

1677-185

1-24-2003

1/4

ENVIRO SAN

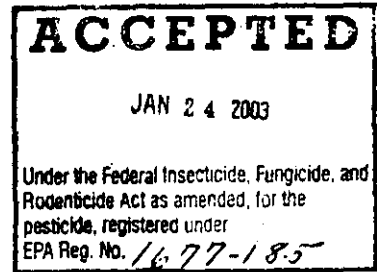
ACID LIQUID SANITIZER FOR SANITIZING
TABLEWARE AND FOOD PROCESSING EQUIPMENT
in Dairies, Dairy Barns, Restaurants, Food Service Operations, Breweries,
Wineries, Beverage and Food Processing Plants

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.

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

Have the product container or label with you 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.

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.

DIRECTIONS FOR USE

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

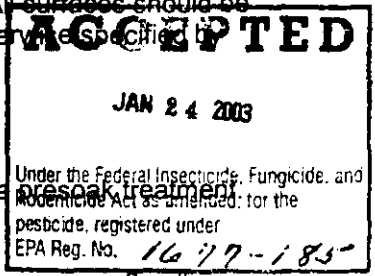
SANITIZATION

ENVIRO SAN 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.

2/4

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 ENVIRO SAN 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, **ENVIRO SAN** 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, **ENVIRO SAN** 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 **ENVIRO SAN** 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 **ENVIRO SAN** will yield 44 ppm (wt/wt) peroxyacetic acid. Using this 120 degree F solution, **ENVIRO SAN** is effective against *Staphylococcus aureus* and *Escherichia coli*. Minimum contact time is one minute. Drain thoroughly and air dry.

To insure that the **ENVIRO SAN** 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 **ENVIRO SAN**. 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.

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 malefermentans*, *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

3/4

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 **ENVIRO SAN** 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 malefermentans*, *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.

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: (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.

FOR COMMERCIAL USE ONLY
STRONG OXIDIZING AGENT

Net Contents:
96 ounces
1 U.S. Gal. (3.78 L)
4 U.S. Gals. (15.1 L)
50 U.S. Gals. (189 L)
30 U.S. Gals. (1135 L)

ACCEPTED
JAN 24 2003
Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 1677-185

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

EPA Reg. No. 1677-185
EPA Est.: 1677-MN-1 (P), 60156-IL-1 (SI)
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), 1677-WV-1 (V)
Superscript refers to first letter of date code

4/4

INFORMATION SHEET #1**ENVIRO SAN**

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

EPA Reg. No. 1677-185

[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 **ENVIRO SAN** bottle into bottle holder [docking station]. Connection of tubing to bottle is automatic. Pump will automatically deliver ENVIRO SAN 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 **ENVIRO SAN** into the final rinse water at a concentration of 0.026% v/v [volume of ENVIRO SAN 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 **ENVIRO SAN** will yield 44 ppm (wt/wt) peroxyacetic acid [peroxyacetic acid weight to dilution water weight]. Using this 120 deg. solution, **ENVIRO SAN** is effective against *Staphylococcus aureus* and *Escherichia coli*. Contact time is one minute. Drain thoroughly and air dry.

To insure that the **ENVIRO SAN** 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 **ENVIRO SAN**. 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

