

JUL 3 2003

Mr. Robert G. Beach
Zep Manufacturing Company
1310 Seaboard Ind. Blvd. NW
Atlanta, GA 30318

Subject: Zep FS Formula 4665™
EPA Registration Number 1270-20001
Application Date: 5/22/03
Receipt Date: 6/11/03

Dear Mr. Beach:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable with the conditions listed below:

- To update the "first aid" statement in accordance with PR Notice 2001-1

Conditions

- In the "Ingredient" statement delete the "s" on "Active Ingredients".
- You must provide a "Hotline Telephone Number" under the First Aid Statement as per PR Notice 2001-1.
- Place the heading "Precautionary Statements" followed by "Hazards to Humans and Domestic Animals" on left panel after the First Aid Statement.

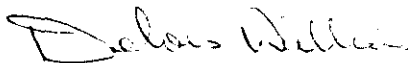
General Comments

A stamped copy of the accepted labeling is enclosed. Submit three (3) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

Should you have any questions or comments concerning this letter, please contact Delores Williams at (703) 308-6372.

Sincerely,



for Robert S. Brennis
Product Manager 32
Regulatory Management Branch II
Antimicrobials Division (7510C)

BEFORE USING THIS PRODUCT, PLEASE READ THIS ENTIRE LABEL.

ZEP FS FORMULA 4665™

CHLORINATED DISINFECTANT AND GERMICIDE

ACTIVE INGREDIENTS:
Sodium Hypochlorite 12.50%
OTHER INGREDIENTS 87.50%
TOTAL 100.00%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

FIRST AID

Have the product container or label with you when calling a poison control center or doctor or going for treatment.
If swallowed: Call a poison control center or doctor immediately for treatment advice. Have a 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 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 in eyes: Hold eye open & 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 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. Call a poison control center or doctor for further treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.
Corrosive, may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear safety glasses or goggles and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or 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 sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PHYSICAL OR CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
NOTE: This product degrades with age. Use a chlorine kit and increase dosage, as necessary, to obtain the required level of available chlorine.

STORAGE AND DISPOSAL

STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water.
PESTICIDE DISPOSAL: Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not reuse empty container, but place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.
CONTAINER DISPOSAL: Triple rinse (or equivalent), then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill or by other process.

FOOD EGG SANITIZATION IN POULTRY AND EGG PROCESSING PLANTS

Thoroughly clean all eggs. Thoroughly mix 2 oz. of this product with 10 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130°F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be reused to sanitize eggs.

FRUIT AND VEGETABLE WASHING

Thoroughly clean all fruits and vegetables in a wash tank. In a second tank, thoroughly mix 5 oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. Drain wash tank. Submerge fruit or vegetables for 2 minutes in the second tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.
SANITIZATION OF SURFACES SUCH AS PROCESSING EQUIPMENT, DAIRY EQUIPMENT, FOOD UTENSILS, DISHES, SILVERWARE, GLASSES, SINK TOPS, COUNTER TOPS, REFRIGERATED STORAGE AND DISPLAY EQUIPMENT AND OTHER NON-POROUS FOOD CONTACT SURFACES IN CANNERIES, MEAT PACKING PLANTS, DAIRIES, AND OTHER FOOD INDUSTRIES:

RINSE METHOD - A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product with 10 gallons of water. If no test kit is available,

prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes.

IMMERSION METHOD A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment. Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes.

SANITIZATION OF SURFACES SUCH AS CUTTING BLOCKS, WOOD-TOP TABLES, STEAM TABLE BOARDS, AND OTHER POROUS FOOD CONTACT SURFACES

RINSE METHOD Prepare a sanitizing solution by thoroughly mixing 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Rinse equipment with water after treatment and do not soak equipment overnight.

IMMERSION METHOD Prepare a sanitizing solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Rinse equipment with water after treatment.

SPRAY/FOG METHOD Pre-clean all surfaces after use. Prepare a 600 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 6 oz. product with 10 gallons of water. Use spray or fogging equipment which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water.

DISINFECTION OF SURFACES SUCH AS CONCRETE FLOORS, TILED WALLS, AND OTHER NON-POROUS NON-FOOD CONTACT SURFACES IN MEAT AND POULTRY PROCESSING PLANTS

RINSE METHOD Prepare a disinfecting solution by thoroughly mixing 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

IMMERSION METHOD Prepare a disinfecting solution by thoroughly mixing, in an immersion tank, 6 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the disinfecting solution for at least 10 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

EPA Reg. No. 1270-20001

EPA Est. No. 1270-GA-1

PRECAUCION

AL USUARIO: Si usted no lee Inglés, no use este producto hasta que la etiqueta le haya sido explicada ampliamente. **(TO THE USER:** If you cannot read English, do not use this product until the label has been fully explained to you.)

ZEP MANUFACTURING COMPANY

A Division of Acuity Specialty Products Group, Inc.

ATLANTA, GEORGIA 30301

CLEAN ACROSS AMERICA AND THROUGHOUT THE WORLD™

AcuityBrands.



This product is designed exclusively for industrial and institutional use by trained, professional maintenance personnel. Label directions and precautions must be followed exactly. Zep Manufacturing Company will not be responsible for any injury, loss, or damage if product is used in any manner not in compliance with label directions, or if precautions are not observed.

PROD. #2890
1097C

Net Content _____

ACCEPTED
with **COMMENTS**
EPA Letter Dated:

JUL 3 2003

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

1270-20001

<<<barcode>>>2890

3/3