

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

PH 32 1011-141

1 of 2

Ecolab, Inc.
Ecolab Center
St. Paul, MN 55102

Attention: Ann M. Oxford
Manager, Regulatory Services

Subject: B.K. Liquid
EPA Registration Number 1677-144
Your Letter Dated August 24, 1994

This is in response to your submission to update your Confidential Statement of Formula and revise the active ingredient declaration on the label. Your Confidential Statement of Formula dated July 13, 1994 agrees with the revised label, and is acceptable.

The labeling referred to above submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended is acceptable. A stamped copy is enclosed for your records. Submit five copies of the final printed label.

If you have any questions concerning this letter, please contact Wallace Powell at (703) 305-6938.

Sincerely,

Ruth G. Douglas
Product Manager (32)
Antimicrobial Program Branch
Registration Division (7505C)

CONCURRENCES

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

1 of 2

B-K LIQUID

ACCEPTED
MAR 17 1995
Under Federal Registration
Rodenticide Act is needed for
pesticide registered under
EPA Reg. No. 1677-144

CHLORINATING BACTERICIDE DISINFECTANT & DEODORANT
BACTERICIDA DESINFECTANTE Y DESODORIZANTE CON CLORO

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

ACTIVE INGREDIENT:
Sodium Hypochlorite

\$250
\$4750

INERT INGREDIENTS

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)

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

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.

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

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 sewerage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

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 (MEAT & FOOD PLANTS)

Before treating utensils and equipment to full strength (for 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.

FOOD PLANT EQUIPMENT Flow Method: Prepare 100 ppm in wash vat and pump through filter. 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 full strength (for 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 case to drain and dry. Machine Washed: Use B-K LIQUID for chlorinating device and adjust dispensing mechanism so that the final rinse water contains greater than 50 ppm available chlorine. Test rinse water frequently to determine if this strength is maintained. Allow 2 minutes exposure time.

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 1/4 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 used in the refrigerator for cooling at the same time if desired.

POULTRY USES
Drinking Water: For fountains use 25 ppm. For open vessels use 25 ppm. Change water daily. Place fountains 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 100°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.

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Manufactured by **KLENZADE**
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