as follows:

ACTIVE INGREDIENT:

Poly (iminoimidocarbonyliminoimidocarbonyliminohexamethylene),
hydrochloride.....20%

INERT (or OTHERS) INGREDIENTS.....80%

Total.....100%

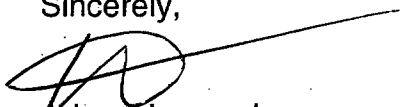
- 2. Under the Storage and Disposal section add the text "Do not contaminate water, food, or feed by storage and disposal" and add the heading "Pesticide Storage".

- 3. Submit three (3) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

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.

Sincerely,



Adam Heyward
Product Manager 34
Regulatory Branch II
Antimicrobials Division (7510P)

Enclosure: (Stamped Labeling)

Vantocil® NR

Active Ingredient: Poly(iminoimidocarbonyliminoimidocarbonyliminohexamethylene), hydrochloride	20%
Inert Ingredients	80%
TOTAL	100%

WARNING: KEEP OUT OF REACH OF CHILDREN.
See side panel for additional precautionary statements.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
WARNING

HARMFUL IF SWALLOWED, INHALED OR ABSORBED THROUGH THE SKIN. AVOID CONTACT WITH SKIN OR CLOTHING. AVOID BREATHING VAPOR OR MIST. CAUSES SUBSTANTIAL BUT TEMPORARY EYE INJURY. DO NOT GET IN EYES. WASH THOROUGHLY WITH SOAP AND WATER AFTER HANDLING. REMOVE CONTAMINATED CLOTHING AND WASH CLOTHING BEFORE REUSE. WEAR GOGGLES OR FACE SHIELD WHEN HANDLING CONCENTRATE. MAY CAUSE ALLERGIC SKIN REACTION.

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 SWALLOWED

- Call 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 the 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 by mouth- to-mouth, if possible.
- Call a poison control center or doctor for further treatment advice.

IN CASE OF EMERGENCY CALL 1-800-654-6911.

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. Do not contaminate water by cleaning of equipment or disposal of wastes.

STORAGE AND DISPOSAL

Keep container closed when not in use. Store in original container in an area inaccessible to children. Protect From Freezing
In case of a leak or spill soak up with absorbent, such as sand, earth, or sawdust, and shovel into waste container. Remove waste to chemical waste area, and dispose of in accordance with local pollution regulations.

PESTICIDE DISPOSAL

To dispose of excess product, securely wrap original container in several layers of newspaper and discard in trash.

CONTAINER DISPOSAL

Do not reuse container. To dispose of empty container, rinse thoroughly before discarding in trash.
For information on spills, call 1-800-654-6911.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

DEC 18 2007

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 1258-1324

This product is for use as a sanitizer on dishes, glassware and utensils (at 540 ppm active). A potable water rinse is not allowed (Do not rinse) when used as a sanitizer on food contact surfaces.

OR

This product is for use as a sanitizer in public eating places, dairy processing equipment and food processing equipment and utensils (at 540 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product is for use as a sanitizer on food processing equipment and utensils (at 540 ppm active). A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product is for use as a sanitizer in bottling and beverage dispensing equipment. This product is for use as a sanitizer in sanitary filling of bottles and cans.

This product is for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filling and closing machines.

This product is for use as a sanitizer in beer fermentation and holding tanks.

This product is for use as a sanitizer in wineries for use on holding tanks, floors and processing equipment.

Vantocil® NR for use in:

- Restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Food establishments, supermarkets, convenience stores, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores.
- Hotel, motels, dormitories.
- Institutions, schools and colleges, churches, classrooms, community colleges, universities.
- Food processing plants, USDA inspected food-processing facilities, dairy farms, hog farms, equine farms, poultry and turkey farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms, rendering plants.
- Fishery, Milk, Citrus, Wine, Fruit, Vegetable, Ice Cream and Potato Processing Plants and beverage plants.
- Food preparation and storage areas.
- Dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other nonporous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, fruit and eggs, Tupperware®.
- Kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.
- Countertops (counters), Slurpee® machines, stovetops (stoves), sinks (bathroom, kitchen), tub surfaces, appliances, refrigerators, ice machines.
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, sealed granite, sealed marble, plastic (such as polystyrene or polypropylene), sealed limestone, sealed slate, sealed stone, sealed terra cotta, sealed terrazzo, chrome and vinyl.
- Enameled surfaces, painted woodwork (finished), Formica®, vinyl and plastic upholstery.
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Citrus processing equipment and holding tanks.

- Wine processing equipment and holding tanks.
- Hard, non-porous surfaces of picnic tables and outdoor furniture.
- Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED (DO NOT RINSE).

This product has been cleared by the EPA in 40 CFR Section 180.940(a) and (c) for use on food processing equipment, utensils, and other food — contact articles at a concentration of 540 ppm active.

This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

Regular, effective cleaning and sanitizing of equipment, utensils and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those organisms that may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment shall be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

ORGANISM GUIDE

At one ounce per 3 gallons of water (540 ppm), this product was evaluated with a 1 minute contact time in water up to 500-ppm hardness and found to be an effective food-contact surface sanitizer in water up to 500-ppm hardness against:

- Escherichia coli (ATCC 11229)
- Staphylococcus aureus (ATCC 6538)

DIRECTIONS FOR USE

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

FOOD CONTACT EQUIPMENT SANITIZING DIRECTIONS

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars

Directions: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous surfaces. **NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE).**

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed (Do not rinse) following the use of this product as a sanitizer on previously cleaned hard, nonporous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. **NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE) AFTER USE AS A SANITIZER.**

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in a one ounce per 3 gallons solution of this product (540 ppm active) for a contact time of 1 minute. Prepare a fresh sanitizing solution at least daily. **NO POTABLE WATER RINSE IS ALLOWED.**

At one ounce per 3 gallons (540 ppm) this product is an effective food-contact surface sanitizer in water up to 500-ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

At 1 ounce per 3 gallons of water this product (540 ppm active) eliminates 99.999% of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO3) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test:

OR

At 1 ounce per 3 gallons of water (540 ppm), this product is an effective food-contact surface sanitizer in water up to 500-ppm hardness against:

- Escherichia coli* (ATCC 11229)
- Staphylococcus aureus* (ATCC 6538)

For Public Eating Places, Dairy Processing Equipment and Food Processing Equipment and Utensils: Prior to application, remove gross food particles and soil by pre-flush, or pre-scrape, and when necessary, pre-soak. Then thoroughly wash or flush objects with a compatible detergent followed by a potable water rinse before applications of sanitizing solutions. Apply a solution of 1 ounces of this product in 3 gallons of water (or equivalent use dilution) (540 ppm active) to pre-cleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse (mist) pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray (mist). With spray applications cover or remove all food products. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. (Alternate statement: Surfaces must remain wet for at least 1 minute, then allow sanitized surfaces for adequately drain before contact with food). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. **NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION** (after use as a sanitizer). (Use of "mist" is not allowed in California.)

For Food Processing Equipment and Utensils: Prior to applications, remove gross food particles and soil by pre-flush, or pre-scrape, and when necessary, pre-soak. Then thoroughly wash or flush objects with a compatible detergent followed by a potable water rinse before applications of sanitizing solutions. Apply a solution of 1 ounce of this product in 3 gallons of water (or equivalent use dilution) (540 ppm active) to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse (mist) pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush,

sponge, or cloth. Do not breathe spray (mist). With spray applications cover or remove all food products. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food). Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer). (Use of "mist" is not allowed in California.)

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT AND UTENSILS REGULATED BY 40CFR sec 180.940(a):

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of 1 ounce of this product per 3 gallons of water (540 ppm active). Surfaces must remain wet for at least 1 minute. Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then air dry. Allow non-immersed item to air dry also. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION (after use as a sanitizer).

(Note: The following directions are for use in food processing areas only)

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND UTENSILS (AS REGULATED BY) (40CFR sec 180.940(c)

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing 1 ounce of this product per 3 gallons of water (or equivalent use dilution) (540 ppm active biguanide). No potable water rinse is allowed (Do not rinse). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

(Alternate Directions for Sanitizing Food Processing Equipment and Utensils.)

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN FOOD PROCESSING EQUIPMENT AND UTENSILS, AS REGULATED BY 40CFR sec 180.940(c):

1. Scrape, flush or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of 1 ounce of this product per 3 gallons of water (540 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed and non-immersed items from solution to (and) make certain all surfaces are adequately drained before contact with food. No potable water rinse is allowed (Do not rinse). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

Sanitizing of Food Processing Equipment (Ice Machines) and Utensils: For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard, non-porous surfaces. Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. No potable water rinse is allowed (Do not rinse).

1. Turn off refrigeration
2. Wash and rinse all surfaces thoroughly.
3. Apply a solution of 1 ounce of this product in 3 gallons of water (or equivalent use dilution) (540 ppm active) by mechanical spray, directly pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Prepare a fresh solution for each cleaning. No potable water rinse is allowed (Do not rinse) when product is used as directed.
4. Return machine to service.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution.

For precleaned dishes, glassware, silverware, eating utensils, and cooking utensils, immerse in a solution containing 1 ounce of this product per 3 gallons of water (or equivalent use dilution) (540 ppm active biguanide). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed (Do not rinse).

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Equipment and utensils must be thoroughly preflushed or prescraped and, when necessary, presoaked to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing 1 ounce of this product per 3 gallons of water (or equivalent use dilution) (540 ppm active biguanide). No potable water rinse is allowed (Do not rinse).

BEVERAGE DISPENSING EQUIPMENT SANITIZER DIRECTIONS

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with a potable water rinse. Fill equipment with a solution of 1 ounce of this product per 3 gallons of water (or equivalent use dilution) (540 ppm active). Allow solution to remain in equipment for at least 60 seconds, or until operations resume, at which time the sanitizing solution should be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed (Do not rinse). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

SANITARY FILLING EQUIPMENT SANITIZER DIRECTIONS

Recommended for use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 540 ppm active biguanide. Prepare a solution of 1 ounce of this product per 3 gallons of water (or equivalent use dilution) (540 ppm active) for the exterior application for the filler and closing machine. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. No potable water rinse is allowed (Do not rinse).

GLOVE DIP SANITIZER DIRECTIONS: To prevent cross contamination from area to area in animal areas and the packaging and storage areas of food plants, dip prewashed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. Make up the sanitizing solution by adding 1 ounce of this product per 3 gallons of water (or equivalent use dilution) (540 ppm active). Dip (Soak) in solution for 60 seconds. **NO POTABLE WATER RINSE IS ALLOWED (DO NOT RINSE)**. Change the sanitizing solution in the bath at least daily or when solution appears dirty. Do not let sanitizing solution come into contact with exposed skin.

STORAGE TANK SANITIZER DIRECTIONS

Recommended for sanitizing beer fermentation and holding tanks, wine, citrus and food processing storage and holding tanks. Remove gross filth and soil by pre-flush or prescrape and when necessary presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a solution of 1 ounce of this product per 3 gallons of water (or equivalent use dilution) (540 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed (Do not rinse). (Alternate statement: Allow sanitized surfaces to adequately drain before contact with food).

For mechanical operations or automated systems, the used sanitizing solution may not be used for sanitizing, but may be reused for other purposes such as cleaning.

MANUFACTURED FOR:

Arch Chemicals Inc.
501 Merritt 7
Norwalk, CT 06856

EPA Reg. No. 1258-XX
EPA Est. No. 44616-MO-2

CONTENTS:
(APPROX.

LBS. NET MINIMUM
U.S. GALLONS)

EPA Est. No. XXXXX
EPA Est. No. XXXXX

Made in: