

PM-31

Reg # 1677-158

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<p>US ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (TS-767) WASHINGTON, DC 20460</p> <p><b>NOTICE OF PESTICIDE:</b> <input type="checkbox"/> REGISTRATION <input type="checkbox"/> REREGISTRATION (Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended)</p>	<p>EPA REGISTRATION NO. 1677-158</p>	<p>DATE OF ISSUANCE <b>MAR 14 1996</b></p>
<p>TERM OF ISSUANCE</p>		
		<p>NAME OF PESTICIDE PRODUCT  KX-6049</p>
<p>NAME AND ADDRESS OF REGISTRANT (Include ZIP code)</p> <p> Ecolab Inc Ecolab Center St. Paul, MN 55102</p> <p style="text-align: right;">(c/A)</p>		
<p><b>NOTE:</b> 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.</p>		
<p>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.</p> <p>A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.</p> <p>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.</p> <p>This product is conditionally registered in accordance with FIFRA sec. 3(c)(7)(A) provided that you:</p> <ol style="list-style-type: none"><li>1. Submit/cite all data required for registration/reregistration of your product under FIFRA section 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for reregistration of your product under FIFRA section 4.</li><li>2. Make the labeling changes listed below before you release the product for shipment:<ol style="list-style-type: none"><li>a. Add the phrase "EPA Registration No. 1677-158.</li><li>b. Delete the number "1677-RLI" This is not your registration number.</li><li>c. The signal word: "Danger" should be centered directly under the word: "Reach" which appears in the heading Keep Out of Reach of Children.</li></ol></li></ol> <p><input type="checkbox"/> ATTACHMENT IS APPLICABLE</p>		
<p>SIGNATURE OF APPROVING OFFICIAL</p>		<p>DATE</p>

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

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d. It is preferred that the entire center panel precautionary statements section be placed directly below the ingredient statement section. Otherwords, the items such as patent no. and/or "strong oxidizing agent" and/or agriculture/commercial use only" should be moved to another location on the label.

e. Revise the statement: "Causes severe eye damage and skin burns" to read: Causes eye and skin damage.

f. Add the following statement to the precautionary labeling section: "Do not breathe vapor or spray mist".

g. Revise the statement: "...apply KX\_6049 at a 0.26% v/v concentration..." to read: "...apply KX\_6049 ataa 0.26% v/v (2 oz per gallon water) concentration..." (page 3 - first paragraph).

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.

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

Sincerely,

Marion J. Johnson, Jr.  
Product Manager (31)  
Antimicrobial Program Branch  
Registration Division (7505C)

Enclosures

CONCURRENCES

SYMBOL								
SURNAME								
DATE								

**KX-6049**

ACID LIQUID SANITIZER FOR FOOD PROCESSING EQUIPMENT  
in Dairies, Dairy Farms, Breweries, Wineries, Beverage and Food Processing Plants

**Active Ingredients:**

Hydrogen Peroxide ..... 6.9%  
Peroxyacetic Acid ..... 4.4%  
Octanoic Acid ..... 3.4%

Inert Ingredients ..... 85.3%

U.S. Patent No. 5200189 and 5314687  
Other Patents Pending

FOR AGRICULTURE OR COMMERCIAL USE ONLY

STRONG OXIDIZING AGENT

KEEP OUT OF REACH OF CHILDREN

**DANGER****PRECAUTIONARY STATEMENTS****HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER: CORROSIVE.** Causes severe eye damage and skin burns. May be harmful or fatal if swallowed. Do not get in eyes, on skin or on clothing. Wear chemical goggles, rubber gloves and protective clothing when handling this product. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove contaminated clothing and wash before reuse.

**STATEMENT OF PRACTICAL TREATMENT**

**IF IN EYES:** Flush immediately with cool water. Remove contact lenses. Continue flushing for 15 minutes, holding eyelids apart. Get prompt medical attention.

**IF ON SKIN:** Immediately wash with plenty of soap and water. Get medical attention.

**IF SWALLOWED:** Promptly drink large quantities of water. Avoid alcohol. **DO NOT** induce vomiting. Never give anything by mouth to an unconscious person. **CALL A POISON CONTROL CENTER OR PHYSICIAN IMMEDIATELY.**

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

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

**PHYSICAL AND CHEMICAL HAZARDS:** Strong oxidizing agent. Corrosive. Do not use in concentrated form. Mix only with water according to label instructions. Never bring concentrate in contact with other sanitizers, cleaners or organic substances.

EPA Reg. No. 1677-RLI  
EPA Est. 60156-IL-1

Ecolab Inc.  
Ecolab Center  
St. Paul, MN 55102

Net Contents: 50 U.S. Gals. (189 L)  
4 U.S. Gals. (15.1 L)

ACCEPTED  
with COMMENTS  
in EPA Letter 1-10-95

MAR 14 1996

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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**

**KX-6049** is recommended for use on pre-cleaned surfaces such as equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in dairies, breweries, wineries, beverage and food processing plants. This product is effective as a sanitizer when solution is prepared in water of up to 500 ppm hardness as  $\text{CaCO}_3$ .

**SANITIZING FOOD CONTACT SURFACES**

Prior to sanitizing, remove gross food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1 to 2 ounces **KX-6049** per 6 gallons of water (0.13 - 0.26% v/v concentration). At this dilution **KX-6049** is effective against *Staphylococcus aureus* and *Escherichia coli*. Use immersion, coarse 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 one minute unless otherwise specified by governing sanitary code. Drain thoroughly. Do not rinse.

At a temperature of 120 F. **KX-6049** can be used as a food contact sanitizer at 1 oz. per 14 gallons water (0.055% v/v concentration). At this concentration **KX-6049** is effective against *Staphylococcus aureus* and *Escherichia coli*. All surfaces should be exposed to the sanitizing solution for a period of not less than one minute, unless otherwise specified by governing sanitary code. Drain thoroughly. Do not rinse.

**SANITIZING EATING, DRINKING, AND FOOD PREP UTENSILS**

1. Remove gross food particles by a prescrape, preflush and, when necessary, a presoak treatment.
2. Wash with detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 1 to 2 ounces **KX-6049** per 6 gallons of water (0.13 - 0.26% v/v concentration). Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Drain and air dry.

**SANITIZING TABLEWARE**

For sanitizing tableware in low-temperature warewashing machines, inject **KX-6049** into the final rinse water at a concentration of 0.055% v/v (1 oz. per 14 gallons of water) at 120 deg F. Allow 1 minute contact. Air dry.

To insure that the **KX-6049** concentration does not fall below 0.055%, periodically test the rinse solution with a suitable test kit and adjust the dispensing rate accordingly. Consult your local Ecolab Specialist for technical assistance and further information on sanitizing tableware in warewashing machines.

**FINAL SANITIZING BOTTLE RINSE**

**KX-6049** may be used as a final sanitizing rinse for returnable and non-returnable bottles (i.e. glass or PET) at a 0.13% dilution (1 oz to 6 gallons).

NOTE: FOR MECHANICAL OPERATIONS 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 at least daily or more often if the solution becomes diluted or soiled.

ACCEPTED  
with COMMENTS  
Ecolab Specialist

MAR 14 1996

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CONTINUOUS TREATMENT OF CONVEYORS FOR MEAT AND POULTRY OR FRUITS AND VEGTABLES

Wash, rinse and sanitizer conveyor equipment. During processing, apply KX-6049 at a 0.26% v/v concentration to conveyor 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 operations, coarse spray equipment, peelers, collators, slicers and saws with Mikro Master dispensed KX-6049 solution of 0.26% v/v concentration. Conveyor equipment must be free of product when applying this coarse spray.

**NOTE:** This product in its use solutions is compatible with stainless steel and aluminum surfaces. If product is intended to be used on any other surface, it is recommended that you apply product to a smaller test area to determine compatibility before proceeding with its use.

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

**STORAGE:** Product should be kept cool and in a vented container to avoid any explosion hazard.

**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.

ACCEPTED  
with COMMENTS  
In EPA Letter dated

MAR 14 1996

Under the authority of the Administrator  
EPA Region 1  
Boston, MA  
1607-158