



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

March 1, 2016

Nicole Listner
Associate Regulatory Specialist II
Ecolab, Inc.
370 N Wabasha Street
St. Paul, MN 55102

Subject: Notification per PRN 98-10 – Label Update
Product Name: Victory
EPA Registration Number: 1677-186
Application Date: February 10, 2016
Decision Number: 514357

Dear Ms. Listner:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped “Notification” and will be placed in our records.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

If you have any questions, you may contact Seiichi Murasaki at (703) 347-0163 or via email at murasaki.seiichi@epa.gov.

Sincerely,

A handwritten signature in black ink, appearing to read "Seiichi Murasaki".

Julie Chao
Product Manager 33
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

VICTORY

Water Additive for Pathogen* Reduction in Fruit and Vegetable Wash or Process Waters

Controls the Growth of Spoilage and Decay Causing Non-Public Health Organisms on Fruit and Vegetable Surfaces and in Wash or Process Waters Antimicrobial Fruit and Vegetable Wash

Active Ingredients:

Peroxyacetic acid15.2%

Hydrogen peroxide11.2%

Inert Ingredients:73.6%

Total:100.0%

NOTIFICATION

1677-186

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

03/01/2016

**KEEP OUT OF REACH OF CHILDREN
DANGER**

(See [back], [side], [other] label for [complete] [additional] [directions for use] [precautionary statements] [and] [first aid])

(Refer to the (MSDS) (SDS) for additional product hazard information)

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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.

FIRST AID

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 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 SWALLOWED: Call a poison control center or doctor immediately 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 the 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

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: This product is toxic to birds, fish, and aquatic invertebrates. 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.

Used as directed, **Victory** reduces 99.9% of the pathogens *Escherichia coli* O157:H7*, *Listeria monocytogenes** and *Salmonella enterica** in fruit and vegetable wash waters. **Victory** also provides control of spoilage and decay causing non-public health organisms present in the wash or process waters and on the surface of fresh-cut, post-harvest and processed fruits and vegetables.

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

(Note to reviewer: language in parenthesis is optional. Any claim not approved by CDPR will include the statement "Use not approved in the state of California")

DIRECTIONS FOR USE

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

For Pathogen* Reduction and Control in Fruit and Vegetable Wash or Process

Waters:

Victory will provide a 99.9% reduction of the pathogens *Escherichia coli* O157:H7*, *Listeria monocytogenes** and *Salmonella enterica** in fruit and vegetable wash or process waters.

Mix **Victory** with water either batchwise or continuously by adding 1.0 fluid ounce **Victory** per 16.4 gallons of water (53.3 grams or (48 mL) **Victory** per 100 L of water). This will produce 30-80 ppm peroxyacetic acid. Adjust dose as needed to maintain product concentration. Allow a minimum contact time of 90 seconds.

For Treatment of Fruit and Vegetable Surfaces and Wash or Process Waters:

Victory will control the growth of spoilage and decay causing non-public health organisms in wash waters and on the surface of fruits and vegetables. This product is not intended for control of any public health organisms on fruit and vegetable surfaces.

Mix **Victory** with water either batchwise or continuously by adding 1.0 fluid ounce **Victory** per 16.4 gallons of water (53.3 grams or (48 mL) **Victory** per 100 L of water). This will produce 30-80 ppm peroxyacetic acid. Adjust dose as needed to maintain product concentration.

The fruits and vegetables can be sprayed or submerged in the resulting solution, followed by adequate draining. Minimum contact times of a 45 second continuous spray application and 1 minute for submersion are recommended.

Refer to **Victory** Package Insert for the recommended list of fruits and vegetables.

STORAGE AND DISPOSAL:**DO NOT CONTAMINATE WATER OR FOOD BY STORAGE OR DISPOSAL**

PESTICIDE STORAGE: Product ~~must 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:

(≤ 55-gallon rigid) Non-refillable container. Do not reuse or refill this container. Triple rinse or pressure rinse container (or equivalent) promptly after emptying. Offer for recycling, if available, or discard in trash.

(Totes) Refillable container. Refill this container with pesticide only. Do not reuse this container for any other purpose. Verify that the tote is empty. Seal tote and contact Ecolab for return. Cleaning the container before disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container empty the remaining contents from this container into a holding vessel or rinsate collection system. Fill the container about 10 percent full with water. Agitate vigorously for 2 minutes. Pour or pump rinsate into holding vessel or rinsate collection system. Repeat this rinsing procedure two more times.

U.S. Patent No. 5,674,538

FOR (COMMERCIAL) (OR) (INSTITUTIONAL) USE
STRONG OXIDIZING AGENT

Net Contents:

58 oz. (1, 715 mls)

96 oz. (2,839 mls)

55 U.S. Gals. (208.2 L)

300 U.S. Gals. (1134 L) - tote

EPA Reg. No. 1677-186

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

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-CA-1 (S)
1677-GA-1 (M), 1677-WV-1 (V)
Superscript refers to first letter of date code

(Made in United States of America) (Made in USA)

VICTORY

Water Additive for Pathogen* Reduction in Fruit and Vegetable Wash Waters

Controls the Growth of Spoilage and Decay Causing Non-Public Health Organisms on Fruit and Vegetable Surfaces Antimicrobial Fruit and Vegetable Wash

EPA Reg. No. 1677-186

VICTORY can be applied to the following types of fresh, post harvest, and further processed fruits and vegetables:

Vegetables

- ◆ 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), leek, garlic, shallot
- ◆ Leafy vegetables: Lettuce (head and leaf), celery, fennel, endive, escarole, parsley, radicchio, rhubarb, spinach
- ◆ *Brassica* leafy vegetables: Broccoli, Brussel sprouts, cabbage, cauliflower, mustard greens, mustard spinach
- ◆ Legumes [succulent or dried]: bean (green, kidney, lima, mung, navy, pinto, snap, wax), pea (chick, lentil, dwarf, garden, English, field, edible pea pod), alfalfa, and soybean
- ◆ Fruiting vegetables: Pepper (bell, pimento, hot, sweet), tomato, tomatillo, eggplant
- ◆ Cucurbits: Cucumber, melon (cantaloupe, crenshaw, honeydew, honey ball, mango, muskmelon, pineapple, watermelon), summer squash, pumpkins, winter squash

Fruits

- ◆ Citrus fruits: Sweet orange, sour orange, lemon, lime, tangelo, tangerine, mandarin, citrus citron, kumquats, grapefruit
- ◆ Pome fruits: Apples and pears
- ◆ Stone fruits: Sour and sweet cherry, peach, nectarine, plum, prune
- ◆ Small Fruits and berries: Blackberries, blueberries, red and black raspberries

Sprouts and seeds of: vegetables and fruits that are listed on this label including, root & tuber vegetables, bulb vegetables, leafy vegetables, *Brassica* leafy vegetables, legumes, fruiting vegetables, cucurbits, citrus fruits, pome fruits, stone fruits, small fruits and berries, mustard

Tree nuts: Almond, Brazil, filbert, cashew, pecan, walnut (black & English), macadamia, chestnut

Cereal grains: Corn, barley, oats, rice, wheat, triticale, wild rice, sweet corn

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

Miscellaneous: Asparagus, avocado, artichoke, banana, cranberry, fig, grape, kiwifruit, mango, mushroom, okra, peanut, persimmon, pineapple, raisins, strawberry, water chestnut, watercress

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