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 UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

OCT 11 1995

Ecolab Inc.
 Ecolab Center
 St. Paul MN 55102

Attention: Anne M. Oxford

Subject: Mikro-Chlor
 EPA Registration Number 1677-19
 Your Labeling Amendment Dated March 6, 1995

This is in response to your request to amend this registration to include a sanitizing ^{claim} against *Vibrio cholerae*.

The submitted efficacy data (MRID No. 43572601) developed by the AOAC Chlorine (Available) in Disinfectant Test Method and the AOAC Phenol Coefficient Test Method appear adequate to support effectiveness of the product as a sanitizing rinse for previously cleaned food contact surfaces against *Vibrio cholerae* (ATCC 25873) at the recommended use dilution of 1.5 oz per 2 gallons of water for a contact time of 1 minute at 20 C.

The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended is acceptable provided that you make the following label revision:

1. As a sanitizer at 25 ppm titratable iodine this product is effective against *Vibrio cholerae* ..."
 to read "...As a sanitizer for previously cleaned hard nonporous surfaces at 25 ppm titratable iodine, this product is effective against *Vibrio cholerae*.

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

5-9-85

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A stamped copy is enclosed for your records. Submit one copy of the final printed label before you release the product for shipment bearing the amended label.

If you have any questions concerning this letter please contact me at (703) 305-7964.

Sincerely,



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

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

ECOLAB®

Net Contents
2 lbs. (906 gm)

Mikro-Chlor®

**Chlorine Releasing
Sanitizer**

Mikro-Chlor

Cleans • Sanitizes • Bleaches • Deodorizes

ACTIVE INGREDIENTS

Sodium hypochlorite 1.25%

INERT INGREDIENTS

98.75%

FORMULA CONTAINS NOT MORE THAN 7.5% PHOSPHORUS, 1.2 GMS 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 or chemical burns to broken skin. Causes eye stings. 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.

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.

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 large amounts of water. DO NOT induce vomiting. Call a physician or poison control center immediately.

For emergency medical information, call toll-free 1-800-328-0028.

EPA EST. 10822-AJ-001 EPA REG. No. 1677-19

ACCEPTED
with COMMENT®
in EPA Letter Dated:

OCT 11 1995

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

1677-19

Mikro-Chlor®

Ecolab 411178

797241V0408/0394

Made in U.S.A.

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Mikro-Chlor®

Mikro-Chlor®

Chlorine Releasing
Sanitizer

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

Meat Blocks
Grinders
Saws
Sinks
Garbage Cans

Deep Fat Fryers
Steam Kettles
Refrigerators
Coffee Makers
Freezers

Bakery

Proof Boxes
Bakery Tables
Bread, Cake Pans
Mixers
Ovens

Other Areas

Ceramic Tiles
Disposal Areas
Refuse Rooms
Walls and Floors

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 detergent or compatible cleanser. MIKRO-CHLOR at 1 oz/gal may be used.
3. Rinse with clear water.
4. Sanitize in a solution of 1½ oz 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 Removes soil, bacteria, yeasts and molds from fresh vegetables. Washed vegetables are less subject to wilting and spoilage in handling and storage.

Prepare a solution of ½ oz of MIKRO-CHLOR per 2½ 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 1½ oz 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 1½ oz of this product with 2 gallons of warm water (yields not more than 200 ppm available chlorine). 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.

GENERAL HARD SURFACE SANITIZING (NON-FOOD CONTACT) Clean all surfaces and rinse off detergent with clean water. A solution of 1½ oz 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, additional information and assistance on your sanitation program, consult your local Ecolab Specialist.

For service or additional information, call 1-800-35-CLEAN (352-5326)

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

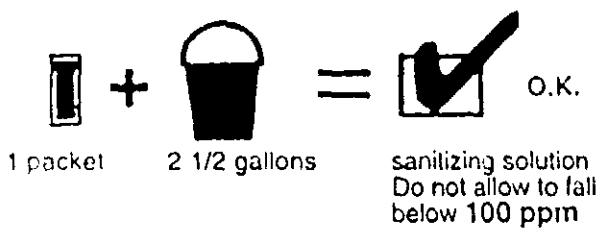
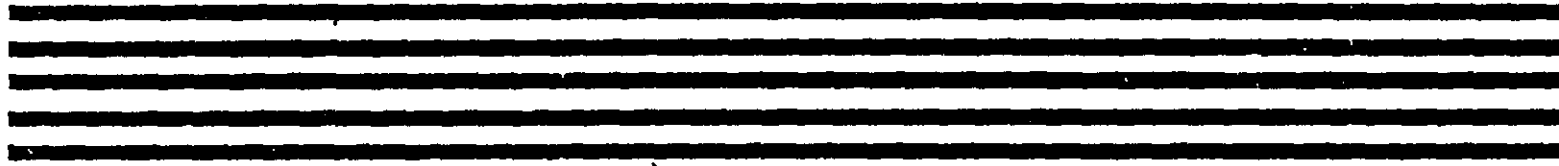
Institutional Division
Ecolab Inc., Ecolab Center
St. Paul, MN 55102

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At 200 ppm available chlorine this product is effective against *Vibrio cholerae*.



ALTERNATE PACKAGE SIZE DIRECTION



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 chlorine) 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 chlorine level 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.

18689

**Net Content
125-1.9 oz. F**

At 200 ppm available chlorine this product is effective against *Vibrio cholerae*.