

1270-20001

08/28/2007

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
Washington, D.C. 20460

August 28, 2007

OFFICE OF
PREVENTION, PESTICIDES
AND TOXIC SUBSTANCES

Kellie Dixon
Chemist/Compliance Services
Zep Manufacturing Company
A Division of Acuity Specialty Products Group, Inc.
1310 Seaboard Industrial Blvd.
Atlanta, GA 30318

Subject: Zep FS Formula 4665
EPA Registration No. 1270-20001
Application Date: August 2, 2007
Receipt Date: August 6, 2007

Dear Ms. Dixon:

This acknowledges receipt of your notification, submitted under the provision of PR Notice 98-10, FIFRA section 3(c)9.

Proposed Notification

- Modification of Directions For Use for Fruit and Vegetable Washing

General Comments

Based on a review of the material submitted, the following comment applies:

The notification application is acceptable and a copy has been inserted in your file for future reference.

You must include specific directions for use, including but not limited to pre-cleaning, mixing, application, and a final potable water rinse.

Should you have any questions or comments concerning this letter, please contact me at (703) 308-6345.

Sincerely,

Wanda Y. Henson
Product Reviewer (32)
Regulatory Management Branch II
Antimicrobials Division (7510P)

CONCURRENCES							
SYMBOL							
JRNAME							
DATE							

BEFORE USING THIS PRODUCT, PLEASE READ THIS ENTIRE LABEL.

ZEP FS FORMULA 4665™

CHLORINATED DISINFECTANT AND GERMICIDE

PROD. #2890
0807E

ACTIVE INGREDIENT:

Sodium Hypochlorite	12.50%
OTHER INGREDIENTS	87.50%
TOTAL	100.00%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. You may also contact 1-877-541-2016 for emergency medical 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.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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 proce.

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

This product can be used in accordance with 21 CFR 173.315 to wash fruits and vegetables.

Thoroughly clean all fruits and vegetables in a wash tank. In a second tank, thoroughly mix 2 oz. of this product with up to 200 gallons of water to make a sanitizing solution. Drain wash tank. Submerge fruits or vegetables for 2 minutes in the second tank containing the recirculating sanitizing solution. Spray/rinse vegetables with cold 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.

<<<gallons>>>

NOTIFICATION
Date Reviewed: 8/28/07
Reviewed By: [Signature]

<<<barcode>>>2890

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August 2, 2007

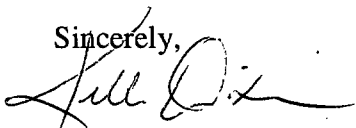
Document Processing Desk (NOTIF)
Office of Pesticide Programs (7504C)
US EPA
Ariel Rios Bldg.
1200 Pennsylvania Ave. NW
Washington, DC 20460
Attn: Wanda Henson / PM32

Re: Zep FS Formula 4665
EPA Reg. No. 1270-20001

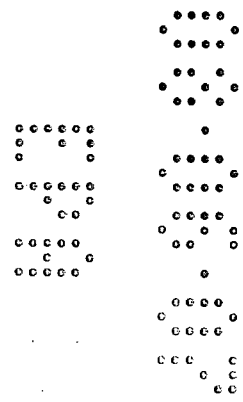
Dear Ms. Hensen,

As per your letter dated 6/17/07, enclosed please find revised labeling and EPA Form 8570-1 as a Notification of specific dilution text under the Directions for Use section. If you should need any additional information, please do not hesitate to contact me.

Sincerely,



Kellie Dixon
Chemist / Compliance Services
Acuity Specialty Products Group, Inc.
Research & Development
1310 Seaboard Industrial Blvd.
Atlanta, GA 30318
Kellie.dixon@acuitysp.com
404-352-1680 x6421





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United States
Environmental Protection Agency
Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number

Application for Pesticide - Section I

1. Company/Product Number Zep Manufacturing Company / 1270-20001	2. EPA Product Manager Wanda Henson	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Zep FS Formula 4665	PM# 32	
5. Name and Address of Applicant (Include ZIP Code) Zep Manufacturing Company A Division of Acuity Specialty Products Group, Inc. 1310 Seaboard Industrial Blvd. Atlanta, GA 30318 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3) (b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

Explanation: Use additional page(s) if necessary. (For section I and Section II.)

Revised (as per Agency letter dated 6/17/07) modified directions for use under the section Fruit and Vegetable Washing per PR Notice 98-10. "This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec 1001 to willfully make any false statement to the EPA. I further understand that if this notification is not consistent with the terms of PR Notice 98-10 and 40 CFR 152.46, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA."

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input checked="" type="checkbox"/> Metal	<input type="checkbox"/> Plastic
* Certification must be submitted				<input type="checkbox"/> Glass	<input type="checkbox"/> Paper
If "Yes" Unit Packaging wgt.	No. per container	If "Yes" Package wgt.	No. per container	Other (Specify): _____	
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input checked="" type="checkbox"/> Container		4. Size(s) Retail Container 1,2,5, 5, 7, 20,55, 275 gal		5. Location of Label Directions <input checked="" type="checkbox"/> on label	
6. Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph Paper glued Stenciled			<input checked="" type="checkbox"/> Other silkscreen		

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Kellie Dixon	Title Chemist / Compliance Services	Telephone No. (Include Area Code) 404-352-1680 x6421
Certification I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received (Stamped)
2. Signature 	3. Title Chemist / Compliance Services	
4. Typed Name Kellie Dixon	5. Date 08/02/07	