

1677-198

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

7/16/2003

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JUL 16 2003

Mr. Brian C. Brosdahl
 Sr. Mgr., Regulatory Affairs
 Ecolab Inc.
 370 N. Wabasha Street
 St. Paul, MN 55102

Subject: GlideRinse III
 EPA Registration No. 1677-198
 Application Date: 4/10/03
 Receipt Date: 4/17/03

Dear Mr. Brosdahl:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, is acceptable:

- Change the official primary registered name to Multi-Quat
- Addition of Directions for Use
- Addition of Mechanical and Manual Operations
- Addition of alternate container disposal statements

GENERAL COMMENTS

On page 3 of the label, under the "Directions for Fogging" add the following sentence: "Vacate the area of all personnel for a minimum of 2 hours after fogging" after (900 ppm) and before All food.... Also, delete "30-60 minutes " after fogging to "2 hours after fogging".

Our letter of January 12, 2001 stated separate fungicide directions must be provided, however; the claim for control of "Trichophyton mentagrophytes under your fungicide directions is not acceptable. A search of our files shows no efficacy data are available to support this claim. This claim must be replaced with a general claim for control of mold/mildew on your need to provide us with an MRID number of data on Trichophyton mentagrophytes.

A stamped copy of the accepted labeling is enclosed. Submit three (3) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

CONCURRENCES							
SYMBOL	15102						
SURNAME	B. Brosdahl						
DATE	7-16-03						

Should you have any questions or comments concerning this letter, you may contact Zenobia Jones at (703) 308-6198.

Sincerely,

A handwritten signature in black ink, appearing to read "Velma Noble". The signature is fluid and cursive, with the first name "Velma" and last name "Noble" clearly distinguishable.

Velma Noble
Product Manager 31
Regulatory Management Branch 1
Antimicrobial Division (7510C)

3 7 6
ACCEPTED
with COMMENTS
in EPA Letter Dated:

JUL 16 2003

Multi-Quat

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 1677-198

Disinfectant - Sanitizer - Fungicide - Deodorizer
with Organic Soil Tolerance for Hospitals, Institutional,
School and Residential Use

Institutions - Hospitals - Nursing Homes - Schools - Restaurants -
Food Services - Dairies - Beverage And Food Processing Plants

ACTIVE INGREDIENTS:

Alkyl (C₁₄, 50% C₁₂, 40% C₁₆, 10%)

Dimethyl benzyl ammonium chloride 3.000%

Octyl decyl dimethyl ammonium chloride 2.250%

Didecyl dimethyl ammonium chloride 1.125%

Dioctyl dimethyl ammonium chloride 1.125%

INERT INGREDIENTS: 92.500%

TOTAL: 100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: CORROSIVE: Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles, face shield, or safety glasses) protective clothing and rubber gloves. Harmful if swallowed. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

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

Have the product container or label with 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.

ENVIRONMENTAL HAZARDS (5 gallons or greater):

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.

Directions For Use:

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

Apply Multi-Quat with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. Fresh solution should be prepared daily or when the use solution becomes visibly dirty.

Disinfection in Hospitals, Nursing Homes, and Other Health Care Institutions

For disinfecting floors, walls, countertops, bathing area, lavatories, bedframes, tables, chairs, garbage pails and other hard, nonporous surfaces. Add 1.0 oz. Multi-Quat per gallon of water (8 ml/1). Apply to previously cleaned hard surfaces. Treated surfaces must remain wet for 10 minutes. At this use level, *Multi-Quat* is effective against *Pseudomonas aeruginosa*, *Staphylococcus aureus* and *Salmonella choleraesuis* in the presence of 5% blood serum when evaluated by the AOAC Use-Dilution test.

This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to pre-clean or decontaminate critical or semi-critical devices prior to sterilization or high-level disinfection.

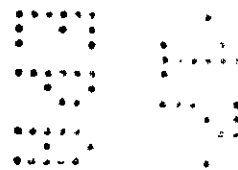
Disinfecting-Dairies, Beverage and Food Processing Plants: For floors, walls, woodwork, sink tops, garbage pails, telephones, rest rooms, bathroom fixtures, and other hard, nonporous surfaces, *Multi-Quat* is effective against *Pseudomonas aeruginosa* at 1.0 oz. per gallon of water. Remove gross filth or heavy soil and pre-clean surface. Apply disinfecting solution to surface by flushing, mopping, sponging or hand pump spraying so as to thoroughly wet surface. Allow surface to remain wet for 10 minutes, then remove solution with a clean mop, cloth, or wet vacuum pickup. Prepare fresh use solution at least once daily or when it becomes visibly dirty. Any food contact surfaces that have been disinfected must be thoroughly rinsed with potable water.

Fungicide: At 0.5 oz. per 2.25 gallons, product is effective against the pathogen fungus *Trichophyton mentagrophytes* in 5 % organic soil. Contact time: 10 minutes, surfaces where this fungus is found: shower, bathroom floors. Let air dry.

Sanitizing Directions:

Multi-Quat can be used to sanitize hard, non-porous food contact surfaces such as tables, counters, and food processing equipment. Pre-flush or pre-scrape utensils, glasses and hard, non-porous surfaces to remove gross food particles, pre-soak if necessary. Thoroughly wash surfaces with detergent followed by a potable water rinse. Tilt all movable surfaces for proper drainage. Sanitize in 150 ppm solution (1/4 oz. Per 1 gal. Of water.) Immerse utensils, glasses, and plates for at least 2 minutes. Thoroughly wet immovable surfaces using cloth, spray or sponge for 2 minutes. Place sanitized utensils, glasses, and plates on rack or drain board to dry. Let immovable surfaces drain and air dry. Do not rinse. Prepare a fresh solution daily.

Sanitizing Equipment - Food Processing Plants – Restaurants: For sanitizing precleaned food processing equipment or utensils in federally inspected meat and poultry processing plants or restaurants. Clean equipment with a good detergent and follow with a potable water rinse, then rinse equipment with a sanitizing solution of 1 oz. *Multi-Quat* per 4 gallons of water (150 ppm). All surfaces should be exposed to the sanitizing solution for a period of not less than 2 minutes. Allow equipment to drain thoroughly and air dry.



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Restaurant and Bar Rinse - Sanitizing Eating and Drinking Utensils

1. Scrape and pre-flush utensils to remove excess soil.
2. Wash with good detergent or compatible cleaner (see your Ecolab representative for a recommendation).
3. Rinse with potable water.
4. Sanitize in a solution of 1/4 oz. *Multi-Quat* to 1 gallon of water (150 ppm). Immerse all utensils for at least 2 minute. Use 2 minutes exposure time if required by governing sanitary code.
5. Drain and air dry.

For Continuous Treatment of Conveyors: Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply *Multi-Quat* at a 150 ppm quat level to conveyors 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 operation, coarse spray equipment, peelers, collators, slicers and saws with MIKRO MASTER dispensed *Multi-Quat* solution of 150 ppm quat. Conveyor equipment should be free of product when applying this coarse spray.

Sanitizing Shell Eggs Intended For Food: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 oz. *Multi-Quat* in 4 gallons of warm water (150 ppm quat). The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with *Multi-Quat* shall be subjected to a potable water rinse only if broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be reused for sanitizing eggs.

Directions For Fogging: To sanitize hard, non-porous room surfaces in dairies, beverage and food processing plants. Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using one quart per 1000 cu. ft. of room area with a *Multi-Quat* solution containing 1.5 oz. *Multi-Quat* to 1 gallon of water (900 ppm). All food contact surfaces must be sanitized with a *Multi-Quat* solution of 150 ppm active quaternary (1 oz per 4 gallon) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

*Vacate the area of all

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances should a room or building be entered by anyone until the fog has settled (30-60 minutes after fogging is completed). If the building or room must be entered, then the individuals entering must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants. Fogging is to be used as and adjunct to acceptable manual cleaning and disinfecting for room and machine surfaces.

(2 hours)

Hand Sanitizing: After hands have been washed and rinsed, dip in a 1/4 oz. per 1 gallon solution of *Multi-Quat* (150 ppm active quaternary).

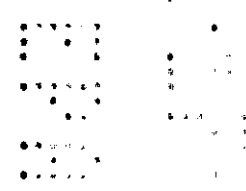
Deodorization: This product deodorizes garbage storage areas, garbage bins, toilet bowls and any other odor causing areas. Mix 1/2 oz. per gallon of water and apply solution to surfaces. Thoroughly wet surfaces, allow to air dry.

NOTE:

FOR MECHANICAL OPERATIONS: A prepared use solution may not be reused for sanitizing, but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS: A fresh sanitizing solution should be prepared as soon as it becomes diluted or soiled.

**FOR INSTITUTIONAL AND COMMERCIAL USE ONLY
DO NOT MIX WITH ANYTHING BUT WATER**



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STORAGE & DISPOSAL

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

PESTICIDE STORAGE: Keep in cool area. Store in a safe area. Keep container closed when not in use. In case of spill, dike area; take up the material with absorbent and place in sealed container for proper disposal. Small spills may be mopped up and the mop laundered. Do not reuse container. Do not stack up over three pails high.

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 gallon or less) Do not reuse empty containers. Wrap container and put in trash.

(greater than 1 gallon) 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.

(2.5 gallon bladder in box) Remove empty bladder from outer corrugated box. Triple rinse bladder (or equivalent). Offer box and bladder for recycling or 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.

EPA Reg. No. 1677-148

EPA Est. 1677-IL-2 (J), 1677-NJ-1 (W), 1677-TX-1 (D), 1677-GA-1 (M), 1677-MN-1 (P), 1677-CA-1 (S), 1677-PR-1 (B), 1677-IL-3 (F), 1677-OH-1 (H), 1677-WV-1 (V), 303-IL-1 (L), 1677-CA-2 (R)

The superscript refers to the first letter of the date code.

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

Net Contents: 1 gal (3.78 L)
2.5 gal (9.45 L)
5 gal (18.9 L)
55 gal (208.8 L)
300 gal tote