

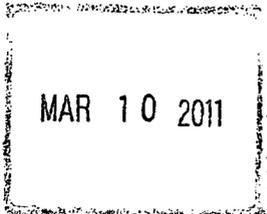
1677-231

3/10/2011

1/14

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

Theodore Head
ECOLAB, Inc.
370 N. Wabasha Street
St. Paul, MN 55102



SUBJECT: Ster-Bac Quat
EPA Registration Number: 1677-231
Application Date: February 20, 2011
Receipt Date: February 17, 2011

Dear Mr. Head:

This letter acknowledges receipt of the notification identified above submitted under the provisions of the Federal Insecticide, Fungicide, and Rodenticide Act (FIRRA), as amended and PR Notice 98-10.

Notification to add following information to the Master Label:

- "Not for Use in California"

Based on a review of the submitted information this notification is acceptable. This notification will be made part of the record for this file.

General Comments

Please be aware that the Agency does not process electronic labels as part of the notification process. Please submit electronic labeling in association with a label amendment or PRIA application. Should you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415.

Sincerely,

Velma Noble.
Product Manager (31).
Regulatory management Branch I.
Antimicrobials Division (7510P)

7510P:T.Lantz:3/10/11:1677-231 notification CONCURRENCES							
SYMBOL	7510P						
SURNAME	G. F. [unclear]						
DATE	3/10/11						



United States
Environmental Protection Agency
Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number

Application for Pesticide - Section I

1. Company/Product Number 1677-231	2. EPA Product Manager Velma Noble	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
3. Company/Product (Name) Ster-Bac Quat	PM# 31	
5. Name and Address of Applicant (Include ZIP Code) ECOLAB Inc. 370 N. Wabasha Street St. Paul, MN 55102	6. Expedited Review. In accordance with FIFRA Section 3 (c) (3) (b) (i), my product is similar or identical in composition and labeling to: EPA Reg. No. <u>6836-332</u> Product Name <u>Carbosan 7.5</u>	

Check if this is a new address

Section - II

Amendment - Explain below. Final printed labels in response to

Resubmission in response to Agency letter dated _____ "Me Too" Application.

Notification - Explain below. Other - Explain below.

Explanation: Use additional Page(s) if necessary. (For section I and Section II)

Ecolab Inc. is submitting a label notification per request of the California DPR to add the phrase "Not for use in California" to the Entryway Sanitizing Systems and Shoe Foam Sanitizer directions for use. This product is a 100% re-pack of Lonza Carbosan 7.5 (EPA Reg. No. 6836-78).

Section - III

1. Material This Product Will Be Packaged In:

Child-Resistant Packaging <input type="checkbox"/> Yes* <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "Yes" Unit Packaging wgt. No. per Container	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "Yes" Unit Package wgt. No. Per Container	2. Type of Container <input type="checkbox"/> Metal <input checked="" type="checkbox"/> Plastic <input type="checkbox"/> Glass <input type="checkbox"/> Paper <input type="checkbox"/> Other (Specify) _____
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* Certification must be submitted

3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container	3. Size(s) Retail Container 1 gal., 2.5 gal., 5 gal., 15 gal, 30 gal, 55 gal., 300 gal.	5. Location of Label Directions <input checked="" type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product
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6. Manner in Which Label is Affixed to Product
 Lithograph
 Paper glued
 Stenciled Other _____

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted if necessary to process this application).

Name Theodore Head	Title Product Registration Manager	Telephone No. (Include Area Code) (651) 293-2848
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Certification
I certify that the statements which I have made on this form and all attachments are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.

2. Signature 	3. Title Product Registration Manager	6. Date Application Received (Stamped)
4. Typed Name Theodore Head	5. Date 2-20-11	

Ster-Bac Quat

Sanitizer - Deodorizer

For Food, Dairy, Beverage, Meat, Poultry, Egg and Seafood Processing and Farm Use

For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use

For use in federally inspected meat and poultry plants

An effective sanitizer for use on food contact surfaces

Active Ingredients:

Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate	7.5%
Other Ingredients.....	92.5%
Total	100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

Note to reviewer - if necessary use the following placement statement: See [left] [side] [right] [back] panel for Precautionary Statements and First Aid

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if swallowed or inhaled. Do not get in eyes, on skin or on clothing. Do not breathe vapor. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Harmful if absorbed through skin. Wear protective eyewear (goggles or face shield), protective clothing and protective (rubber or chemical resistant) gloves. Remove and wash contaminated clothing 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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes.

IF SWALLOWED: Call a poison control center or doctor immediately for treatment advice. Have 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.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.

Call a poison control center or doctor for treatment advice. 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.

(If container size is 5 gallons or greater, use the following Environmental Hazards statement:)
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 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.

(Note to reviewer: The following is considered optional marketing language.)

- Concentrate (Concentrated)
- Deodorizes (Deodorizer)
- **(Ster-Bac Quat)** Contains no [phosphates] phosphorous [or phosphorous compounds].

Ster-Bac Quat

- delivers non-acid performance in an economical concentrate.
- is an economical concentrate
- diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking.
- improves labor results by effectively controlling odors.
- deodorizes by killing microorganisms that cause offensive odors.
- is formulated for use in daily maintenance programs.
- is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.
- meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- has been cleared by the EPA in 40 CFR §180.940(a) for use on food processing equipment, utensils and other food-contact articles [at a concentration of 150 – 240 ppm active].
- is a sanitizer for use in all federally inspected meat and poultry plants, institutional and industrial facilities.
- can be used on food contact surfaces [in a concentration range of 150 – 240 ppm active].
- **Ster-Bac Quat** is an effective sanitizer.

Ster-Bac Quat (Kills) (Eliminates) (Removes) (Destroys) *[Insert pathogen or pathogens from lists on page 5]* on (pre-cleaned) environmental surfaces

Use Ster-Bac Quat:

- for sanitizing of ultrasound transducers, probes, mammography compressor plates and other hard nonporous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- to sanitize salon / barber tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- in kitchens and other household areas.
- as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.
- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- as a sanitizer in beer fermentation and holding tanks.
- as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°F. – 110°F. **Ster-Bac Quat** may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- in federally inspected meat and poultry facilities (as a sanitizer for all surfaces not always requiring a rinse).

DIRECTIONS FOR USE

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

For Food Contact Surfaces, Food Processing Equipment and Utensils in Dairies and Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants (40 CFR 180.940 (a)):

(Note to reviewer. On a final printed label, only one of the following dilution rates will be used in the sanitization sections below:

1 oz. of **STER-BAC QUAT** per 4 gallons of water [1/4 oz. (0.25 oz.) of **STER-BAC QUAT** per gallon of water] [150 ppm active quat]

or

1 oz. of **STER-BAC QUAT** per 3 gallons of water [0.34 oz. of **STER-BAC QUAT** per gallon of water] [200 ppm active quat]

or

1 oz. of **STER-BAC QUAT** per 2 1/2 gallons of water [0.40 oz. of **STER-BAC QUAT** per gallon of water] [240 ppm active quat]

or

1 oz. of **STER-BAC QUAT** per 3 – 4 gallons of water (0.25 – 0.35 oz. of **STER-BAC QUAT** per gallon of water) (150 – 200 ppm active quat)

or

1 oz. of **STER-BAC QUAT** per 2 1/2 - 3 gallons of water [0.34 – 0.40 oz. of **STER-BAC QUAT** per gallon of water] [200 – 240 ppm active quat]

or

1 oz. of **STER-BAC QUAT** per 2 1/2 – 4 gallons of water 0.25 – 0.40 oz. of **STER-BAC QUAT** per gallon of water] [150 – 240 ppm active quat]

TO SANITIZE FOOD CONTACT SURFACES:

or

TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS (IN A THREE COMPARTMENT SINK):

For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Apply a use-solution of [insert appropriate dilution from box here] [or equivalent dilution] to the pre-cleaned hard surface, with a cloth, mop, sponge, [coarse] sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least [one minute] [60 seconds] followed by adequate draining [and air drying]. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge [or] brush [or coarse spray].

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of [insert appropriate dilution here] (or equivalent dilution) for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) (IN A THREE COMPARTMENT SINK):

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of *[insert appropriate dilution here]* for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain *[and then air dry]*. Non-immersed items should be allowed to air dry. Do not rinse.

STER-BAC QUAT can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

U.S. PUBLIC HEALTH SERVICE

FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:

Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with potable water.
3. Sanitize equipment and utensils by immersion in a use solution of *[insert appropriate dilution here]* *[or equivalent dilution]* for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of *[insert appropriate dilution here]* *[or equivalent dilution]* by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain *[and air dry]*. Do not rinse.

WISCONSIN STATE BOARD OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

- 1) Scrape and pre-wash utensils and glasses whenever possible.
- 2) Wash with a good detergent or compatible cleaner.
- 3) Rinse with potable water.
- 4) Sanitize in a solution of *[insert a dilution of 200 ppm active or higher dilution from box above here]*. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- 5) Place sanitized utensils on a rack or drain board (to air-dry).

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

TO SANITIZE [SOFT SERVE] [FOOD] [AND] [FROZEN] [BEVERAGE] DISPENSING EQUIPMENT:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of *[insert appropriate dilution here]* *[or equivalent dilution]*.
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly *[and allow to air dry]* before reuse. Do not rinse.

TO SANITIZE ICE MACHINES:

1. Turn off refrigeration
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of *[insert appropriate dilution here]* (or equivalent dilution) by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

TO SANITIZE SANITARY FILLING EQUIPMENT:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *[insert appropriate dilution here]* *[or equivalent dilution]* for final wash and rinse applications. Allow

surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of [insert appropriate dilution here] [or equivalent dilution] for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

WATERPROOF GLOVE SANITIZING DIRECTIONS

To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of [insert appropriate dilution from box above here] for sixty seconds. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

SANITIZING – NON-POROUS GLOVED HANDS:

To prevent the spreading of organisms into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding [insert appropriate dilution from box above here]. Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

TO SANITIZE EGG SHELLS INTENDED FOR FOOD:

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of [insert appropriate dilution here] [or equivalent dilution]. The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

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 STER-BAC QUAT at [insert appropriate dilution from box above here] to conveyors with 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 STER-BAC QUAT solution of [insert appropriate dilution from box above here]. Conveyors and other equipment must be free of product when applying this coarse spray. Use [insert appropriate dilution from box above here]. Must be 200 ppm AI Minimum] in Wisconsin dairy processing facilities.

(For food processing or other facilities that have installed entryway sanitizing systems :)

ENTRYWAY SANITIZING SYSTEMS (Not for use in California):

To prevent cross contamination from area to area, set the system to deliver [1/4 – 1/2 oz. per gallon of water] [or equivalent dilution] [400 – 800 ppm active] of sanitizing solution. The [spray] [foam] must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor. Do not mix other foam additives to the sanitizing solution.

SHOE BATH SANITIZER DIRECTIONS:

To prevent cross contamination into animal areas [and the packaging and storage areas of food plants], shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings [and hatcheries]. Scrape waterproof work [boots] [shoes] and place in a use-solution of 1/8 oz. of Ster-Bac Quat per gallon of water [or equivalent dilution] [200 ppm] for 60 seconds prior to entering area. [If there is a heavy soil load or excessive traffic place work [boots] [shoes] in a use-solution of 1/4 – 1/2 oz. per gallon of water [or equivalent dilution] [400 – 800 ppm active quat.]. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

SHOE FOAM SANITIZER DIRECTIONS (Not for use in California):

To prevent cross contamination into animal areas, and the packaging and storage areas of food plants. Apply a foam layer approximately 1/2 to 2 inches thick made from a solution of 1/2 to 3/4 oz. of **Ster-Bac Quat** per gallon of water (or equivalent dilution) (800 to 1200 ppm active), at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply the foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator or aerator. Scrape waterproof (work boots) (shoes). Stand or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and foam replaced at least daily or more often if the foam appears visibly diluted or soiled.

TO DEODORIZE: [Mix] [Use] [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] of **Ster-Bac Quat** per gallon of water to deodorize surfaces. Apply using a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

Ster-Bac Quat is effective at eliminating odors on porous surfaces such as upholstery, drapes, carpets, bedding, shower curtains, mattresses and non-porous surfaces such as walls and floors. Excellent for fire restoration.

Other suggested Uses: Homes, Veterinary Clinics, Fish Markets, Kennels, Trash Compactors, Offices, Beauty Salons, Locker Rooms, Health Spas, Conference rooms, Elevators, Smoking Areas, Lounges, Day Care Centers, Dry Cleaners, Theaters, Farms, Auditoriums and Churches.

DEODORIZING DIRECTIONS:

Nursing Homes, Hospitals, Hotels, Schools, Restaurants: Using [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] in chemical toilets, waste receptacles, bed pans, drainage bottles, diaper pails, hampers, disposals, commodes and air conditioner pans will eliminate odors.

Mopping Solutions, Automatic Scrubbers: Use [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] per gallon of cleaning solution eliminates undesirable odors.

Laundry: [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] per load added during the final rinse cycle deodorizes all offensive odors.

Air Freshener/Automotive Uses: 4 oz. per gallon of water or desired concentration will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets and bathrooms. Effective on smoking and cooking odors (garlic, fish, onions, etc.). Automobile odors from tobacco, musty carpet smell and beverage smells will be eliminated.

Carpets: [1/2 - 1 oz.] or [1/2 - 2 oz.] per gallon of shampoo solution eliminates odors associated with urine, vomit, smoke, and mildew. Reapply after cleaning for freshening effects. Allow to dry.

RV Holding Tanks: Toilet waste: cover bottom of holding tank with water and add [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] If odors return before time to empty, simply add [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] to the tank. Kitchen waste: [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] of **Ster-Bac Quat** to gray water tank as needed to control malodors created by dirty dish water.

Pet Odors: Use 4 - 6 oz. per gallon of water or desired concentration, for urine, feces, and vomit, in carpet and upholstery. Clean prior to application then spray onto affected areas. Test hidden area for colorfastness. Allow 10 minutes contact time. Then blot with clean cloth. Allow to dry. Also effective on pet bedding and litter boxes.

Sewage Backup, Water Damage: Use 2 - 4 oz. per gallon of water or desired concentration. Spray over affected areas before and after cleaning and extraction. Allow ten minutes contact time. Use proper ventilation; open windows.

Cleaning Solution: Dilute [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] per gallon of water for cleaning of kitchen counters, tables, walls, bathrooms, toilet seats, mopping floors and large routine applications.

DO NOT MIX WITH ANYTHING BUT WATER

