

1677-148

6-10-2003

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

Mr. Brian Brosdahl
Senior Manager, Regulatory Affairs
Ecolab Inc.
370 N. Wabasha Street
St. Paul, MN 55102

JUN 10 2003

SUBJECT: Quorum Clear/Claro
EPA Registration Number: 1677-148
Application Dated: March 7, 2003
Receipt Date: March 12, 2003

Dear Mr. Brosdahl:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable subject to the conditions listed below.

- Update First Aid Statements
- Update Additional Label Language

Conditions

1. Revise your "First Aid" statements to be in agreement with PR Notice 2001-1 as follows:

"IF SWALLOWED: Call a poison control center or doctor *immediately* for treatment advice..." and add: "*Have product container or label with you when calling a poison control center or doctor, or going for treatment.*"

2. Revise the "Disinfecting" directions on page two to include the following language: "For floors, walls, *finished* woodwork, sink tops, garbage pails, telephones, rest rooms, bathroom fixtures, *toilet bowl exteriors*, and other hard nonporous..." Since your label includes broad terms including rest rooms and does not include ~~contaminants~~ for the treatment of toilet bowls, the

SYMBOL	qualifier toilet bowl exteriors is necessary.						
SURNAME	J. [Signature]						
DATE	6/10/03						

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3. Revise the "Dairy and Mushroom Farms" directions such that they are cleared to the user. Start a second paragraph with the text beginning: "Quorum Clear/Claro can also be used to disinfect floors..." Add the following statement to this second paragraph: "Follow disinfection directions then rinse treated surfaces with potable water before contact with the crop, compost or casing."

4. Revise the directions at the end of page two to be in agreement with PR Notice 2000-5 which provides guidance on mandatory label language. Revise to state: "For Manual Operations: Prepare a fresh sanitizing solution at least daily or sooner if it becomes diluted or soiled."

General Comments

A stamped copy of the accepted labeling, including technical bulletin, is enclosed. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

Should you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415.

Sincerely,



Velma Noble
Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510C)

Enclosure: Stamped Label
7510C:T.Lantz:6/9/03:1677-148

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

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QUORUM CLEAR/CLARO

DISINFECTANT - DEODORIZER - SANITIZER

INSTITUTIONS - HOSPITALS - NURSING HOMES - SCHOOLS - RESTAURANTS -
FOOD SERVICES - DAIRIES - BEVERAGE AND FOOD PROCESSING PLANTS

ACTIVE INGREDIENTS:

n-Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₈) Dimethyl Benzyl Ammonium Chlorides 5.0%
n-Alkyl (68% C₁₂, 32% C₁₄) Dimethyl Ethylbenzyl Ammonium Chlorides..... 5.0%

INERT INGREDIENTS: 90.0%

TOTAL: 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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

FIRST AID

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 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 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

OUTSIDE NORTH AMERICA, CALL 1-651-222-5352

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

ENVIRONMENTAL HAZARDS (5 gallons or greater):

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 Elimination System (NPDES) permit and the 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 EPA.

**ACCEPTED
with COMMENTS
in EPA Letter Dated:**

JUN 10 2003

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No 1677-148

DIRECTIONS FOR USE

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

Prior to use of this *Quorum Clear/Claro*, remove gross food particles and soils from all surfaces by a pre-flush, or pre-scrape and, when necessary, presoak treatment. Wash with detergent or other cleaning solution followed by a thorough potable water rinse.

Deodorizing: After cleaning, deodorize waste containers and inaccessible areas with 1 oz. *Quorum Clear/Claro* to 1 gallon of water (800 ppm). Flush surfaces thoroughly or apply by mopping or sponging onto the surface.

Disinfecting: For floors, walls, woodwork, sink tops, garbage pails, telephones, rest rooms, bathroom fixtures, and other hard, nonporous surfaces, *Quorum Clear/Claro* is effective against *Pseudomonas aeruginosa* PRD-10 at 3 1/2 oz. per 5 gallons of water. Remove gross filth or heavy soil and preclean surface. Apply disinfecting solution to surface by flushing, mopping, sponging or hand pump spraying so as to thoroughly wet surface. Allow surface to remain wet for 10 minutes, then remove solution with a clean mop, cloth, or wet vacuum pickup. Prepare fresh use solution at least once daily or when it becomes visibly dirty. Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water.

Dairy And Mushroom Farms: To sanitize dairy or mushroom equipment, clean and rinse equipment thoroughly. Apply sanitizing solution containing 1 oz. *Quorum Clear/Claro* per 4 gallons of water (200 ppm). At this level, no potable water rinse is required after complete draining. *Quorum Clear/Claro* can also be used to disinfect floors, walls, and hard, non-porous surfaces on the mushroom premises only in areas where compost and mushrooms are not present.

Sanitizing Equipment - Food Processing Plants – Restaurants: For sanitizing precleaned food processing equipment or utensils in federally inspected meat and poultry processing plants or restaurants. Clean equipment with a good detergent and follow with a potable water rinse, then rinse equipment with a sanitizing solution of 1 oz. *Quorum Clear/Claro* per 4 gallons of water (200 ppm). All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly and air dry.

Elevated Temperature Sanitizing: For sanitization of equipment in food processing plants and restaurants, remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. At a temperature of 120 deg. F, *Quorum Clear/Claro* is an effective sanitizer for food contact surfaces at 1 oz. to 10 gallons of water. All surfaces should be exposed to the sanitizing solution for a period of not less than 1 minute. Allow equipment to drain thoroughly.

Restaurant and Bar Rinse - Sanitizing Eating and Drinking Utensils

1. Scrape and pre-flush utensils to remove excess soil.
2. Wash with good detergent or compatible cleaner (see your Ecolab representative for a recommendation).
3. Rinse with potable water.
4. Sanitize in a solution of 1 oz. *Quorum Clear/Claro* to 4 gallons of water (200 ppm). Immerse all utensils for at least 1 minute. Use 2 minutes exposure time if required by governing sanitary code.
5. Drain and air dry.

NOTE: FOR MECHANICAL OPERATIONS: A prepared use solution may not be reused for sanitizing, but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS: A fresh sanitizing solution should be prepared as soon as it becomes diluted or soiled.

For Continuous Treatment Of Meat And Poultry Or Fruit And Vegetable Conveyors: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply *Quorum Clear/Claro* at a 200 ppm quat level to conveyors with MIKRO MASTER or other suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with MIKRO MASTER dispensed *Quorum Clear/Claro* solution of 200 ppm quat. Conveyor equipment should be free of product when applying this coarse spray.

SANITIZING SHELL EGGS INTENDED FOR FOOD: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz. *Quorum Clear/Claro* in 4 gallons of warm water (200 ppm quat). The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with *Quorum Clear/Claro* shall be subjected to a potable water rinse only if broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be reused for sanitizing eggs.

DIRECTIONS FOR FOGGING: To sanitize hard, non-porous room surfaces in dairies, beverage and food processing plants, as an adjunct to acceptable manual cleaning and disinfecting as described above. Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cu. ft. of room area with a *Quorum Clear/Claro* solution containing 1.5 oz. *Quorum Clear/Claro* to 1 gallon of water (1200 ppm). Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be sanitized with a *Quorum Clear/Claro* solution of 200 ppm active quaternary (1/2 oz per 2 gal) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

HAND SANITIZING: After hands have been washed and rinsed, dip in a 1 oz. per 5 gallon solution of *Quorum Clear/Claro* (150 ppm active quaternary).

**FOR INSTITUTIONAL AND COMMERCIAL USE ONLY
DO NOT MIX WITH ANYTHING BUT WATER**

STORAGE & DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL

PESTICIDE STORAGE: Store this product in a cool, dry area, locked if possible, away from direct sunlight and heat.

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.

(2.5 gallon bladder in box) Remove empty bladder from outer corrugated box. Triple rinse bladder (or equivalent). Offer box and bladder for recycling or dispose of in a sanitary landfill or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

(Totes) Verify that the tote is empty. Do not rinse or clean. Seal tote and contact Ecolab for return.

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EPA Reg. No. 1677-148

EPA Est. 1677-IL-2 (J), 1677-NJ-1 (W), 1677-TX-1 (D), 1677-GA-1 (M), 1677-MN-1 (P), 1677-CA-1 (S),
1677-PR-1 (B), 1677-IL-3 (F), 1677-OH-1 (H), 1677-WV-1 (V), 303-IL-1 (L), 1677-CA-2 (R)

The superscript refers to the first letter of the date code.

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

Net Contents: 1 gal (3.78 L)
2.5 gal (9.45 L)
5 gal (18.9 L)
55 gal (208.8 L)
300 gal tote