

pm32

1677-19

1994

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

9 FEB 1994

Ecolab Inc.
Ecolab Center
St. Paul, MN 55102

Attn: Anne M. Oxford

Subject: Mikro-Chlor
EPA Registration No. 1677-19
Your Labeling Amendment of October 16, 1992

This is in response to your request proposing an additional package size and corresponding labeling which would include sanitization use directions for the subject product. The following is a result of EPA's review of your proposal.

- The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, is acceptable subject to the comment listed below. A stamped copy is enclosed for your records. Five copies of the finished, printed labeling must be submitted before you release the product for shipment.

1. Change the ingredient statement to declare 3.25% sodium hypochlorite as the sole active ingredient. (Please note: A revised product label corresponding to an amendment of the subject registration involving the redesignation of trisodium phosphate dodecahydrate as an inert ingredient, was approved by EPA on January 31, 1994.)

If you should have any questions concerning this letter, you may call Robert Travaglino on (703) 305-6909.

Sincerely,

Ruth G. Douglas
Product manager (32)
Antimicrobial Program Branch
Registration Division (7505C)

CONCURRENCES

SYMBOL							
SURNAME							
DATE	9 FEB 1994						

2 of 4

CUT BACK
TO HERE

Mikro-Chlor®

ECOLAB®

Net Contents
2 lbs. (906 gm)

Mikro-Chlor®

Chlorine Releasing Sanitizer

Mikro-Chlor®

Clones • Sanitizers • Bleaches • Deodorizers

ACTIVE INGREDIENTS	95.00%
Trisodium phosphate dodecahydrate	91.75%
Sodium hypochlorite	3.25%
INERT INGREDIENTS	5.00%

FORMULA CONTAINS NOT MORE THAN 7.5% PHOSPHORUS, 12 OZMS PER GAL. OF AVERAGE RECOMMENDED USE CONCENTRATION

FOR INDUSTRIAL USE ONLY
DO NOT MIX WITH ANYTHING BUT WATER
KEEP OUT OF REACH OF CHILDREN

PELIGRO. SI NO PUEDE LEER EN INGLES, PREGUNTE A SU SUPERVISOR SOBRE LAS INSTRUCCIONES DE USO APROPIADAS ANTES DE TRABAJAR CON ESTE PRODUCTO



DANGER

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. May cause severe skin and eye irritation. Causes eye damage. Wear safety glasses or goggles and a face shield when handling this product. Avoid contact with skin, eyes, nose, mouth, and clothing. Wash contaminated areas as soon as possible. Do not use if skin rashes have developed.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. Do not discharge into lakes, streams, ponds or public waterways unless in accordance with a NPDES permit. For guidance, contact the regional office of the U.S. Environmental Protection Agency.

PHYSICAL OR CHEMICAL HAZARDS

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

STATEMENT OF PRACTICAL TREATMENT

IF IN EYES: Hold eyelids open and flush with a steady gentle stream of water for 15 minutes.
IF SWALLOWED: Drink promptly a large quantity of milk, egg whites, gelatin solution or if these are not available, large quantities of water. Avoid alcohol. For emergency medical information, call toll free 1 800 328 0825.

EPA EST 10032 ALJ 801 EPA REG No. 1571 B

ACCEPTED FOR REGISTRATION
EPA REGISTERED PRODUCT

8 FEB 1994

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the products registered under EPA Reg. No. 1677-17

BEST AVAILABLE COPY Mikro-Chlor®

Ecolab 4111E
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ACCEPTED
with COMMENTS
in EPA's New Draft
- 9 FEB 1994

Under the authority of the Administrator,
EPA hereby approves the use of this product as
sanitizer for the purpose stated on the label.
Issued under EPA Reg. No. 1677-19



Mikro-Chlor®

MIKRO-CHLOR is a general purpose sanitizer and detergent possessing excellent cleaning and sanitizing properties. The alkaline detergent in MIKRO-CHLOR is fortified by the chemical action of the chlorine releasing sodium hypochlorite to increase and improve the removal of soils from all types of food preparation equipment. MIKRO-CHLOR is an excellent product for controlling bacteria, yeasts and molds which cause contamination and spoilage of food.

Cleans • Sanitizes • Bleaches • Deodorizes

MIKRO-CHLOR performs at peak efficiency when cleaning and sanitizing such items as:

Food Service	Bakery	Other Areas
Meat Blocks	Proof Boxes	Ceramic Tiles
Grinders	Bakery Tables	Disposal Areas
Saws	Bread, Cake Pans	Release Rooms
Sinks	Mixers	Walls and Floors
Garbage Cans	Ovens	
Deep Fat Fryers		
Steam Kettles		
Refrigerators		
Coffee Makers		
Freezers		

DIRECTIONS FOR USE

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

SANITIZING DIRECTIONS

FOOD & DRINKING UTENSILS, OTHER FOOD CONTACT SURFACES

1. Scrape and scrub utensils to remove excess soils.
2. Wash with a good detergent or compatible cleanser. MIKRO-CHLOR at 1 oz/gal may be used.
3. Rinse with clear water.
4. Sanitize in a solution of 1% or of MIKRO-CHLOR to 2 gallons of water (yields not more than 200 ppm available chlorine). Immerse all utensils for at least 1 minute.
5. Drain and air dry.

Use a suitable chlorine test kit to check the solution frequently. Change the solution as needed to prevent the concentration from falling below 100 ppm available chlorine at any time.

VEGETABLE WASHING Remove soil, bacteria, yeasts and molds from fresh vegetables. Washed vegetables are less subject to rotting and spoilage in handling and storage.

Prepare a solution of 1/2 oz of MIKRO-CHLOR per 2 1/2 gallons of cool (80° - 100°F) water (25 ppm available chlorine). Submerge vegetables in solution. Rinse thoroughly with flowing tap water.

APPLICATION BY PRESSURE SPRAY Prepare a solution of 1% or of MIKRO-CHLOR per 2 gallons of water (yields not more than 200 ppm available chlorine). Clean equipment. Spray with sanitizing solution. Drain and air dry.

FOOD EGG SANITIZATION Thoroughly clean all eggs. Thoroughly mix 1% or of this product with 2 gallons of warm water (yields not more than 200 ppm available chlorine). The sanitizer temperature should not exceed 120°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.

GENERAL HARD SURFACE SANITIZING (NON FOOD CONTACT) Clean all surfaces and rinse off detergent with clean water. A solution of 1% or of MIKRO-CHLOR per 2 gallons of water yields not more than 200 ppm available chlorine.

Consult your local Department of Health for local requirements. For specific use instructions and additional information and assistance on your use of this product, contact Ecolab Inc. For service or additional information, call 1-800-25-CLEAN (352-5311).

STORAGE AND DISPOSAL

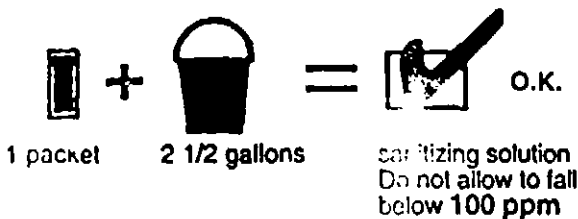
Store in a dry place. Do not use empty container. Leave any unused product residue in original container, wrap and put in trash. If spilled, sweep up solid material, wrap and put in trash. Rinse away remaining residue. Authorized by USDA for use in Federally Inspected Meat and Poultry Plants.

ECOLAB Institutional Division
Ecolab Inc., Ecolab Center
St. Paul, MN 55102

BEST AVAILABLE COPY



ALTERNATE PACKAGE SIZE DIRECTIONS



DIRECTIONS FOR USE

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

SANITIZING DIRECTIONS

FOOD & DRINKING UTENSILS, OTHER FOOD CONTACT SURFACES

1. Scrape and preflush utensils to remove excess soils.
2. Wash with a good cleaner.
3. Rinse with clear water.
4. Sanitize in a solution of 1 packet (1.9 oz.) to 2 1/2 gallons of water (yields not more than 200 ppm available all utensils for at least 1 minute.
5. Drain and air dry.

Use a suitable chlorine test kit to check the solution frequently. Change the solution as needed to prevent the falling below 100 ppm available chlorine at any time.

STORAGE AND DISPOSAL

Store in a dry place. Do not use empty container. Leave any unused product residue in original container, wrapped. If spilled, sweep up solid material, wrap and put in trash. Rinse away remaining residue.

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Net Content 125-1.9 oz. P

fast food preprinted case 9 3/4 x 6 1/4 panel 2



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AGCS
with COP
to EPA Le

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Use of this
product is
approved for
use in
restaurants