UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

March 28, 2016

Nicole Listner
Associate Regulatory Affairs II
Ecolab
310 Wabasha Street North, EUC 9
St. Paul, MN 55102-1390

Subject: PRIA Label Amendment – To Increase disinfection dose and update label language
Product Name: Ster-Bac
EPA Registration Number: 1677-43
Application Date: November 4, 2015
Decision Number: 511060

Dear Ms. Listner:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

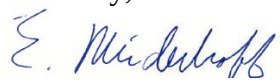
A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. You must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

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.

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance

with FIFRA section 6. If you have any questions, please contact Emilia Oiguenblik by phone at 703 347 0199, or via email at Oiguenblik.emilia@epa.gov or Eric Miederhoff by phone at 703 347 8028, or via email at Miederhoff.eric@epa.gov

Sincerely,



Eric Miederhoff
Product Manager 31
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

Enclosure: Stamped label, Acute Tox. review, Efficacy review

STER-BAC

QUATERNARY AMMONIUM SANITIZER - DISINFECTANT - DEODORIZER

ACTIVE QUAT

NON-MEDICAL INSTITUTIONS - SCHOOLS - RESTAURANTS - FOOD SERVICES – DAIRIES - BEVERAGE AND FOOD PROCESSING PLANTS

SMALL FLY OVICIDAL TREATMENT

ALGAE AND SLIME CONTROL IN COOLING AND PROCESS WATERS

ACCEPTED
03/28/2016
Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 1677-43

ACTIVE INGREDIENT:	
n-Alkyl (50% C_{14}, 40% C_{12}, 10% C_{16}) dimethyl benzyl ammonium chloride	10.0%
OTHER INGREDIENTS:	90.0%
TOTAL	100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

(See [back], [side], [other] label for [complete] [additional] [directions for use] [precautionary statements] [and] [first aid])

(Refer to the (MSDS)(SDS) for additional product hazard information)

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: CORROSIVE: Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin, or on clothing. Wear protective eyewear (goggles, face shield, or safety glasses), clothing, and rubber gloves. 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.

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 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 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
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.
NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

ENVIRONMENTAL HAZARDS (5 gallon or greater): This pesticide is toxic to fish and aquatic invertebrates. 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.

(Note to Reviewer: Language in ( ) is considered optional or interchangeable.)

DO NOT MIX WITH ANYTHING BUT WATER

(This use not approved in CA - *Will be used for claims not currently approved*)

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

DEODORIZING
To deodorize waste containers and non-food areas of food processing plants mix 1 oz **Ster-Bac** per 1 gal. of water (in up to 500 ppm hard water). Apply solution with mop, sponge, cloth, or mechanical sprayer to hard surfaces. Allow surfaces to air dry.

GENERAL DISINFECTION
Disinfect previously cleaned hard non-porous surfaces such as walls, floors, sinks, finished woodwork, bathroom fixtures with 3 oz. **Ster-Bac** per 1 gal. of water (2400 ppm active quat)(in up to 300 ppm hard water). (At this dilution Ster-bac is effective against (*Staphylococcus aureus* (ATCC 6538)) (and) (*Salmonella enterica* (ATCC 10708)). Thoroughly wet surfaces with mop, sponge, cloth, or coarse spray. Allow surfaces to remain wet for 10 minutes. Allow to air dry.

GENERAL DISINFECTION OF MEAT, POULTRY, AND OTHER FOOD PROCESSING FACILITIES
Prior to disinfection, food products and packaging materials must be removed from the room or carefully protected. For disinfecting previously cleaned hard, non-porous surfaces such as walls, floors, and sinks, apply use solution of 3 oz. per 1 gal. of water (2400 ppm active quat) (in up to 300 ppm hard water) with cloth, mop, sponge, or sprayer. Treated surfaces must remain wet for 10 minutes. (At this dilution Ster-bac is effective against *Staphylococcus aureus* (ATCC 6538) and *Salmonella enterica* (ATCC 10708)). Food contact surfaces that have been disinfected must be rinsed thoroughly with potable water.

For sprayer applications, use a coarse spray device. Spray 6-8 inches from the surface, rub with a brush, sponge, or cloth. Do not breathe spray.

For use on non-food contact hard, non-porous surfaces as a general disinfectant in the brewery industry, use 2400 ppm active quaternary. Follow general disinfectant directions.

FOGGING – NON-PUBLIC HEALTH
(This product can be applied by fogging to control the growth of non-public health microorganisms that can cause decay and/or spoilage in dairies, beverage and food processing plants including meat and poultry processing facities)

ALL HARD NON-POROUS SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH THE LABEL DIRECTIONS PRIOR TO FOGGING.

DIRECTIONS FOR FOGGING (in Dairies, Beverage and Food Processing Plants (including meat and poultry processing facilities)):
Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using one quart per 1000 cu. ft. of room area with a **Ster-Bac** solution containing 3 oz. per 1 gal. of water (2400 ppm active quat) (in up to 300 ppm hard water). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves, and long pants.

DISINFECTING – POTATO STORAGE AREA AND EQUIPMENT
Remove all potatoes prior to disinfection of potato storage area or equipment. Pre-clean hard, non-porous surfaces by removing heavy soil or gross filth. Follow general disinfection (3 oz per 1 gal) (in up to 300 ppm hard water) procedures. (At this dilution Ster-bac is effective against *Staphylococcus aureus* (ATCC 6538) and *Salmonella enterica* (ATCC 10708)). All treated surfaces must be thoroughly rinsed with potable water prior to reuse.

DISINFECTION OF BARBER AND BEAUTY SHOP INSTRUMENTS AND TOOLS
Thoroughly pre-clean. Completely immerse brushes, combs, scissors, clipper blades, razors, tweezers, manicure and other shop tools for 10 minutes (or as required by local authorities) with 3 oz. **Ster-Bac** per 1 gal. of water (in up to 300 ppm hard water) (2400 ppm active quat). (At this dilution Ster-bac is effective against *Staphylococcus aureus* (ATCC 6538) and *Salmonella enterica* (ATCC 10708)). Fresh solution must be prepared daily or more often if the solution becomes diluted or soiled. After disinfection, wipe dry the product as appropriate. NOTE: Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed, dried and kept in a clean non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

DISINFECTION – NON-FOOD CONTACT HARD, NON-POROUS SURFACES
Pre-clean surfaces. Disinfect waterproof work boots, tools, forklifts, and hand trucks with 3 oz. **Ster-Bac** per 1 gal. of water (in up to 300 ppm hard water) (2400 ppm active quat). (At this dilution Ster-bac is effective against Staphy*lo*coccus *aureus* (ATCC 6538) and Salmo*n*ella *enterica* (ATCC 10708)). For waterproof boots and tools, thoroughly apply use solution by immersion, foam, or coarse spray. For forklifts and hand trucks, thoroughly apply by coarse spray and foam. Treated surfaces must remain wet for 10 minutes. Allow to air dry.

SANITIZING – NON-POROUS GLOVED HANDS: To reduce cross-contamination on treated hard, non-porous surfaces in animal areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) gloved hands into a suitable clean container that contains enough freshly made sanitizing solution to cover the gloved area. **Do not let sanitizing solution come into contact with the exposed skin.** Make up the sanitizing solution by adding 1- 1.5 oz product per 1 gal. of water (800 - 1200 ppm active quat) (in up to 500 ppm hard water) (or equivalent use dilution). Dip (soak) in solution for 2 minutes. (At this dilution Ster-bac is an effective food contact surface sanitizer against *Escherichia coli* (ATCC 11229)*, Staphylococcus aureus* (ATCC 6538)*, Listeria monocytogenes* (ATCC 49594) and *Enterobacter sakazakii* (ATCC 12868)). NO POTABLE WATER RINSE IS REQUIRED. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

SANITIZING EQUIPMENT - FOOD PROCESSING PLANTS – RESTAURANTS
For sanitization of equipment in food processing plants, restaurants, remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with clear water, then rinse equipment with a sanitizing solution of 1 oz product per 3 gal. of water (250 ppm active quat) up to 1 oz of product in 2 gal water (400 ppm active) (in up to 500 ppm hard water) (or equivalent use dilution). All surfaces must be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly and air dry. (At this dilution **Ster-Bac** is an effective food contact surface sanitizer against *Escherichia coli* (ATCC 11229)*, Staphylococcus aureus* (ATCC 6538)*, Listeria monocytogenes* (ATCC 49594) and *Enterobacter sakazakii* (ATCC 12868)).

ENTRYWAY SANITIZING SYSTEMS (Use not approved in the State of California)
To reduce cross-contamination on treated hard, non-porous surfaces from area to area, set the system to deliver sanitizing solution at 1 – 1.5 oz. product per 1 gal. of water (in up to 500 ppm hard water) (or equivalent use dilution) (800 -1200 ppm active quat). (At this dilution Ster-bac is effective against *Stapyhlococcus aureus* (ATCC 6538) and Enterobacter *aerogenes* (ATCC 13048)). The foam (or spray) must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

SHOE BATH SANITIZER DIRECTIONS
To reduce cross-contamination on treated hard, non-porous surfaces in animal areas, shoe baths containing one inch of freshly made solution must be placed at all entrances to buildings and hatcheries. Sanitize in a solution of 1 oz product per 1 gal. of water (800 ppm active quat) (or equivalent use dilution) (in up to 500 ppm hard water). (At this dilution Ster-bac is effective against *Stapyhlococcus aureus* (ATCC 6538) and Enterobacter *aerogenes* (ATCC 13048)). Scrape waterproof work boots (shoes) and place in solution for 2 minutes prior to entering area. Change the solution in the bath daily or sooner if solution appears diluted or soiled.

SHOE FOAM SANITIZER DIRECTIONS (Use not approved in the State of California)
Ster-Bac can be used to reduce cross-contamination on treated hard, non-porous surfaces in animal areas and packaging and storage areas of food plants. Apply a foam layer approximately 0.5 to 2 inches thick made from a solution of 1 to 1.5 ounces product per 1 gal. of water (in up to 500 ppm hard water) (or equivalent use dilution) (800 to 1200 ppm active quat) at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator/aerator. Scrape waterproof shoes. Stand and/or walk through foamed area for 2 minutes prior to entering area. Foam area must be washed and replaced daily or when it appears dirty. (At this dilution Ster-bac is effective against *Stapyhlococcus aureus* (ATCC 6538) and Enterobacter *aerogenes* (ATCC 13048)).

ELEVATED TEMPERATURE SANITIZING
For sanitization of equipment in food processing plants, restaurants, remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with clear water, then rinse equipment with a sanitizing solution. At a temperature of 120 deg F, this product is an effective sanitizer for food contact surfaces at 1 ounce product to 10 gal. of water (in up to 500 ppm hard water). (At this dilution Ster-bac is effective against *Stapyhlococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229)). All surfaces must be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly.

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 oz product per 3 gal. of water (250 ppm active quat) up to 1 oz of product per 2 gal water (400 ppm active) (in up to 500 ppm hard water) (or equivalent use dilution). Immerse all utensils for at least one minute. Use 2 minutes exposure time if required by governing sanitary code. (At this dilution Ster-bac is effective against *Stapyhlococcus aureus* (ATCC 6538) and *Escherichia coli* (ATCC 11229)).
5. Drain and air dry.

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

FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS
Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner, rinse equipment thoroughly with clear water, then rinse equipment with a sanitizing solution. During processing, apply **Ster-Bac** at a 250-400 ppm active quat level to conveyors with MIKRO MASTER or other suitable feeding equipment with a 1 minute contact time. (At this dilution Ster-bac is effective against *Stapyhlococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Listeria monocytogenes* (ATCC 49594) and *Enterobacter sakasakii* (ATCC 12868)). Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with MIKRO MASTER dispensed Ster-Bac solution of 250-400 ppm quat. Conveyor equipment must be free of product when applying this coarse spray.

SANITIZING SHELL EGGS INTENDED FOR FOOD
To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz product per 3 gal. of warm water up to 1 oz of product per 2 gal. of warm water (in up to 500 ppm hard water) (250 ppm active quat - 400 quat). Allow 1 minute of contact time. (At this dilution Ster-bac is effective against *Stapyhlococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Listeria monocytogenes* (ATCC 49594) and *Enterobacter sakasakii* (ATCC 12868)). The solution must be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be reused for sanitizing eggs.
Note: Only clean, whole eggs can be used for sanitizing. Dirty, cracked, or punctured eggs cannot be sanitized.

FOR CONTROL OF SMALL FLIES ON SURFACES
For control of small flies: *Drosophila spp.* and the Phoridae family. To control flies on non-food contact surfaces such as floors, walls, countertops, metal surfaces, painted surfaces, glazed porcelain, glazed tile, glass, chrome, rubber, and plastic in restaurants, kitchens, dishwashing areas, and bar and wait stations areas. Remove food and food packaging prior to use. Cover exposed food-handling surfaces. After removing gross filth, apply a solution of 1 oz Ster-Bac per 1 gal. of water (800 ppm active quat) to surfaces and locations where flies may breed. Spray surfaces thoroughly or apply by pouring, mopping or sponging onto the surface. Repeat application 1-2 times per week or as needed. Do not contaminate food or food packaging.

FOR CONTROL OF SMALL FLIES IN DRAINS
For control of small flies: *Drosophila spp. and the* Phoridae family. Spray or Pour 1 gallon of Ster-Bac finished solution, 1 oz. per 1 gal. of water (800 ppm), into drain during time of lowest level of drain use. Add 4 ounces daily of Ster-Bac concentrate to each drain to maintain fly control. Apply around the edge of the drain and coat all sides of inside of drain.

ALGAE AND SLIME CONTROL IN COOLING AND PROCESS WATERS (Use not approved in the State of California)
Ster-Bac is formulated to provide control of growth of algae and slime forming bacteria in recirculating cooling water systems and evaporative condensers as well as cooling tunnels and warmers. It can be used in cooling water for thermal processing and pasteurizing operations in dairies, breweries, soft drink and food canning plants.

To control algae and slime forming bacteria, use as directed. For best results, slug feed. Add directly from the product container using proper and accurate dispensing equipment. The frequency of addition needed depends on many factors. To optimize your use, follow this procedure:

Recirculating Cooling Towers, Dairy Sweetwater and Other Process Waters
Initially use not more than 25 fluid ounces per 1,000 gallons of water to be treated (up to 20 ppm active quat). Increase dosage to 45 fluid ounces per 1,000 gallons of water, if necessary, except in dairy recirculating cooling water (commonly referred to as sweetwater) systems where dose is limited to not more than 20 ppm actives. Repeat initial dose every seven days or increase the frequency, if needed.

(Meets the criteria in Appendix F of the Grade “A” Pasteurized Milk Ordinance)
(Ster-bac fulfills the criteria of Appendix F of the Grade “A” Pasteurized Milk Ordinance.
Recommendation of the U.S. Public Health Service in water up to 500 ppm of hardness calculated as CaCO3 when tested by the A.O.A.C Germicidal and Detergent Sanitizer Official Method.)

Staining and Corrosion Control in Federally Inspected Meat and Poultry Plants
May be added to water of sealed containers of meat and poultry products to prevent staining, corrosion, or deposit formation on containers and processing equipment. This product must be used at the same application rates, and in the same manner as described above for recirculating cooling tower water. Deposit formation includes removal of black polishing dust as a cleaning process:
Black Polishing Dust Removal Procedure
1. Apply a 10% (by volume) STER-BAC solution to the tank surface.
2. Brush surface thoroughly and rinse. Use a long handled brush if necessary. Brushing, i.e., use of mechanical force, is necessary to break the electrostatic charge. Just rinsing or foaming the surface with the solution will not remove the electrostatically attached polishing dust particles.
3. Repeat if necessary.
4. Either wipe surface dry, or rinse with potable water. Potable water rinse is required for food contact surfaces.

Effective against the following organisms:

Disinfection (3 oz./gal, 10 min):
Staphylococcus aureus (ATCC 6538)
Salmonella enterica (ATCC 10708)

Non-Food contact sanitizing (*1-1.5 oz./gal, 2 min.)*
Staphylococcus aureus (ATCC 6538)
Enterobacter aerogenes (ATCC 13048)

Food contact sanitizing (1 oz./3 gal, 1 min)(1 oz./2 gal.)
Staphylococcus aureus (ATCC 6538)
Escherichia coli (ATCC 11229)
Listeria monocytogenes (ATCC 49594)
Enterobacter sakazakii (ATCC 12868).

Elevated temperature sanitizing (1 oz./10 gal., 1 min.)
Listeria monocytogenes (ATCC 49594)
Enterobacter sakazakii (ATCC 12868).

STORAGE & 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.

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 HANDLING:
(≤2.5 gal bladder in box) Nonrefillable container. Do not reuse or refill this container. Remove empty bladder from outer corrugated box. Triple rinse bladder (or equivalent). Offer box and bladder for recycling, if available.

(≤ 5-gallons) Nonrefillable container. Do not refill or reuse container. Triple rinse as follows: Fill container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

(>5-55-gallons) Nonrefillable container. Do not reuse or refill this container. Triple rinse as follows: Fill container ¼ full with water. 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. Turn the container over onto its other end and tip it back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

(Totes) Verify that the tote is empty. Do not rinse or clean. Seal tote and contact Ecolab for return.

Net Contents: 1 gallon (3.78 l)
2.5 gallon (9.45 l)
5 gallons (18.9 l)
55 gallons (208.8 l)
350 gallon tote

EPA Reg. No. 1677-43
EPA Est.: 303-IN-1 (L), 1677-MN-1 (P)
1677-CA-2 (R), 1677-TX-1 (D),
1677-IL-2 (J), 1677-GA-1 (M),
1677-WV-1 (V)
Superscript refers to first letter of date code

Ecolab Inc.
370 North Wabasha Street
St. Paul, MN 55102-1390
(Made in United States of America) (Made in USA)

(Note to Reviewer: Language in ( ) is considered optional or interchangeable.)