

US ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (75-767)
WASHINGTON, DC 20460

EPA REGISTRATION NO.

1677-132

DATE OF ISSUANCE

SEP 15 1988

TERM OF ISSUANCE

NAME OF PESTICIDE PRODUCT

NOTICE OF PESTICIDE: REGISTRATION
 REREGISTRATION

(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

BEST AVAILABLE COPY

NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

2. Change in labeling for use of the product for shipment:

- a. Add the phrase: "EPA Reg. No. 1677-132."
- b. The contact time of the sanitizing solution is reported to be 10 minutes.
- c. Under the "FOR USE AS A SANITIZER" heading, revise the statement "Use the sanitizing solution for a period of not less than 10 minutes." to read: "Use the sanitizing solution for a period of not less than 10 minutes."
- d. Under the "SANITIZING UTENSILS" heading, revise the statement "Immerse all utensils for at least thirty seconds" to read "Immerse all utensils for at least 1 minute."

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

Perycle 9/15

- e. Include separate use directions for sanitizing nonfood contact surfaces. Include 5 minutes contact time.

3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 enclosure for a further description of final printed labeling.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

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



Jeff Kempter
Product Manager (32)
Antimicrobial Program Branch
Registration Division (H7505C)

Enclosures

SOLIDYNE

Solid Iodine Sanitizer for Dairy and Food Processing Equipment

ACTIVE INGREDIENTS:

Iodine*	4.3%
Phosphoric acid	29.3%

INERT INGREDIENTS 66.4%

*From Polyethoxypolypropoxypolyethoxy ethanol-iodine complex

FOR AGRICULTURAL OR COMMERCIAL USE ONLY

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

KEEP OUT OF REACH OF CHILDREN

DANGER

Corrosive. Causes eye and skin damage. Harmful or fatal if swallowed. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

STATEMENT OF PRACTICAL TREATMENT

EXTERNAL: Immediately flush skin with plenty of cool running water for at least 15 minutes. Remove contaminated clothing and wash before reuse.

EYES: Immediately flush eyes with plenty of water for at least 15 minutes. Call a physician.

INTERNAL: If swallowed, DO NOT induce vomiting. Immediately drink a large quantity of water.

CALL A PHYSICIAN OR POISON CONTROL CENTER IMMEDIATELY

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

PHYSICAL AND CHEMICAL HAZARDS

Mix only with water according to label directions.

EPA Reg. No. 1677-

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

Net Contents: 9 lbs

ACCEPTED
with COMMENTS
in EPA Letter Dated:

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

1677-123

DIRECTIONS FOR USE

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

FOR DAIRY AND FOOD PROCESSING EQUIPMENT, Tanks, vats, pails, pipelines, and closed systems: Remove gross food particles and soil by preflushing or prescraping the surfaces to be sanitized. Wash all surfaces thoroughly with a proper detergent then rinse with potable water. Prior to use, sanitize equipment with 1 ounce SOLIDYNE to 15 gallons of water (25 ppm). Use immersion, spray, or circulation techniques as appropriate to the equipment. All surfaces should be exposed to the sanitizing solution for a period of not less than thirty seconds. Use 2 minutes exposure time if required by governing sanitary code. Allow surfaces to drain thoroughly 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.

FOOD SERVICE AREAS - FOOD CONTACT SURFACE SANITIZER

Use to sanitize food preparation equipment, dishware, floors, walls, furniture, porcelain, basins and metals.

Food Service Areas: use 0.2 oz. SOLIDYNE per 3 gallons of 75-100°F water for sanitizing (provides 25 ppm tit. I). No rinsing necessary. Use daily to sanitize dishmachines and other equipment. Sanitizing solutions should be prepared fresh daily or more frequently if any noticeable change occurs in the initial color of the solution.

SANITIZING EATING AND DRINKING UTENSILS

1. Scrape and preflush utensils to remove excess soil.
2. Wash in a solution of 0.2 oz. SOLIDYNE per 3 gallons of water (25 ppm tit. I) or other recommended detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 0.1 oz SOLIDYNE per 3 gallons of water (12.5 ppm tit. I). Immerse all utensils for at least thirty seconds. Use 2 minutes exposure time if required by governing sanitary code.
5. Drain and air dry.

When used as directed, SOLIDYNE complies with FDA Food Additive Reg. 21 CFR 178.1010(b)(5) for sanitizing solutions which are not to be rinsed from food contact surfaces.

DILUTION TABLE

ppm titratable iodine	12.5	25
oz. SOLIDYNE per 3 gallons water	0.1	0.2

NOTE: 1 oz. = 2 tablespoons or 6 teaspoons

Consult local health department for addition information.

SOLIDYNE is approved by the National Sanitation Foundation for use in spray and brush type glasswashing machines. Keep reservoir full. Adjust control as directed by machine manufacturer and local health authorities.

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

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: 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.

