

1677-234

6/4/2013

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460

JUN - 4 2013

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

Ron Derbyshire, Manager NA Biocides
Ecolab, Inc.
370 N. Wabasha Street
St. Paul, MN 55102

Subject: Antimicrobial Fruit & Vegetable Treatment
EPA Registration No.: 1677-234
Notification Date: May 01, 2013
EPA Receipt Date: May 07, 2013

Dear Mr. Derbyshire,

This letter acknowledges receipt of your notification submitted under the provisions of FIFRA section 3(c) 9 and PR Notice 98-10.

Proposed Notification

- Adding claims: "This (These) use (uses) not approved in the state of California"
- This use not approved in the state of California

General Comments

Based on a review of the submitted materials, to add claims to the label per PR Notice 98-10 is **acceptable** and apart of the record on file for future reference.

Should you have any questions or comments concerning this letter, you may contact me by telephone at (703) 308-6416 or by e-mail at campbell-mcfarlane.jacqueline@epa.gov or Lorena Rivas by telephone at (703) 305-5027 or by e-mail at rivas.lorena@epa.gov. When submitting information or data in response to this letter, a copy of this letter should accompany the submission to facilitate processing.

Sincerely,

A handwritten signature in black ink, appearing to read "Jacqueline Campbell-McFarlane".

Jacqueline Campbell-McFarlane
Product Manager (34)
Regulatory Management Branch II
Antimicrobials Division (7510P)



United States
Environmental Protection Agency
 Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number

Application for Pesticide - Section I

1. Company/Product Number 1677-234	2. EPA Product Manager Jacqueline McFarlane	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
3. Company/Product (Name) Antimicrobial Fruit & Vegetable Treatment		
5. Name and Address of Applicant (Include ZIP Code) Ecolab Inc. 370 N. Wabasha Street St. Paul, MN 55102 <input type="checkbox"/> Check if this is a new address		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. _____ Product Name _____

Section - II

Amendment - Explain below. Final printed labels in response to 5/14/2010

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) Notification to add label statement per PR Notice 98-10, II.N.3. Labeling Notifications: Other revisions involve no change in the ingredients statement, signal word, use classification, precautionary statements, statements of practical treatment (first aid), physical/chemical/biological properties, storage and disposal or directions for use: "This(These) use (uses) not approved by the state of California"

This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR 156.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if this notification is not consistent with the terms of PR Notice 98-10 and 40 CFR 156.146, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

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 96 oz 1, 2.5, 4, 30, 50 gallons	5. Location of Label Directions <input checked="" type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product
6. Manner in Which Label is Affixed to Product <input type="checkbox"/> Lithograph <input checked="" type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled <input type="checkbox"/> Other _____		

Section - IV

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

Name Ron Derbyshire	Title Manager, NA Biocides	Telephone No. (Include Area Code) (651) 293-2484
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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 Manager, NA Biocides	6. Date Application Received (Stamped)
4. Typed Name Ron Derbyshire	5. Date 5/1/13	



Ron Derbyshire
Manager, NA Biocides

☎ 651 293 2848
☎ 651 225 3122

370 WABASHA STREET NORTH
EUC 9
ST. PAUL, MN 55102-1390
ronald.derbyshire@ecolab.com

May 1, 2013

U.S. Environmental Protection Agency
Document Processing Desk (NOTIF)
Office of Pesticide Programs (7504P)
1200 Pennsylvania Avenue, N.W.
Washington, DC 20460-0001

ATTN: Jacqueline McFarlane, PM-34

Re: Antimicrobial Fruit & Vegetable Treatment, EPA Reg. No. 1677-234

Ecolab is submitting this Notification for Antimicrobial Fruit & Vegetable Treatment, EPA Reg. No. 1677-234, to add the below listed statement to the label per PR Notice 98-10, II.N.3. Labeling Notifications: Other revisions involve no change in the ingredients statement, signal word, use classification, precautionary statements, statements of practical treatment (first aid), physical/chemical/biological properties, storage and disposal or directions for use: "This(These) use (uses) not approved by the state of California"

This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR 156.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if this notification is not consistent with the terms of PR Notice 98-10 and 40 CFR 156.146, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

The following documents are enclosed to support this notification:

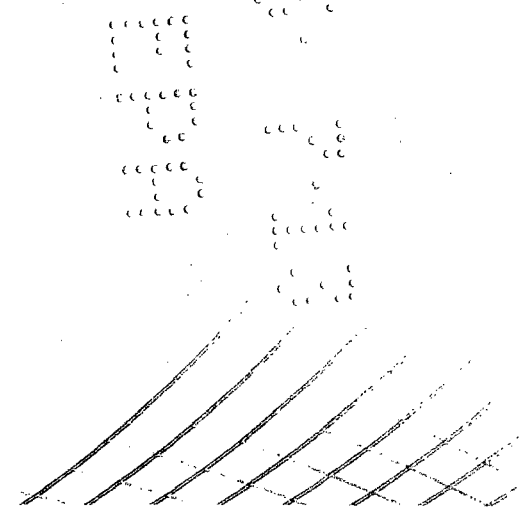
- EPA Form 8570-1 Notification Form
- 1 label with redline changes
- Certification with Respect to Label Integrity
- 1 CD for label with and without redline changes

If you have any questions, please do not hesitate to contact me directly at the above listed number or email address.

Sincerely,

Ron Derbyshire
Manager, NA Biocides
Law & Regulatory

enclosures



Antimicrobial Fruit & Vegetable Treatment

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

Controls Spoilage and Decay Causing Bacteria in Fruit and Vegetable Wash or Process Waters

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

Reduces Bacterial Pathogens on Processed* Fruit and Vegetable Surfaces

Controls growth of Spoilage and Decay Causing Non-Public Health Microorganisms on Processed* Fruit and Vegetable Surfaces. This(These) use(uses) not approved in the state of California

Antimicrobial Fruit and Vegetable Wash

Active Ingredients:

Dodecylbenzenesulfonic acid, sodium salt 1.23%

Lactic Acid..... 17.29%

Other Ingredients:..... 81.48%

Total:..... 100.00%

KEEP OUT OF REACH OF CHILDREN

WARNING

NOTIFICATION
Data Reviewed: 4/17/2013
Reviewed By: [Signature]

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

WARNING: Causes substantial but temporary eye injury. Harmful if absorbed through skin. Do not get in eyes, on skin or on clothing. Wear goggles, face shield, or safety glasses. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse. After the product is diluted, safety goggles are not required.

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 eyes.
- 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.

**FOR EMERGENCY MEDICAL INFORMATION CALL TOLL-FREE:
1-800-328-0026**

Areas of use: Food retail establishments such as restaurants, cafeterias, food service operations, commissaries, and kitchens.

DIRECTIONS FOR USE:

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

When used as directed under EPA regulations Antimicrobial Fruit & Vegetable Treatment will:

1. Reduce 99.9% of the pathogens *Escherichia coli* O157:H7 (ATCC 43895, 35150, 43890), *Listeria monocytogenes* (ATCC 49594, 19114, 19116) and *Salmonella enterica* (ATCC 10721, 6962, 13311) in wash or process water for fruit and vegetable raw agricultural commodities (RACs).
2. Controls spoilage and decay causing non-public health microorganisms present in the wash or process water for fruit and vegetable raw agricultural commodities (RACs).
3. Controls the growth of spoilage and decay causing non-public health microorganisms on fruit and vegetable surfaces.

To treat the surface of processed fruits and vegetables* subject to FDA regulations: This use not approved in the state of California

This product may be used in wash waters to reduce the pathogens *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella enterica* on the surface of processed fruits and vegetables introduced during handling or processing. This use must comply with all applicable FDA regulations, including, but not limited to 21 CFR 173.405(a)(b), 21 CFR §184.1061 and 21 CFR 170.3(o)(2).

Antimicrobial Fruit and Vegetable Treatment will control the growth of Spoilage and Decay Causing Non-Public Health Microorganisms on processed fruit and vegetable surfaces.

Add Antimicrobial Fruit & Vegetable Treatment into the fruit and vegetable washing/processing vessel according to the table below, submerge and agitate fruits and vegetables for a minimum of 90 seconds. Drain thoroughly and allow to air dry. No rinse required.

Minimum Contact Time	Ounces of concentrate per gallon of water	Dilution ratio (parts concentrate : parts water)	Active ingredients	
			ppm SDBS*	ppm Lactic Acid
90 seconds	0.75 – 1.00	1:170 – 1:128	76 – 111	1061 – 1391

* Sodium dodecylbenzenesulfonate

Refer to the Antimicrobial Fruit & Vegetable Treatment package insert for the recommended list of fruits and vegetables.

STORAGE AND DISPOSAL:

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

PESTICIDE STORAGE: Store in a cool, dark, dry place in the original container. Always replace covers.

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. Waste resulting from the use of this product must be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticide rinsate. Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities.

RESIDUE REMOVAL INSTRUCTIONS: For containers less than 5 gallons. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container ¼ full with water and recap. Shake 10 seconds. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat procedure two more times.

RESIDUAL REMOVAL INSTRUCTIONS: For containers greater than 5 gallons. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill container ¼ full with water. Tip container on its side and roll back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times.

FOR COMMERCIAL USE

<p>Net Contents:</p> <p>96 oz.</p> <p>1 U.S. Gal. (3.78 L)</p> <p>2.5 U.S. Gal. (9.46 L)</p> <p>4 U.S. Gal. (15.14 L)</p> <p>30 U.S. Gal. (113.56 L)</p> <p>50 U.S. Gal. (189.27 L)</p>

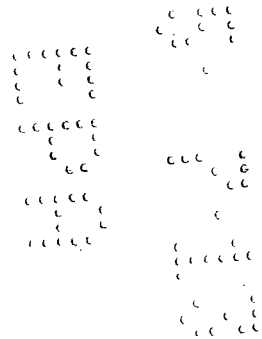
05/01/13

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

EPA Reg. No. 1677-234

EPA Est. No.: 1677-MN-1 (P), 60156-IL-1 (SI), 1677-
CA-2 (R), 1677-TX-1 (D), 1677-IL-2 (J),
1677-CA-1 (S), 1677-GA-1 (M), 1677-WV-1 (V)
Superscript refers to first letter of date code



Optional Marketing Language:
"See side/back panel for First Aid..."

Package Insert

Water Additive for Pathogen Reduction in Fruit and Vegetable Wash or Process Waters
Controls Spoilage and Decay Causing Bacteria in Fruit and Vegetable Wash or Process Waters

Controls the Growth of Spoilage and Decay Causing Non-Public Health Microorganisms on Processed* Fruit and Vegetable Surfaces and in Wash or Process Waters
Reduces Bacterial Pathogens on Processed* Fruit and Vegetable Surfaces
Controls growth of Spoilage and Decay Causing Non-Public Health Microorganisms on Processed* Fruit and Vegetable Surfaces. This(These) use(uses) not approved in the state of California

When used as directed for the treatment of raw agricultural commodities and process water under EPA regulations Antimicrobial Fruit & Vegetable Treatment will:

1. Reduce 99.9% of the pathogens *Escherichia coli* O157:H7 (ATCC 43895, 35150, 43890), *Listeria monocytogenes* (ATCC 49594, 19114, 19116) and *Salmonella enterica* (ATCC 10721, 6962, 13311) in wash or process water for fruit and vegetable raw agricultural commodities (RACs).
2. Control spoilage and decay causing non-public health microorganisms present in the wash or process water for fruit and vegetable raw agricultural commodities (RACs).
3. Control the growth of spoilage and decay causing non-public health microorganisms on raw agricultural commodity fruit and vegetable surfaces.

Antimicrobial Fruit & Vegetable Treatment can be applied to the following types of fresh fruit, post harvest.

Vegetables

- Root and tuber vegetables such as carrot, potato, radish, rutabaga, sweet potato, yam and sugar beets.
- Leaves of root and tuber vegetables such as turnip greens and sugar beet
- Bulb vegetables such as onions, leeks, garlic and shallots.
- Leafy vegetables such as lettuce (head and leaf), celery, fennel, endive, escarole, parsley, radicchio, rhubarb, spinach

- *Brassica* leafy vegetables such as broccoli, brussel sprouts, cabbage, cauliflower, collards, kale, kohlrabi, mustard greens, mustard spinach and turnips.
- Legumes (succulent) such as beans, peas and alfalfa.
- Fruiting vegetables such as pepper (bell, pimento, hot, sweet), tomato, tomatillo and eggplant.
- Cucurbits such as cucumber, melon (crenshaw, honeydew, honey ball, mango, pineapple, watermelon), summer squash, pumpkins and winter squash.

Fruits

- Citrus fruits such as sweet orange, sour orange, lemon, lime, tangelo, tangerine, mandarin, citrus citron, kumquats and grapefruit.
- Pome fruits such as apples and pears
- Stone fruits such as sour and sweet cherry, peach, nectarine and plum.
- Small fruits and berries such as blackberries, blueberries, boysenberries, red and black raspberries and strawberries.

Herbs and spices such as basil, chives, dill, oregano, rosemary, sage, savory and thyme.

Miscellaneous such as apricots, artichoke, cranberry, dates, figs, grapes, guava, kiwi, mango, mushrooms, okra, olives, persimmons, pomegranate and watercress.

When used as directed for the treatment of *processed fruits and vegetables under FDA regulations, Antimicrobial Fruit and Vegetable

Treatment will: This(These) use(uses) not approved in the state of California

Reduce the pathogens *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella enterica* on the surface of processed fruits and vegetables introduced during handling or processing.

Control the growth of Spoilage and Decay Causing Non-Public Health Micoorganisms on processed fruit and vegetable surfaces.

This use must comply with all applicable FDA regulations, including but not limited to 21 CFR 173.405(a)(b), 21 CFR §184.1061 and 21 CFR 170.3(o)(2).