# UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

AUG -4 1999

Ann M. Oxford Ecolab Inc. 370 N. Wabasha Street St. Paul, MN 55102

Dear Ms. Oxford:

Subject:

Notification addition surface

K-San

EPA Registration No. 1677-56

Amendment application of July 20, 1999

This will acknowledge receipt of your notification, to add an additional surface for sanitizing (bar untensils), under the provisions of FIFRA section 3 (c) 9. Based on a review of the material, the following comment apply.

This application is acceptable and has been made a part of the records for this file.

If you have any question concerning this letter, please contact Portia Jenkins at (703) 308-6230.

Sincerely yours,

Adam Heyward

Product Manager 34

Regulatory Management Branch II Antimicrobials Division (7510W)

CONCURRENCES SYMBOL SIRNAME OFFICIAL FILE COPY

EPA Form 1320-1A (1/90)

Printed on Recycled Paper

Please read instructions on reverse before completing form.			Form App	roved. OMB No.	2070-0060 Approval Expires 5-31-98	
Environmental Protect Washington, DC 204		′ <u> </u>	Registrati Amendme Other		OPP Identifier Number	
Application for Pesticide - Section I						
Company/Product Number	0	2. EPA Product		1 3.	Proposed Classification	
· •			•			
1677-56		Adam Heyward PM#				
3. Company/Product (Name)		None Restricted				
K-San		34				
5. Name and Address of Applicant (Include ZIP Code)		6. Expedited Review. In accordance with FIFRA Section 3 (c) (3)				
Ecolab Inc. 370 N. Wabasha Street		(b) (i), my product is similar or identical in composition and labeling to:				
St. Paul, MN 55102		EPA Reg. No				
	·					
Check if this is a new address	Product Name					
Section - II						
Amendment - Explain below.		Einal pri	nted labels in res	enonco to		
Afficialment - Explain below.		r mar pri	inted labers in res	sponse to		
Resubmission in response to Agency letter dated "Me Too" Application.						
Notification - Explain below.		Other -	Explain below.			
Explanation: Use additional Page(s) if necessary. (For section	on Land Section III					
Notification of addition of indoor, non-food site and additional alternate packaging and related labeling statements per PR Notice 98-10. Bar utensils were added as an additional surface for sanitizing. The alternate packaging is for a packet and a tip & dose bottle. This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to the EPA. I further understand that if this notification is not consistent with the terms of PR Notice 98-10 and 40 CFR 152.46, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.						
Section – III						
1. Material This Product Will Be Packaged In:						
Unit Packaging Child-Resistant Packaging		Water Soluble F	Packaging	I —	ype of Container	
Pag X		Yes			Metal	
Yes*		<b>⋉</b> №			Plastic	
No If "Yes"	No. per	If "Yes"	No. P	<del>_</del>   □	Glass	
Unit Packaging wot	Container	Unit Package w	rgt. ı Contain		Paper	
Certification must 1.5 ounces	12	Ĭ	· 1		Other (Specify)	
submitted	e(s) Retail Containe	_	E ( ( )			
Location of Net Contents Information 4. Size	e(s) Retail Containe	er	5. Location of L	abei Direction	S	
	ounces packets, 2		On Lah	el		
case bottles	s, 1 gallon jug, 5 ga	illon pail, 55	On Labe	eling accompa	nying product	
gallon						
6. Manner in Which Label is Affixed to Product Lithograph						
Paper glued Other						
Stenciled						
	Section					
1. Contact Point (Complete items directly below for identification of individual to be contacted if necessary to process this application.)  Name  Title  Telephone No. (Include Area Code)						
Name Ann M. Oxford Title Manager, Regu		l i		(651) 293-284	,	
Certification 6. Date Application						
I certify that the statements which I have made on this form and all attachments are true, accurate and complete.  I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or  both under applicable law.  Received  (Stamped)						
Signature	3. Title					
Manager, Regulatory Services						
Typed Name 5. Date July 20, 1999						



42606

EPA Reg. No. 1677-56



# Acid Sanitizer

### **ACTIVE INGREDIENTS**

Phosphoric Acid	22.00%
Sodium Dodecylbenzene sulfonate	2.75%
NEAT INGREDIENTS:	75.25%

# FOR AGRICULTURAL OR COMMERCIAL **USE ONLY**

### KEEP OUT OF REACH OF CHILDREN

# DANGER

See side panel for additional precautions.

CONTAINS NOT MORE THAN 7.0% PHOSPHORUS, 1.15 GMS, PER GAL, OF AVERAGE RECOMMENDED USE CONCENTRATION.

DO NOT MIX WITH ANYTHING BUT WATER

# **NET CONTENTS:**

FREE, 1-800-328-0026.

physician.

control center or physician immediately.

STATEMENT OF PRACTICAL TREATMENT

for 15 minutes. Call a poison control center or physician

IF IN EYES: Flush immediately with plenty of water while holding

eyelids apart. Remove any contact lenses and continue flushing

IF ON SKIN: Remove contaminated clothing. Flush with plenty

IF SWALLOWED: Immediately rinse mouth out with water and give sips of water. DO NOT INDUCE VOMITING, Never give

IF INHALED: Remove victim to fresh air. If breathing becomes

of water and wash effected area with mild soap and water. If

symptoms persist, call a poison control center or physician.

anything by mouth to an unconscious person. Call a poison

difficult or symptoms develop, call a poison control center or

FOR EMERGENCY MEDICAL INFORMATION, CALL TOLL-

**55** U.S. GALS.



Manufactured by:

FOOD & BEVERAGE DIVISION Ecolab Inc. 370 Wabasha Street St. Paul. MN 55102 795700/5307/0995 Printed in H.S.A. @ 1995 Ecolab Inc.

#### PRECAUTIONARY STATEMENTS **HAZARDS TO HUMANS AND DOMESTIC** ANIMALS

DANGER: Corrosive, Causes irreversible eye damage or skin burns. Harmful if swallowed or absorbed through skin or inhaled Do not get in eyes, on skin or on clothing. Avoid breathing spray mist. Wear goggles or face shield. Wear protective clothing and rubber gloves. Wash thoroughly with scap and water after handling. Remove contaminated clothing and wash before reuse.

#### **ENVIRONMENTAL HAZARDS:**

Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Ellmination Systems (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 local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the

#### **DIRECTIONS FOR USE:**

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

- Dairy and food processing equipment

  1. Rinse equipment with clean lukewarm water immediately after use. Flush thoroughly to remove all loose
- 2. Brush-wash all surfaces with proper Klenzade deter-
- gent.
  3. Plinse thoroughly with hot (145°F.) water.
  4. Sanilize equipment prior to use. Use immersion, circulation or coarse spray techniques as appropriate. For sanitizing by immersion or circulation, use K-SAN at 1 ounce to 2 gallons of water. For coarse spray sanitizing, use K-SAN at 1 ounce to 1 gallon of water. All surfaces should be exposed to the sanitizer for at least one minute or contact time specified by governing sanitary code. Drain solution from equipment.

#### Institutional Applications

DISHES, GLASSES, UTENSILS AND EQUIPMENT

- 1. Remove gross food particles by a prescrape, preflush and when necessary a presoak treatment.
- Wash with an appropriate detergent.
   Rinse with clean water.
- Sanitize in a solution of 1 oz. product to 2 gallons of water (100 ppm of sodium dodecylbenzene sulfonate). The sanitizer concentration can be verified with an appropriate test kit. Immerse all utensils for at least one minute or contact time specified by governing sanitary code.
- 5. Place sanifized items on rack or drainboard to air dry.

NOTE: FOR MECHANICAL OPERATIONS prepared use solutions may not be reused for sanitizing but may be reused for other purposes such as cleaning. FOR MANU-AL OPERATIONS fresh sanitizing solution should be prepared at least daily or more often if solution becomes diluted or soiled.

This product conforms to 21 CFR 178.1010(b) (7).

# 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

CONTAINER DISPOSAL: 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.

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), 1677-OH-1 (H)

Superscript refers to first letter of date code.

W

# ADDITIONAL INDOOR, NON-FOOD SITES AND ALTERNATE PACKAGING AND RELATING LABELING NOTIFICATION PER PR NOTICE 98-10

# [K-SAN DIRECTIONS FOR TIP & DOSE BOTTLE]

### SANITIZING GLASSWARE, BAR UTENSILS AND EQUIPMENT

Tip K-San bottle upside down to fill top reservoir. Stand bottle upright and allow excess product to drain back into bottom reservoir. Pour pre-measured product volume (1.5 oz.) into sink filled with 3 gallons of water (100 ppm sodium dodecylbenzene sulfonate). Sanitizer concentration can be verified with the K-San Test Kit.

- 1. Remove gross food particles from surfaces to be sanitized by a prescrape, preflush and when necessary a presoak treatment.
- 2. Wash with an appropriate detergent.
- 3. Rinse with clean water.
- 4. Sanitize surfaces in sink compartment by immersion for at least one minute or contact time specified by governing sanitary code.
- 5. Place sanitized items on rack or drainboard to air dry.

NOTE: FOR MANUAL OPERATIONS fresh sanitizing solution should be prepared at least daily or more often if solution becomes diluted or soiled.

# [K-SAN – TEAR PACKET USE DIRECTIONS]

In three gallons of water, mix one 1.5 oz packet of sanitizer (100 ppm sodium dodecylbenzyne sulfonate). Sanitizer concentration can be verified with the K-San Test Kit.

- 1) Remove gross food particles from surfaces to be sanitized by a prescrape, preflush and when necessary a presoak treatment.
- 2) Wash with Bar Star Detergent.
- 3) Rinse with clean water.
- 4) Sanitize surfaces in sink compartment by immersion for at least one minute or contact time specified by governing sanitary code.
- 5) Place sanitized items on rack or drainboard to air dry.