



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
U.S. ENVIRONMENTAL PROTECTION AGENCY

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

Reg. Number: 1258-1335
Date of Issuance: AUG - 5 2010

Term of Issuance: Unconditional

Name of Pesticide Product: VANTOCIL® NR 3.8

NOTICE OF PESTICIDE:
 Registration
 Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

Arch Chemicals, Inc.
5660 New Northside Drive, Ste 1100
Atlanta, Georgia 30328

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 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 (OPP Decision Number: D-393386) is unconditionally registered in accordance with FIFRA sec 3(c)(7)(a) 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. 1258-1335".

Signature of Approving Official:
Jacqueline Campbell-McFarlane
Jacqueline Campbell-McFarlane, Product Manager Team 34
Regulatory Management Branch II
Antimicrobials Division (7510P)

Date:
AUG - 5 2010

CONCURRENCES

EPA Form 8570-6							
SYMBOL	EPA Reg. No. 1258-1335						
SURNAME	VANTOCIL NR 3.8						
DATE							

- b. You must submit the OPPTS Guidelines: 830.6317 Storage stability and 830.6320 Corrosion characteristics studies upon completion.

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 label with comments is enclosed for your records. Submit one (1) copy of your final printed labeling prior to release of this product for shipment. Should you have any questions concerning this letter, please contact me by telephone at (703) 308-6416 during the hours of 8:00 am to 5:00 pm EST.

Sincerely,

Jacqueline Campbell-McFarlane,
 Product Manager 34
 Regulatory Management Branch II
 Antimicrobials Division (7510P)

Enclosures: (Stamped Label)

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

VANTOCIL® NR 3.8

ACTIVE INGREDIENT:

Didecyl dimethyl ammonium chloride.....	1.28%
Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆) dimethyl benzyl ammonium chloride	1.28%
Poly (iminoimidocarbonyliminoimidocarbonyl iminohexamethylene hydrochloride).....	1.28%
Inert Ingredients.....	96.16%
Total.....	100%

EPA Reg. No. 1258 – XXXX
EPA EPA Est. No. 1258-TN-002

KEEP OUT OF REACH OF CHILDREN

CAUTION

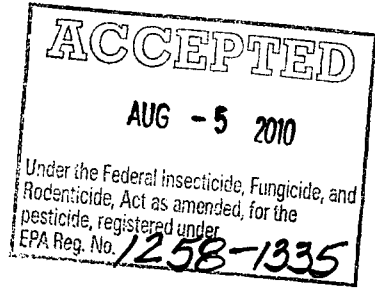
SEE FIRST AID & ADDITIONAL PRECAUTIONARY STATEMENTS ON SIDE PANEL

MANUFACTURED FOR:
Arch Chemicals, Inc.
5660 New Northside Drive, Ste. 1100
Atlanta, GA 30328

Made in the USA.

VANTOCIL® is a registered trademark of Arch UK Biocides Ltd.

Net Weight XX Lbs.



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PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS. WARNING.
Eye and Skin Irritant. Avoid contact with skin, eye or clothing.

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.

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

In case of emergency, for additional information call 1-800-654-6911.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish. Do not discharge effluent containing this product into lakes, ponds, streams, 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.

STORAGE AND DISPOSAL: Do not contaminate water, food or feed by storage or disposal.

PESTICIDE STORAGE: Protect from frost. If frozen, thaw and stir well before use.

PESTICIDE DISPOSAL: Pesticide wastes are acutely 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.

CONTAINER DISPOSAL: Non-refillable container. Do not reuse or refill this container. Offer for recycling if available. Triple rinse container promptly after emptying. Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.

For containers > 5 gallons:

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.

For containers < 5 gallons:

Triple rinse as follows: Empty 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.

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

Dilution Rate	Ounces per gallon	Active Ingredient Level (ppm)
1:256	0.5	150
1:128	1.0	300
1:64	2.0	600

Apply by spray, sponge, wipe or soaking to food contact surfaces. Do not rinse.

NOTE: The following statements can be used on the label but are not required:

This product is for use as a sanitizer on dishes, glassware and utensils (at up to 600 ppm active). A potable water rinse is not allowed (do not rinse) when used as a sanitizer on food contact surfaces.

This product is for use as a sanitizer in public eating places, dairy processing equipment and food processing equipment and utensils (at up to 600 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 up to 600 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 3.8 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 up to 600 ppm active.

This product meets AOAC Germicidal and Detergent Test Standards for Sanitizing Rinses for previously cleaned 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 0.5 ounce (oz.) per gallon of water (150 ppm active), 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 against:

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

Vantocil® NR 3.8:

- Can be diluted for use with, trigger sprayers, sponge or by soaking.
- Meets EPA's Sanitizer Test standards for previously cleaned food-contact surfaces (non residual). At 150 ppm active, **Vantocil NR 3.8** is an effective one-step sanitizer by eliminating 99.999% of *Staphylococcus aureus* and *Escherichia coli* in 1 minute.
- Meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- Has been cleared by the EPA in 40 CFR 180 for use on food processing equipment, utensils and other food-contact articles (at a concentration of 150 – 600 ppm active).
- Can be used on food contact surfaces in a concentration range of 0.5 – 2.0 oz. per gallon of water (150 – 600 ppm active).

Use Vantocil® NR 3.8:

- As a sanitizer on dishes, glassware, and utensils.
- As a sanitizer in bottling and beverage dispensing equipment.
- As a sanitizer in sanitary filling of bottles and cans.
- In sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- As a sanitizer in beer fermentation and holding tanks.
- In federally inspected meat and poultry facilities (as a sanitizer for all surfaces not always requiring a rinse).
- As a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.

Vantocil NR® 3.8 at 0.5 to 2.0 oz. per gallon of water is an effective sanitizer for use on food contact surfaces in 1 minute at 150 to 600 ppm active and 500 ppm hard water against:

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

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous 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 disease organisms which 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 the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 1 minute. Articles or surfaces too large for immersing should be thoroughly wetted or flooded by rinsing, spraying or swabbing. Allow all sanitized surfaces to drain and air dry.

Vantocil® NR 3.8 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1999 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

Dilution:

Dilution Rate	Ounces per gallon	Active Ingredient Level (ppm)
1:256	0.5	150
1:128	1.0	300
1:64	2.0	600

Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled.

*0.5 oz of VANTOCIL® NR 3.8 per gallon of water (150 ppm active)
or
2.0 oz. of VANTOCIL® NR 3.8 per gallon of water (600 ppm active)*

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. 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.

Apply a use-solution of 0.5 to 2.0 oz. per gallon of water (or equivalent dilution) to the pre-cleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes visibly diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge or brush.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.5 to 2.0 oz. per gallon of water (or equivalent dilution) for at least 1 minute. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES

Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.

1. Thoroughly wash articles with an appropriate detergent or cleaner.
2. Rinse articles thoroughly with clean water.
3. Sanitize by immersing articles with a use-solution of 0.5 to 2.0 oz. per gallon of water (or equivalent dilution) for at least 1 minute. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
4. Remove immersed items from solution to drain and then air dry. Non-immersed items should also be allowed to air dry.

TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of 0.5 to 2.0 oz. per gallon of water (or equivalent dilution).
3. Allow solution to remain in equipment for at least 1 minute.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE SANITARY FILLING EQUIPMENT:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 0.5 to 2 oz. per gallon of water (or equivalent dilution) for final washer and rinser applications. Allow surfaces to remain wet for at least 30 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 0.5 to 2.0 oz. per gallon of water (or equivalent dilution) for mechanical or automated systems. Allow surfaces to remain wet for at least 1 minute. Drain thoroughly and allow to air dry before reuse. Do not rinse.

VANTOCIL® NR 3.8 can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

CLEANING AND SANITIZING: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a use solution of 0.5 to 2.0 oz. per gallon of water (or equivalent dilution) for at least 1 minute at a temperature of 75° F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 0.5 to 2.0 oz. per gallon of water (or equivalent dilution) by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain and air dry. Do not rinse.