# STATE OF TARREST

#### UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

U.S. ENVIRONMENTAL PROTECTION AGENCY Office of Pesticide Programs Registration Division (H7505C) 401

"M" St., S.W.

Washington, D.C. 20460

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NOTICE OF PESTICIDE:

<u>x</u> Registration
Reregistration

(under FIFRA, as amended)

EPA Reg. Number:

1677-186

Date of Issuance:

. MAY 0 8 1998

Term of Issuance: CONDITIONAL

Name of Pesticide Product:

JT-3166

Name and Address of Registrant (include ZIP Code):

Ecolab Incorporated 370 N. Wabasha Street

St. Paul, MN 55102

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.

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.

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.

This product is conditionally registered in accordance with FIFRA sec. 3(c)(7)(A) provided that you:

- 1. Submit and/or cite all data required for registration of your product under FIFRA sec. 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.
- 2. Add the phrase EPA Registration Number "EPA Reg. No. "1677-186".

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.

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

|               | Signature of Approving Official:  Marshall Swindell  Product Manager 33  Regulatory Management Branch 1 |       |          |   |          |  | MAY 0 8 1998 |                |       |         |
|---------------|---|-------|----------|---|----------|--|--------------|----------------|-------|---------|
| PRINTE        | Antimicr  |       | vision ( |   | IRRENCES |  |              |                |       |         |
| SURNA<br>DATE | 股 Form 8570-6   | ***** | ******   | • |          |  |              | 17044040444006 | ***** | ******* |



ACCEPTED with COMMENTS in EPA Letter Dated:

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

1677-186

MAY 0 8 1998

44160

EPA Reg. No. 1677-RIA

# JT-3166

## Antimicrobial Water Additive for Cleaning and Preparing Fruits and Vegetables

**ACTIVE INGREDIENTS:** 

# KEEP OUT OF REACH OF CHILDREN DANGER

# PRECAUTIONARY STATEMENTS - HAZARDS TO HUMAN AND DOMESTIC ANIMALS

DANGER: CORROSIVE. Causes severe eye damage and skin burns. Harmful or fatal if swallowed. Do not get in eyes, on skin, or on clothing. Wear chemical goggles, rubber gloves, and protective clothing if handling concentrate. Wash thoroughly with soap and water after handling. Remove any contaminated clothing and wash before re-use. STATEMENT OF PRACTICAL TREATMENT

IF ON SKIN: Immediately wash with plenty of soap and water. Get medical attention. IF IN EYES: Flush immediately with cold water. Remove contact lenses. Hold eyelids open and flush with water for 15 minutes. Get medical attention immediately.

IF SWALLOWED: DO NOT induce vomiting. Immediately drink large quantities of water. Avoid alcohol. 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 layage.

#### PHYSICAL AND CHEMICAL HAZARDS:

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

FOR COMMERCIAL OR INSTITUTIONAL USE ONLY STRONG OXIDIZING AGENT

Manufactured by:



#### Patents Pending

JT-3166 is recommended for use in the control of microbial growth in the water and and on the surface of fruits and vegetables being prepared for consumption. The product also reduces biofilm formation on kitchen equipment used to wash fruits and vegetables. JT-3166 may also be used as a wash to control growth of microorganisms which cause decay on fruits or vegetables.

Areas of Use: Restaurants, cafeterias, food service operations, commissaries, kitchens, grocery stores, and food processing plants.

#### DIRECTIONS FOR USE

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

#### For Treatment of Fruit and Vegetable Surfaces:

Mix JT-3166 with water either batchwise or continuously to no more than 80 ppm residual peroxyacetic acid and 59 ppm residual hydrogen peroxide in use solution. This can be accomplished by initially adding 53.3 grams (47.8 mls) JT-3166 per 100 liters of water, or 1.0 fluid ounces JT-3166 per 16.4 gallons of water. Add JT-3166 as needed to maintain required residual concentrations of peroxyacetic acid and hydrogen peroxide. The fruits and vegetables can be sprayed or submerged in the resulting solution, followed by adequate draining. Minimum contact times of 30 seconds for spray application and 1 minute for submersion are recommended. Fruits and vegetables which are to be further processed must be rinsed with potable water.

Refer to JT-3166 Information Sheet #1 for the recommended list of fruit and vegetables.

#### STORAGE AND DISPOSAL:

#### DO NOT CONTAMINATE WATER OR FOOD BY STORAGE OR DISPOSAL

STORAGE: Product should be kept cool and in 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 sanilary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

### **NET CONTENTS:**

EPA Est. 60156-IL-1

4 gallons

#### **INFORMATION SHEET #1**

[to be provided on the bottle label, on a hang tag, on the outer case label, or as a package insert]

#### JT-3166

#### Antimicrobial Water Additive for Cleaning and Preparing Fruits and Vegetables

EPA Reg. No. 1677-

JT-3166 can be applied to the following types of fresh, post harvest, and further processed fruit and vegetables:

#### Vegetables

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Root and tuber vegetables: Carrot, potato, radish, rutabaga, sweet potato, yam, sugar beet Leaves of root and tuber vegetables: Turnip greens and sugar beet

Bulb vegetables: Onion (dry bulb and green), garlic, leek, shallot

Leafy vegetables: Lettuce (head and leaf), celery, fennel, endive, escarole, parsley radicchio, rhubarb, spinach

Brassica leafy vegetables: Broccoli, Brussel sprouts, cabbage, cauliflower, and mustard greens Legumes [succulent or dried]: Bean (green, kidney, lima, mung, navy, pinto, snap, wax) pea (chick, lentil, dwarf, garden, English, field, edible pea pod) and soybeans Fruiting vegetables: Pepper (bell, pimento, hot, sweet), tomato, tomatillo Cucurbits: Cucumber, melon (cantaloupe, crenshaw melon, honeydew, honey ball melon, mango melon, muskmelon, pineapple melon, watermelon), summer squash, winter squash, pumpkin

#### Fruits

Citrus fruits: Sweet orange, lemon, lime, tangelo, tangerine, mandarin, citrus citron, kumquats, grapefruit

Pome fruits: Apple and pear

Stone fruits: Sour or sweet cherry, peach, nectarine, plum

Small fruits and berries: Blackberries, blueberries, red and black raspberries

Tree nuts: Almonds, Brazil, filbert, cashew, pecan, walnut (English and black)

Cereal grains: Corn, rice, wheat, wild rice

Herbs and Spices: Basil, chives, coriander, dill, lemongrass, marjoram, sage, savory tarragon, thyme

Miscellaneous fruit and vegetables: Asparagus, avocado, banana, cranberry, grape, kiwifruit, mushroom, pineapple, strawberry, water chestnut, watercress

Ecolab Inc. 370 N. Wabasha Street St. Paul, MN 55102 ACCEPTED with COMMENTS in EPA Letter Dated:

MAY 0 8 1998

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1677-186

#### **INFORMATION SHEET #2**

### JT-3166

Antimicrobial Water Additive for Cleaning and Preparing Fruits and Vegetables

EPA Reg. No. 1677-RIA

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

Using the appropriate Ecolab dispenser dilute the product to no more than 80 ppm peroxyacetic acid and 59 ppm residual hydrogen peroxide in use solution. Consult your Ecolab Representative for dispenser adjustments to insure accurate solution concentration. Use rate is typically adding 53.3 grams (47.8 mls) JT-3166 per 100 liters of water, or 1.0 fluid ounces JT-3166 per 16.4 gallons of water. The fruits and vegetables can be sprayed or submerged in the resulting solution, followed by adequate draining. Minimum contact times of 30 seconds for spray application and 1 minute for submersion are recommended. Fruits and vegetables which are to be further processed must be rinsed with potable water

Refer to JT-3166 Information Sheet #1 for the recommended list of fruit and vegetables.

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

CONTAINER DISPOSAL: Dispense product thorough 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.

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