

1677-19

5-8-2002

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May 8, 2002

Brian C. Brodahl
Manager, North American Registrations
Ecolab Inc.
370 N. Wabasha Street
St. Paul, MN 55102-1390

Subject: Mikro-Chlor
EPA Registration No. 1677-19
Submission Dated January 11, 2002

Dear Mr. Brodahl:

This labeling referred to above submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable with the conditions listed below.

- Add alternate direction for use for 1 ounce of product per 1.3 gallons of water for all applications, except vegetable washing. The use dilution for vegetable washing is 1 ounce of product per 10 gallons of water. The alternate direction for use is a dilution that is equivalent to the currently approved concentrations.
- Update the First Aid statement pursuant to 2001-1
- Add Environmental Hazards statement to the label.
- Update Storage and Disposal to meet current Agency standards.

Conditions

1. The First Aid statement must be revised to include "If on skin or clothing" instructions. This product cause skin irritation or chemical burns and requires the user to wear rubber gloves when handling.

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.

CONCURRENCES

SYMBOL	7513C						
SURNAME	H. L. S.						
DATE	5-8-02						

2. *The phrase "At 200 ppm available chlorine, this product is effective against Vibrio cholerae" must be deleted from the "Food & Drinking Utensils, Other Food Contact Surfaces" section of the label. It must be deleted from both the basic and alternate labeling.*

A stamped copy is enclosed for your files. Submit one copy of the final printed label prior to release of the product for shipment.

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

Sincerely,



*Robert S. Brennis
Product Manager - Team 32
Regulatory Management Branch II
Antimicrobials Division (7510C)*

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Mikro-Chlor

Formula X-3
Chlorine Releasing Sanitizer

Cleans • Sanitizes • Bleaches • Deodorizes

**ACCEPTED
with COMMENTS
in EPA Letter Dated:**

MAY - 8 2002

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 1677-19

Active Ingredients:	
Sodium Hypochlorite	3.25%
Inert Ingredients: 96.75%	
Total:	100.0%

**KEEP OUT OF REACH OF CHILDREN
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 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 odors have dissipated.

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

FIRST AID:

IF IN EYES: Hold eye open and 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 SWALLOWED: Call a poison control center or doctor 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.

**FOR EMERGENCY MEDICAL INFORMATION, CALL TOLL-FREE 1-800-328-0026
OUTSIDE NORTH AMERICA, CALL 1-651-222-5352**

ENVIRONMENTAL HAZARDS (50 pounds or greater): Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or public waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and 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 instructions. 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.

**FOR INDUSTRIAL USE ONLY
DO NOT MIX WITH ANYTHING BUT WATER**

Formula Contains not more than 7.9% Phosphorus,
1.2 g per gallon of average recommended use concentration

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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.

Mikro-Chlor performs at peak efficiency when cleaning and sanitizing such items as:

Food Service

Meat Blocks
Grinders
Saws
Sinks
Garage 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 cleaner, *Mikro-Chlor* at 1 oz (28.3 g)/1 gal. (3.7 L) may be used.
3. Rinse with clear water.
4. Sanitize in a solution of 1 1/2 oz (42.5 g) of *Mikro-Chlor* to 2 gal. (7.6 L) 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. At 200 ppm available chlorine, this product is effective against *Vibrio cholerae*.

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 1/4 oz (7.1 g) of *Mikro-Chlor* per 2 1/2 gal. (9.5 L) 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 1/2 oz (42.5 g) of *Mikro-Chlor* per 2 gal. (7.6 L) 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 1/2 oz (42.5 g) of this product with 2 gal. (7.6 L) 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 at 1 1/2 oz (42.5 g) of *Mikro-Chlor* per 2 gal. (7.6 L) 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.

STORAGE & DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Pesticide Storage: Product should be stored in a dry location.

Pesticide disposal: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

If spilled, sweep up solid material, wrap and put in trash. Rinse away remaining residue.

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Container disposal:

(325 lb fiber drum) - Completely empty liner by shaking and tapping sides and bottom to loosen clinging particles. Empty residue into application equipment. Then dispose of liner in a sanitary landfill or by incineration if allowed by state and local authorities. If drum is contaminated and cannot be reused, disposed of in the same manner.

(Plastic, 5 gal. or greater) - Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

(Packets) - Do not reuse empty packet. Wrap packet and put in trash.

(Container or Carton) - Do not reuse empty container (carton). Wrap container (carton) and put in trash.

Authorized by USDA for use in Federally Inspected Meat and Poultry Plants.

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

Net Contents: 325 U.S. lbs (147.5 kg) 2 U.S. lbs (907 g) 1.0 oz packet (28.3 g) 1.5 oz. packet (42.5 g) 1.9 oz. packet (53.9 g) 4 oz. packet (113.4 g)
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EPA Reg. No. 1677-19

EPA Est.: 1677-IL-2 (J), 1677-NJ-1 (W), 1677-TX-1 (D), 1677-GA-1 (M), 1677-CA-1 (S), 1677-MN-1 (P), 1677-PR-1 (B), 11321-CA-1 (C), 1677-OH-1 (H), 1677-CA-2 (R), 1677-MO-1 (K), 1677-WV-1(V)

Superscript refers to first letter of date code

Ecolab Inc., Institutional Division
370 N. Wabasha Street
St. Paul, MN 55102-1390 U.S.A.

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**Alternate Directions for Use
(1 oz packet)**

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 cleaner, *Mikro-Chlor* at 1 oz (28.3 g)/1 gal. (3.7 L) may be used.
3. Rinse with clear water.
4. Sanitize in a solution of 1 packet (1 oz./28.3 g) to 1.3 gal. (4.9 L) 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. At 200 ppm available chlorine, this product is effective against *Vibrio cholerae*.

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 1 packet (1 oz./28.3 g) of *Mikro-Chlor* per 10 gal. (37.8 L) 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 packet (1 oz./28.3 g) to 1.3 gal. (4.9 L) 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 packet (1 oz./28.3 g) of this product with 1.3 gal. (4.9 L) of warm water (yields not more than 200 ppm available chlorine). The sanitizer temperature should not exceed 130° F (54.4 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.

General Hard Surface Sanitizing (Non-Food Contact): Clean all surfaces and rinse off detergent with clean water. A solution of 1 packet (1 oz./28.3 g) to 1.3 gal. (4.9 L) of water yields not more than 200 ppm available chlorine.

**Alternate Directions for Use
(1.9 oz packet)**

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 cleaner, *Mikro-Chlor* at 1 oz (28.3 g)/1 gal. (3.7 L) may be used.
3. Rinse with clear water.
4. Sanitize in a solution of 1 packet (1.9 oz./53.9 g) to 2.5 gal. (9.5 L) 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. At 200 ppm available chlorine, this product is effective against *Vibrio cholerae*.

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**Alternate Directions for Use
(4 oz packet)**

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 cleaner, *Mikro-Chlor* at 1 oz (28.3 g)/1 gal. (3.7 L) may be used.
3. Rinse with clear water.
4. Sanitize in a solution of 1 packet (4 oz./113.4 g) to 5.3 gal. (20.1 L) 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. At 200 ppm available chlorine, this product is effective against *Vibrio cholerae*.

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 1 packet (4 oz./113.4 g) of *Mikro-Chlor* per 40 gal. (151.4 L) 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 packet (4 oz./113.4 g) to 5.3 gal. (20.1 L) 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 packet (4 oz./113.4 g) of this product with 5.3 gal. (20.1 L) of warm water (yields not more than 200 ppm available chlorine). The sanitizer temperature should not exceed 130° F (54.4 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.

General Hard Surface Sanitizing (Non-Food Contact): Clean all surfaces and rinse off detergent with clean water. A solution of 1 packet (4 oz./113.4 g) to 5.3 gal. (20.1 L) of water yields not more than 200 ppm available chlorine.