


1677-185

12-6-2000

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	<p align="center">U.S. ENVIRONMENTAL PROTECTION AGENCY Office of Pesticide Programs Registration Division (H7505C) 401 "M" St., S.W. Washington, D.C. 20460</p>	EPA Reg. Number:	Date of Issuance:
<p>NOTICE OF PESTICIDE: <u> x </u> Registration <u> </u> Re-registration (under FIFRA, as amended)</p>		1677-185	DEC 06 2000
		<p>Term of Issuance CONDITIONAL</p>	
		<p>Name of Pesticide Product: "KX-6085"</p>	
<p>Name and Address of Registrant (include ZIP Code):</p>			
<p>Ecolab Incorporated 370 North Wabasha Street St. Paul, MN 55102-1390</p>			
<p>Note: Changes in labeling 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 EPA registration number.</p>			
<p>On the basis of information furnished by the registrant, the above named pesticide is hereby registered/re-registered under the Federal Insecticide, Fungicide and Rodenticide Act.</p> <p>Registration is in no way to be construed as an endorsement or recommendation of this product by the 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 new food-contact sanitizer product is conditionally registered in accordance with FIFRA section 3(c)(7)(B) provided that you:</p>			
<ol style="list-style-type: none"> 1. Submit and/or cite all data required for registration 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 re-registration of your product under FIFRA section 4. 2. Add the phrase EPA Registration Number "EPA Reg. No. "1677-185". 			
<p>Signature of Approving Official: <i>Marshall Swindell</i> Marshall Swindell Acting Product Manager 33 Regulatory Management Branch 1 Antimicrobial Division (7510C)</p>		<p>Date DEC 06 2000</p>	

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EPA Reg. No. 1677-185

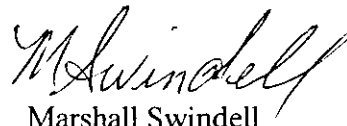
4. Submit three copies of a revised final printed label which changes "Dairy Farms" to "Dairy Barns", where it appears on page one of the label, and on "Information Sheet #1". This final label change requirement must be satisfied before any product amendments can be processed.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 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.

If you have any questions concerning this letter, please contact myself at 703-308-6341, or Tony Kish at (703) 308-9443.

Sincerely,



Marshall Swindell
Acting Product Manager 33
Regulatory Management Branch 1
Antimicrobial Division (7510C)

Enclosure

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KX-6085

ACID LIQUID SANITIZER FOR SANITIZING
TABLEWARE AND FOOD PROCESSING EQUIPMENT
in Dairies, Dairy Farms, Restaurants, Food Service Operations, Breweries,
Wineries, Beverage and Food Processing Plants

Active Ingredients:

Hydrogen Peroxide 11.2%

Peroxyacetic Acid 15.2%

Inert Ingredients 73.6%

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. May be fatal if inhaled or absorbed through the skin. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Do not breathe vapor or spray mist. Wear protective eyewear (goggles, face shield, or safety glasses), protective clothing and rubber gloves. Wash thoroughly after handling with soap and water, and before eating, drinking or using tobacco. Remove contaminated clothing and wash clothing before reuse. Wear a mask or pesticide respirator jointly approved by Mine Safety and Health Administration and the National Institute for Occupational Safety and Health.

STATEMENT OF PRACTICAL TREATMENT

IF IN EYES: Hold eyelids open and flush with a steady, gentle stream of water for 15 minutes. Get medical attention.

IF ON SKIN: Wash with plenty of soap and water. Get medical attention.

IF INHALED: Remove victim to fresh air. If not breathing, give artificial respiration, preferably mouth-to-mouth. Get medical attention.

IF SWALLOWED: Call a doctor or get medical attention. Do not induce vomiting or give anything by mouth to an unconscious person. Drink promptly a large quantity of milk, eggwhites, gelatin solution, or if these are not available, drink large quantities of water. Avoid alcohol. 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.

ENVIRONMENTAL HAZARDS: 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 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.

FOR COMMERCIAL USE ONLY
STRONG OXIDIZING AGENT

Net Contents: 1 U.S. Gal. (3.78 L)
4 U.S. Gals. (15.1 L)
50 U.S. Gals. (189 L)
30 U.S. Gals. (113.5 L)

ACCEPTED
with COMMENTS
in EPA Letter Dated:

DEC 06 2000

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

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

1677-185

EPA Reg. No. 1677-RIL
EPA Est.: 1677-MN-1 (P), 60156-IL-1 (S)
1677-CA-2 (R), 1677-TX-1 (D), 1677-OH-1 (H)
1677-IL-2 (J), 1677-PR-1 (B), 1677-CA-1 (S)
1677-NJ-1 (W), 1677-GA-1 (M)
Superscript refers to first letter of date code

DEC 06 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No.**DIRECTIONS FOR USE**

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

SANITIZATION

1677-185

KX-6085 acid sanitizer is recommended for use on pre-cleaned surfaces such as tableware, utensils, dishes, equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers and aseptic equipment in restaurants, food service operations, 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 CaCO₃.

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 0.10 – 0.18% v/v [volume of KX-6085 to volume of dilution water] (1000 to 1800 ppm v/v or 1 to 1.8 ounces per 8 gallons of water). Using this room temperature dilution, **KX-6085** 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 two minutes unless otherwise specified by governing sanitary code. Drain thoroughly and allow to air dry. 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 a recommended detergent.
3. Rinse with clean water.
4. Sanitize in a solution of 0.10 to 0.18% v/v (1000 to 1800 ppm v/v or 1 to 1.8 ounces per 8 gallons of water). This concentration of product will yield 170 to 300 ppm peroxyacetic acid (wt/wt) [peroxyacetic acid weight to dilution water weight]. Using this room temperature solution, **KX-6085** is effective against *Staphylococcus aureus* and *Escherichia coli*. Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Drain and air dry.

SANITIZING TABLEWARE

Remove gross food particles by prescraping, preflushing and using a presoak treatment as necessary. Wash with a detergent. Rinse with potable water. For sanitizing tableware in low-temperature 120(F) warewashing machines, inject **KX-6085** into the final rinse water at a concentration of 0.026% v/v (260 ppm v/v, 1 ml per gallon of water or 1 oz per 30 gallons of water). This concentration of **KX-6085** will yield 44 ppm (wt/wt) peroxyacetic acid. Using this 120 degree F solution, **KX-6085** is effective against *Staphylococcus aureus* and *Escherichia coli*. Minimum contact time is one minute. Drain thoroughly and air dry.

To insure that the **KX-6085** sanitizer concentration does not fall below 260 ppm v/v (44 ppm wt/wt peroxyacetic acid), periodically test the rinse solution with a suitable test kit to measure the peroxyacetic acid and adjust the dispensing rate accordingly. Do not exceed 800 ppm **KX-6085**. Consult your local Ecolab Specialist to obtain test kits, for technical assistance and for further information on sanitizing tableware in warewashing machines.

NOTE: FOR MECHANICAL OPERATIONS prepared use solution 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.

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SANITIZING NON-FOOD CONTACT SURFACES

Preclean surfaces as directed above. Sanitize non-food contact surfaces such as floors, walls, tables, chairs, benches, drains, troughs, drip pans with a 0.049% v/v dilution (490 ppm v/v or 1 oz per 16 gallons water). Using this room temperature solution, the product is effective against *Enterobacter aerogenes*, *Escherichia coli*, *Lactobacillus buchneri*, *Listeria monocytogenes*, *Pediococcus damnosus*, *Pseudomonas aeruginosa*, *Salmonella typhimurium*, and *Staphylococcus aureus*. All surfaces should be exposed to the sanitizing solution for a period of not less than 5 minutes. Drain thoroughly and allow to air dry. No rinse necessary.

DIRECTIONS FOR FOGGING

Fogging can be used as an adjunct to acceptable manual cleaning and disinfecting of room surfaces. Prior to fogging, food products, packaging materials and plants must be removed from the room or carefully protected. Shut down the room HVAC system or seal the ventilation openings. Use a "culture fogging unit", "fogging gun", or similar room temperature fogging machine and follow all manufacturer fogging instructions. Fog desired areas by using one quart of the following dilution per 1000 cubic feet of room space (0.12% to 0.8% v/v, 1200 to 8000 ppm v/v or 1.2 oz. to 8 oz. per 8 gallons of water). For example, if a room is 1000 cubic feet, mix 1.2 to 8 ounces of KX-6085 concentrate in 8 gallons of water. Use one quart of this mixture to fog 1000 cubic foot of room space. Eight gallons of the total dilution mixture will fog approximately 32,000 cubic feet of room space. Vacate the area of all personnel during fogging and until the hydrogen peroxide air concentration is below 0.5 ppm. After fog is created, allow one to two hours before reentry for air testing. Contact a local safety equipment supply company for air monitoring devices appropriate for hydrogen peroxide detection. After the completion of fogging all food contact equipment should be rinsed with an approved concentration of a food contact sanitizer. Allow surfaces to drain thoroughly before operations are resumed. Solutions above 0.5% may be corrosive and are not to be used on all surfaces. Test solutions on surfaces prior to use.

SANITIZING NON-FOOD CONTACT PACKAGING EQUIPMENT

Prior to use of this product, remove gross soil particles from surfaces. Wash with a recommended detergent solution, rinse thoroughly with potable water. For sanitization against beverage spoilage organisms such as *Enterobacter aerogenes*, *Escherichia coli*, *Lactobacillus buchneri*, *Listeria monocytogenes*, *Pediococcus damnosus*, *Pseudomonas aeruginosa*, *Salmonella typhimurium*, and *Staphylococcus aureus*, apply 0.2 - 1.5% v/v (2000 to 15,000 ppm v/v or 2 oz. to 15 oz. per 8 gallons of water) to surfaces. The temperature of the solution should be 25 to 45 deg C. Allow surfaces to remain wet for at least 5 minutes. Allow surfaces to drain thoroughly before operations are resumed. Drainage may be followed by a potable or sterile water rinse.

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.

ACCEPTED
with COMMENT
EPA Letter D-000

DEC 06 2000

Under the Federal Insect
Fungicide and Rodenticide Act
amended for the purpose
registered under FIFRA 728

STORAGE & DISPOSAL

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

1677-185

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: (1 gal and less) Do not reuse empty containers. Wrap container and put in trash.

(4, 30, 50 gal plastic) 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.

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

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INFORMATION SHEET #1

KX-6085

Acid Liquid Sanitizer for Sanitizing Tableware and Food Processing Equipment
in Restaurants, Food Service Operations, Dairies, Dairy Farms, Breweries, Wineries, Beverage and
Food Processing Plants

EPA Reg. No. 1677-RIL

[Alternate Directions for Use for 96 oz. Size and other container types to be dispensed through an Ecolab dispenser]

SANITIZING TABLEWARE IN LOW TEMPERATURE (120° F) WAREWASHING MACHINES

Place **KX-6085** bottle into bottle holder [docking station]. Connection of tubing to bottle is automatic. Pump will automatically deliver KX-6085 to the dishmachine.

To sanitize, remove gross food particles by prescraping, preflushing and using a presoak treatment as necessary. Wash with a detergent. Rinse with potable water. Inject **KX-6085** into the final rinse water at a concentration of 0.026% v/v [volume of KX-6085 to volume of dilution water] (260 ppm v/v, 1 ml per gallon of water or 1 oz per 30 gallons of water). This concentration of **KX-6085** will yield 44 ppm (wt/wt) peroxyacetic acid [peroxyacetic acid weight to dilution water weight]. Using this 120 deg solution, **KX-6085** is effective against *Staphylococcus aureus* and *Escherichia coli*. Contact time is one minute. Drain thoroughly and air dry.

To insure that the **KX-6085** sanitizer concentration does not fall below 260 ppm v/v (44 ppm wt/wt peroxyacetic acid), periodically test the rinse solution with a suitable test kit to measure the peroxyacetic acid and adjust the dispensing rate accordingly. Do not exceed 800 ppm **KX-6085**. Consult your local Ecolab Specialist to obtain test kits, for technical assistance and for further information on sanitizing tableware in warewashing machines.

NOTE: FOR MECHANICAL OPERATIONS prepared use solution 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.

[Alternate Container Disposal for 96 ounce container and other types of packaging using a sealed cap.]

CONTAINER DISPOSAL: Dispense product through the appropriate Ecolab equipment until container is empty. Dispose of empty container in a sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

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

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