

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

JUL 26 1989

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PM 31

1677-43

Ecolab  
Ecolab Center  
St. Paul, MN 55102

Attention: Ann M. Oxford

Gentlemen:

Subject: Ster-Bac  
EPA Registration No. 1677-43  
Your Submission Dated May 17, 1989

The amendment referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, is acceptable provided that you make the labeling changes listed below before you release the product for shipment bearing the amended labeling.

1. Revise the claims for the potato storage area and equipment by specifying that all treated surfaces are thoroughly rinsed with potable water prior to reuse.
2. Delete the Environmental Hazards statement from the label. Your product is an end-use disinfectant and sanitizer, and poses no major threat to the environment.

Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

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A stamped copy of the labeling is enclosed for your records.

If you have any questions concerning this letter, please call  
Marshall Swindell at (703) 557-6908.

Sincerely yours,

John H. Lee  
Product Manager (31)  
Antimicrobial Program Branch  
Registration Division (N7505C)

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Enclosure

## STER-BAC

## Quaternary Ammonium Sanitizer • Disinfectant • Deodorizer

## ACTIVE INGREDIENT:

n-Alkyl (50% C14, 40% C12, 10% C16) dimethyl benzyl ammonium chloride . . . 10.0%

INERT INGREDIENTS: . . . . . 90.0%

## PRECAUTIONARY STATEMENTS

## HAZARDS TO HUMANS AND DOMESTIC ANIMALS

## KEEP OUT OF REACH OF CHILDREN

**DANGER:** Causes severe eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Wash thoroughly with soap and water after handling. Avoid contamination of foods.

## STATEMENT OF PRACTICAL TREATMENT

**EXTERNAL:** Immediately flush skin with plenty of water. Remove and wash contaminated clothing.

**EYES:** Immediately flush eyes with plenty of water for at least 15 minutes. Get medical attention.

**INTERNAL:** If swallowed, immediately drink a large quantity of egg whites or gelatin solution. If these are not available, drink large quantities of water.

**CALL A POISON CONTROL CENTER OR PHYSICIAN IMMEDIATELY**

**FOR EMERGENCY MEDICAL INFORMATION, CALL TOLL-FREE 1-800-328-0026**

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

EPA Reg. No. 1677-43

EPA Est. 1677-IL-2 (J), 1677-NJ-1 (W), 1677-TX-1 (D), 1677-GA-1 (M), 1677-MN-1 (E),  
1677-CA-1 (S), 1677-PR-1 (B), 6574-CA-1 (L)

The superscript refers to the first letter of the date code.

Klenzade, Division of Ecolab Inc.  
Ecolab Center  
St. Paul, MN 55102

ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

JUL 26 1989

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

1677-43

INSTITUTIONS - HOSPITALS - NURSING HOMES - SCHOOLS -  
RESTAURANTS - FOOD SERVICES - DAIRIES - FOOD PROCESSING PLANTS

**DIRECTIONS FOR USE**

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

**DEODORIZING**

After cleaning, deodorize waste containers and inaccessible areas in food processing plants with 1 oz. Ster-Bac to 1 gallon of water (800 ppm). Flush surfaces thoroughly or apply by mopping or sponging onto the surface.

**DISINFECTING**

Disinfect previously cleaned hard surfaces such as walls, floors, woodwork, sinks, bathroom fixtures, with 1 oz Ster-Bac to 2 gallons of water (400 ppm). For disinfecting previously cleaned porous surfaces such as ceiling board, chopping blocks, pallets, rubber conveyor belts, in meat, poultry and other food processing operations use 1 oz. Ster-Bac to 1 gallon of water (800 ppm). Flush surfaces thoroughly or apply by mopping, sponging, or spraying on surface. All surfaces should be exposed to the disinfecting solution for a period of not less than 10 minutes. Food contact surfaces which are disinfected, must be thoroughly rinsed with potable water or a sanitizing solution of Ster-Bac (1/2 oz. per 2 gl) prior to reuse. Allow food contact surfaces to drain thoroughly and air dry before operations are resumed.

Fogging can be used as an adjunct to acceptable manual cleaning and disinfecting as described above. Prior to fogging as an adjunct to acceptable manual cleaning and disinfecting, food products and packaging materials must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cu. ft. of room area with a Ster-Bac solution containing 1.5 oz. of Ster-Bac to 1 gallons of water providing 1200 ppm active quaternary. Vacate the area of all personnel for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed with potable water or a Ster-Bac solution of 200 ppm active quaternary (1/2 oz per 2 gl) prior to reuse. Allow food contact surfaces to drain and air dry before operations are resumed.

**DISINFECTING - POTATO STORAGE AREA AND EQUIPMENT**

Remove all potatoes prior to disinfection of potato storage area or equipment. Preclean hard surfaces by removing heavy soil or gross filth. Follow general disinfection (1 oz/2 gl) procedures as outlined above.

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# **SANITIZING EQUIPMENT - FOOD PROCESSING PLANTS - RESTAURANTS - ETC.**

For sanitization of equipment in food processing plants, restaurants, etc., clean and rinse equipment thoroughly. Then rinse equipment with a sanitizing solution of 1 oz. Ster-Bac to 4 gallons of water (200 ppm). All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to air dry.

## **SANITIZING EATING AND DRINKING UTENSILS**

1. Scrape and preflush utensils to remove excess soil.
2. Wash with good detergent or compatible cleaner (see your Ecolab representative for a recommendation).
3. Rinse with clear water.
4. Sanitize in a solution of 1/2 oz. Ster-Bac to 2 gallons of water (200 ppm). Immerse all utensils for at least one minute. Use 2 minutes exposure time if required by governing sanitary code.
5. Drain and air dry.

**NOTE:** FOR MECHANICAL OPERATION prepared use solutions may not be reused for sanitizing but may be reused for other purposes such as cleaning. FOR MANUAL OPERATIONS fresh sanitizing solutions should be prepared as soon as they become diluted or soiled.

For other specialized cleaning and disinfecting operations, consult your local Klenzade representative.

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## **LOCAL AND STATE REGULATIONS**

Where local or state regulations are in effect concerning quaternary compounds, consult them for recommended dilutions and procedures.

Ster-Bac fulfills the criteria of Appendix F of the Grand "A" Pasteurized Milk Ordinance 1978. Recommendations of the U.S. Public Health Service in waters up to 500 ppm of hardness calculated as CaCO<sub>3</sub> when tested by the A.O.A.C. Germicidal and Detergent Sanitizers Official Method.

## **STORAGE AND DISPOSAL**

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

**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.

**CONTAINER DISPOSAL:** (1 gal) Do not reuse empty container. Wrap container and put in trash.

(5, 15, 30, 55 gal plastic) Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.