



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

December 16, 2016

Liliana Wilson
Advanced Compliance Specialist
Zep, Inc.
1310 Seaboard Industrial Blvd.
Atlanta, GA 30318

Subject: Notification per PRN 98-10 – Addition of Kosher Symbol
Product Name: ZEP FS Formula 4665 Chlorinated Disinfectant and Germicide
EPA Registration Number: 1270-20001
Application Date: November 16, 2016
Decision Number: 524206

Dear Ms. Wilson:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped “Notification” and will be placed in our records.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

If you have any questions, you may contact Donna Kamarei at (703)347-0443 or via email at Kamarei.donna@epa.gov.

Sincerely,

A handwritten signature in blue ink that reads "Wanda J. Fuller, for".

Demson Fuller, Product Manager 32
Regulatory Management Branch II
Antimicrobials Division (7510P)
Office of Pesticide Programs

BEFORE USING THIS PRODUCT, PLEASE READ THIS ENTIRE LABEL

ZEP FS FORMULA 4665™

CHLORINATED DISINFECTANT AND GERMICIDE

Optional Marketing Claims:

- Block Whitener
- Fruit and Vegetable Wash
- Egg Sanitizer
- FOR USE IN: Canneries, Meat Packing Plants, [Meat and] Poultry Processing Plants, Dairies and other Food Industries
- FOR USE ON: Processing Equipment, Dairy Equipment, Food Utensils, Dishes, Silverware, Glasses, Sink Tops, Countertops, Refrigerated Storage and Display Equipment, Cutting Blocks, Wood Top Tables, Steam Table Boards, Floors, Walls

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**

DANGER: Corrosive. Causes irreversible eye damage and skin burns. May be fatal if swallowed. Do not get in eyes, on skin or on clothing. Wear goggles or safety glasses and rubber gloves when handling this product. Irritating to nose and throat. Avoid breathing dust. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. Avoid breathing vapors. Vacate poorly ventilated area as soon as possible. Do not return until strong odors have dissipated.

FIRST AID

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 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 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 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.

NOTIFICATION

1270-20001

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

12/16/2016

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.

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.

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 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.

**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.

Optional Non-Pesticidal Directions:

BLOCK WHITENER

Quickly and efficiently removes food stains from plastic and wood cutting blocks. Eliminates stains from grease, protein, fruit, vegetable, blood and other difficult food soils. Restores plastic blocks to original, uniform white appearance. Recommended for use in the meat, fish and deli areas of supermarkets. Also excellent for use in meat and poultry processing plants and other food processing operations.

1. Thoroughly preclean block surface after use for food preparation using a solution of any appropriate Zep cleaning compound. Rinse thoroughly with potable water.
2. Dilute 1 part Zep R-2193 Block Whitener with 1 to 10 parts of cold water, depending on severity of stains to be removed.
3. Apply bleaching solution to surface and allow to soak for 5 to 10 minutes. Do not allow solution to dry on surface.
4. Repeat application of bleaching solution, if necessary, to completely remove all stains from the surface.
5. Rinse surface thoroughly with potable water.

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 sizes 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 $\frac{1}{4}$ 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 sizes 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 $\frac{1}{4}$ 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.)

{Note to reviewer: The following may be used only if the supplemental registrant has obtained a Kosher Certification.}

{Any Kosher Symbol such as:}



[Kosher]

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
[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 Inc 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.)