

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

EPA REGISTRATION NO.

DATE OF ISSUANCE

1677-144

SEP 30 1997

TERM OF ISSUANCE

NOTICE OF PESTICIDE: REGISTRATION
 REREГИSTRATION

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

NAME OF PESTICIDE PRODUCT

B-K Liquid

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Ecolab Incorporated
Ecolab Center
St. Paul, MN 55102

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.

Based on your response to the Reregistration Eligibility Document, EPA has reregistered the above named product subject to the comments recorded in the succeeding paragraph. This action is taken under the authority of section 4(g)(2)(C) of the Federal Insecticide, Fungicide, and Rodenticide Act, as amended. Reregistration under this section does not eliminate the need for continual reassessment of pesticides. EPA may require submission of data at any time to maintain the registration of your product.

Make the following labeling changes before you release the product for shipment:

1. Under the heading "Bottles" change "50 ppm" to read "...greater than 50 ppm available chlorine" and include contact time.
2. In the "Additional Directions for Use, under the heading "Sanitizing CIP Milk Lines" revise the statement "...circulate 100 ppm for at least 5 minutes" to read "...circulate 200 ppm for at least 10 minutes".
3. The company address must appear on the label.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

4. Place the Storage and Disposal section with the Directions for Use (rather than with the Precautionary Statements).

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

Submit one copy of the final printed labeling before releasing the product in channels of trade with the revised labeling.

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



Ruth G. Douglas
Product Manager 32
Antimicrobial Program Branch
Registration Division (H-7504C)

Enclosure

304E

B-K LIQUID

CHLORINATING BACTERICIDE DISINFECTANT & DEODORANT
BACTERICIDA DESINFECTANTE Y DESODORIZANTE, CON CLORO

CHLORINATING BACTERICIDE DISINFECTANT & DEODORANT
BACTERICIDA DESINFECTANTE Y DESODORIZANTE, CON CLORO

ACTIVE INGREDIENT:

Sodium Hypochlorite 5.5%
INERT INGREDIENTS 94.5%

EPA Reg. No. 1677-144

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-IA-1 (H)

Superscript refers to first letter of date code.

FOR INDUSTRIAL USE ONLY
DO NOT SPILL B-K LIQUID ON CLOTHING
KEEP OUT OF REACH OF CHILDREN

BEST AVAILABLE COPY

ACCEPTED
with COMMENTS
in EPA Letter Dated:

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 strong odors have dissipated.

Under the Federal Insecticide,
Fungicide, and Rodenticide Act
as amended, for the pesticide
registered under EPA Reg. No.
1677-144

STATEMENT OF PRACTICAL TREATMENT

IF CONTACT WITH EYES OCCURS, flush with water for at least 15 minutes. Get prompt medical attention. IF CONTACT WITH SKIN OCCURS, wash with plenty of soap and water. IF SWALLOWED, drink large amounts of water. DO NOT induce vomiting. Call a physician or poison control center immediately.

PHYSICAL AND CHEMICAL HAZARDS

Strong oxidizing agent: Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, etc., or with ammonia, acids, detergents or other chemicals may release hazardous gases irritating to eyes, lungs and mucous membranes.

ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or public waters unless this product is specifically identified and addressed in an NPDES permit. 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.

STORAGE AND DISPOSAL

Store this product in a cool, dry area, away from direct sunlight and heat to avoid deterioration. In case of a spill, flood the area with large quantities of water.

PESTICIDE DISPOSAL: Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

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.

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DIRECTIONS FOR USE

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

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES (DAIRY, MEAT & FOOD PLANTS)

Before treating utensils and equipment to kill many (or most) bacteria, rinse thoroughly with cold water, then wash with warm solution of cleanser followed by a thorough potable water rinse. Apply B-K LIQUID to all utensils just before using. Allow 2 minutes exposure time.

Farm Dairy Utensils: Just before using, rinse all cleaned utensils, including can covers, with 200 ppm. Allow 2 minutes exposure time.

Cows' Udders and Teats: Before milking, wipe udder and teats of each cow with a clean cloth, wet with 200 ppm.

FOOD PLANT EQUIPMENT: Flow Method: Prepare 100 ppm in weigh vat and pump through filler. Drain solution through valves. Test solution to maintain strength above 50 ppm. Spray Method: Prepare 200 ppm solution and spray surfaces.

BOTTLES: To treat to kill many (or most) bacteria. Hand Washed: Wash using hand or motor driven brush, rinse thoroughly with potable water, and then immerse in 200 ppm. Remove, invert in cases to drain and dry. Machine Washed: Use B-K LIQUID for chlorinating device and adjust dispensing mechanism so that the final rinse water contains 50 ppm. Test rinse water frequently to determine if this strength is maintained.

DISINFECTION OF EMERGENCY DRINKING WATER

Farms, Institutions, Camps, Home Water Supplies: To disinfect water whose source is from unprotected supplies, such as cisterns, wells, springs and lakes, add ¼ ounce B-K LIQUID to each 100 gallons of water or two drops to each gallon of water and let it stand for 15 to 30 minutes. This is a strength of about 1 part available chlorine per million parts water. The water may be kept in the refrigerator for cooling at the same time if desired.

POULTRY USES

Drinking Water: For founts, use 25 ppm. For open vessels, use 25 ppm. Change water daily. Place founts where they will not be contaminated with droppings.

FOOD EGG SANITIZATION

Thoroughly clean all eggs. Thoroughly mix 5 ounces of this product with 10 gallons of warm water to produce 200 ppm available chlorine solution. 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 potable water rinse. The solution should not be re-used to sanitize eggs.

FRUIT & VEGETABLE WASHING

Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 10 ounces of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

DILUTION TABLE

PPM AVAILABLE CHLORINE	AMOUNT OF B-K LIQUID
100	½ oz. B-K LIQUID per 2 gals. water
200	1 oz. B-K LIQUID per 2 gals. water

BEST AVAILABLE COPY

NET CONTENTS: 50 U.S. GAL. (189.3 l)

B-K LIQUID Label

ADDITIONAL DIRECTIONS FOR USE

Sanitizing CIP Milk Lines: After proper cleaning and in morning before use, circulate 100 ppm for at least 5 minutes. Use enough solution to completely fill all pipe lines in the circuit. Allow equipment to drain thoroughly. No potable rinse is required. Do not re-use solutions for sanitizing.

Treatment of Potable Water in Meat Processing Plants: For processing water in meat plants, use chlorine level up to 5 ppm available chlorine (1/4 oz. product/25 gal. water) and for processing water in poultry plants, use chlorine level up to 20 ppm available chlorine (1/4 oz. product/7-1/2 gal. water)

Beverage Plant Uses

Syrup System: First clean thoroughly as recommended, with warm water, then just before use, treat with B-K LIQUID. Prepare 200 ppm in syrup jars and flow through equipment to bottler for at least 1 minute. Allow equipment to drain thoroughly before use. No potable water rinse is required.

Taverns and Restaurants

1. Scrape and pre-wash utensils and glasses.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz of this product per 2 gallons water (200 ppm). Immerse all utensils for at least 2 minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.

Approved under the regulation of Wisconsin State Board of Health.

Sanitizing of Hands

A 50 ppm available chlorine hypochlorite solution may be used for sanitizing hands. Hands must be washed and thoroughly rinsed prior to sanitizing with this compound. Hands need not be rinsed following sanitizing.

