

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

WASHINGTON, D.C. 20460

FEB 1 4 2003

OFFICE OF PREVENTION, PESTICIDES AND TOXIC SUBSTANCES

Brian Brosdahl Ecolab Inc. 370 Wabasha Street N. St. Paul, MN. 55102

SUBJECT: November 22, 2002 Amendment

BK Powder

EPA Registration 1677-145

Dear Mr. Brosdahl:

The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable. In summary, you have revised the First Aid Statement per PR Notice 2001-1 and updated the Storage and Disposal Statements. In addition, please strike the "s" from Ingredients and change Inert Ingredients to Other Ingredients.

Two copies of the finished labeling must be submitted for the file. A copy of your label is enclosed. If you have any questions regarding this letter, please contact Tom Luminello of my staff at (703) 308-8075.

Sincerely yours

Robert S. Brennis

Product Manager (32)

Regulatory Management Branch II Antimicrobial Division (7510-C)

Enclosure

BK POWDER

Chlorinated Sanitizer Bactericide and Deodorant

 ACCEPTED
with COMMENTS
in FPATatle Dated:

FEB 1 4 2003

DANGER

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals.

DANGER: Corrosive, cause eye damage. May be fatal if swallowed. Do not get in eyes, on skin or on clothing. Irritating to nose and throat. Avoid breathing dust. May cause burns to broken skin. Wear goggles or face shield and protective clothing when handling. Wash hands after handling.

FIRST AID

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 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 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

Have the product container or label with 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.

Chemical Hazards: Strong oxidizing agent. Do not use moist or damp utensils. Contamination with moisture, dirt, organic matter, or other chemicals, or any other foreign matter, may start a chemical reaction with generation of heat, liberation of hazardous gases, and possible generation of fire. Use only a clean, dry measuring device.

DIRECTIONS FOR USE

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

Food & Dairy Establishments: FLOW METHOD - Clean & before use flow through all equipment 100 PPM. At bottle filter, solution should test not less than 50 PPM. SPRAY METHOD - Clean & before use apply 200 PPM by spray to vats, tanks, & coolers. Allow 2 minute exposure time on all equipment.

CIP Lines: Clean. Before use circulate 100 PPM for 5 min. At end, solution should test not less than 50 PPM.

Utensils: Pails, Cans, Trays, Strainers, Small Parts, Milking Machines - Clean & before each use rinse with 200 PPM. Bulk Tanks - Clean & before use sanitize with 100 PPM. Allow 2 minutes exposure time on all equipment.

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

Pipeline Milkers: FLUSH METHOD - Clean & before use draw through teat cup units 100 PPM. CIRCULATION METHOD - Clean & before use circulate 100 PPM for 5 minutes. Concentration should not fall below 50 PPM at any time.

BK POWDER

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Food Service: INSTITUTIONAL (Hotels, motels, restaurants & similar industrial food preparation service areas). 1. Scrape & prewash utensils & glasses whenever possible. 2. Wash with a Pennchem cleaner of your choice. 3. Rinse with clean water. 4. Sanitize in a BK Powder solution containing 1 teaspoon to 4 gallons of water (100 PPM available chlorine - in the absence of a test kit to measure available chlorine to determine if the solution had fallen below 50 PPM during use, staring concentration of 200 PPM should be used). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code 5. Place sanitized utensils on a rack or drainboard to dry.

DILUTION TABLE

Parts per million available chlorine B-K Powder spoon holds 1/2 tsp level full.

STRENGTH	AMOUNT
100 PPM*	1 LEVEL B-K POWDER SPOON PER 2 GAL, WATER
200 PPM*	2 LEVEL B-K POWDER SPOON PER 2 GAL. WATER
300 PPM*	3 LEVEL B-K POWDER SPOON PER 2 GAL. WATER

STORAGE & DISPOSAL

Do not contaminate food or feed by storage, disposal or cleaning of equipment.

Pesticide Storage: Keep product in dry closed container when not in use. Store in a cool, dry & well ventilated area away from heat or open flame. In case of decomposition, isolate container (if possible) & flood area with large amounts of water to dissolve all materials before discarding this container.

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:

(1 gallon or less): Do not reuse empty containers. Wrap container and put in trash (greater than 1 gallon). 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.

Net Contents: 32 U.S. oz/2 lb/908 g

EPA Reg No. 1677-145 EPA Est No. 51435-WI-001

Ecolab Food & Beverage Division Ecolab Inc., 370 Wabasha Street N. St. Paul, Minnesota 55102-1390 U.S.A.

ACCEPTED with COMMENTS m EPALetter Dated:

FEB 1 4 2003

1677-145