

1270-20001

9/19/2012

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY  
AND POLLUTION PREVENTION

September 19, 2012

KyAnne L. Morris  
Senior Chemist  
Zep Commercial Sales & Service,  
A Unit of Zep, Inc.  
1310 Seaboard Industrial Blvd  
Atlanta, GA 30318

Subject: ZEP FS Formula 4665  
EPA Registration Number: 1270-20001  
Application Date: August 30, 2012  
EPA Receipt Date: September 5, 2012

Dear Mrs. Morris:

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

Proposed Notifications

- Correction in CFR Citation to *21 CFR 173.315*

General Comments:

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

The notification application is acceptable. A copy of the accepted notification has been inserted in your file for future reference.

Should you have any questions or comments concerning this letter, please contact Adam Heyward via email at [heyward.adam@epa.gov](mailto:heyward.adam@epa.gov) or by telephone at (703) 347-0274 during the hours of 6:00 am to 2:30 pm EST.

Sincerely,

A handwritten signature in black ink, appearing to read "Monisha Harris".

Monisha Harris  
Product Manager (32)  
Regulatory Management Branch II  
Antimicrobials Division (7510P)

Please read instructions on reverse before completing form.

Form Approved

B No. 2070-0060



United States  
Environmental Protection Agency  
Washington, DC 20460

 Registration  
 Amendment  
 Other

OPP Identifier Number

Application for Pesticide - Section I

1. Company/Product Number Zep, Inc / 1270-20001	2. EPA Product Manager Monisha Harris	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 Commercial Sales & Service, A Unit of Zep, 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.)

Correction of CFR citation in Fruits & Vegetable washing section within Directions for Use.

"This notification is consistent with the guidance in PR Notice 2007-4 and the requirements of EPA's regulation at 40 CFR 156.10, 156.140, 1546.144, 156.146, and 156.156. No other changes have been made to the labeling or Confidential Statement of Formula for 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 the amended label is not consistent with the requirements of 40 CFR 156.10, 156.140, 1546.144, 156.146, and 156.156, 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 type="checkbox"/> Yes <input checked="" 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 type="checkbox"/> Metal	<input checked="" type="checkbox"/> Plastic
* Certification must be submitted		If "Yes" Unit Packaging wgt.	No. per container	If "Yes" Package wgt	No. per container
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container 1, 5, 20, 55 gallon		5. Location of Label Directions <input checked="" type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product	
6. Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph <input checked="" type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled				<input type="checkbox"/> Other _____	

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name KyAnne L. Morris	Title Senior Chemist	Telephone No. (Include Area Code) (404) 603-7668
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 Senior Chemist, Compliance Services	
4. Typed Name KyAnne L. Morris	5. Date 8/30/2012	



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Zep Inc.  
Research & Development  
1420 Seaboard Industrial Blvd  
Atlanta GA 30318

Phone: 404.352.1680  
Fax: 404.350.6218

www.zep.com

August 30<sup>th</sup>, 2012

Document Processing Desk (NOTIF)  
Office of Pesticide Programs (7504C)  
U.S. Environmental Protection Agency  
401 M Street S.W.  
Washington, D.C. 20460-0001  
ATTN: PM #32, Monisha Harris

SUBJECT: Label Notification for EPA Reg. No. 1270-20001

Dear Ms. Harris:

We noticed an error in the CFR citation in the Fruits & Vegetable Washing section within the Directions for Use. We are requesting to change the citation from 21 CFR 173.15 to 21 CFR 1730315. I have included an excerpt from this section of the 21 CFR for your reference. Also enclosed are the 8570-1 Application form, 2 copies of the clean label and 1 copy of the label showing mark-ups.

Should you need any additional information, I may be contacted at [kyanne.morris@zep.com](mailto:kyanne.morris@zep.com) or my direct line is (404) 603-7668. Thank you for your time.

Sincerely,

KyAnne L. Morris  
Senior Chemist  
Compliance Services  
Zep, Inc.

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BEFORE USING THIS PRODUCT, PLEASE READ THIS ENTIRE LABEL

# ZEP FS FORMULA 4665™

## CHLORINATED DISINFECTANT AND GERMICIDE

**ACTIVE INGREDIENT:**

Sodium Hypochlorite..... 12.50%

**OTHER INGREDIENTS:**..... 87.50%

**TOTAL** ..... 100.00%

### KEEP OUT OF REACH OF CHILDREN

## DANGER

See [left][side][right][back] panel for Precautionary Statements and First Aid

**Net Contents: [1 U.S. Gallon (3.78 L)] [5 gallons] [20 gallons] [55 gallons]**

{back panel:}

### 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.

#### FIRST AID

**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.

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 information.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

#### 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 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.

#### 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.

**NOTIFICATION**  
Date Reviewed: 7-19-12  
Reviewed By: A. HEWITT

## 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 test kit and increase dosage, as necessary, to obtain the required level of chlorine.

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### FOOD EGG SANITIZATION IN POULTRY 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 (54°C). 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 vegetable in a wash tank. In a second tank, thoroughly mix 5 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 sanitization 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, maintain 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 contain 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:** Preclean 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 [ ] product with 10 gallons of water.

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**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.

**STORAGE AND DISPOSAL**

DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL.

**PESTICIDE 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 water.

**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:** Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Clean container promptly after emptying.

*(Note to reviewer. If container size is equal to or less than 5 gallons, the following statement will be used.)*

Triple rinse as follows: Empty the 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 and store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

*(Note to reviewer. If container size is greater than 5 gallons, the following statement will be used.)*

Triple rinse as follows: Empty the 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. Empty the rinsate into application equipment or a mix tank and store rinsate for later use or disposal. Repeat this procedure two more times.

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

EPA REG. NO. 1270-20001

EPA EST. NO. 1270-GA-1 (1) or 1270-TZ-1 (2)

[Postscript is first of batch code on container]

MADE IN USA [(by) (for)]:

ZEP Inc.

1310 Seaboard Industrial Blvd.

Atlanta, GA 30318

[www.zep.com]

[Company Logo]

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.

(Note to reviewer: Language in [ ] is optional or interchangeable)

(Changes since last EPA stamped.)