



U.S. ENVIRONMENTAL PROTECTION AGENCY
Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Ave., N.W.
Washington, D.C. 20460

EPA Reg. Number:

1677-247

Date of Issuance:

11/24/2014

NOTICE OF PESTICIDE:

Registration
 Reregistration
(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

DrySan Duo

Name and Address of Registrant (include ZIP Code):

Ecolab Inc.
370 North Wabasha Street
Saint 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 Antimicrobials 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 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 her/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 section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:

Seiichi Murasaki, Acting Product Manager 33

Date:

11/24/2014

2. You are required to comply with the DCIs identified below:

Hydrogen Peroxide GDCI-000595-1127, issued February 22, 2012

You must comply with all the data requirements within the deadlines established by the DCI. If you have questions about the Generic DCIs listed above, you may contact the Team Leader for PM 36: http://www.epa.gov/oppad001/contacts_ad.htm

3. The data requirements for storage stability and corrosion characteristics (Guidelines 830.6317 and 830.6320) are not satisfied. A one year study is required to satisfy these data requirements. Accelerated storage stability and corrosion characteristics study can be used, at the registrant's discretion, to fulfill these data requirements. You have 18 months from the date of registration to provide these data.
4. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, "EPA Reg. No.1677-247."
5. Submit one copy of the final printed label for the record before you release the product for shipment.

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 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. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated 06/03/14

If you have any questions, please contact Karen Leavy at (703) 308-6237 or Leavy.Karen@epa.gov.

Sincerely,

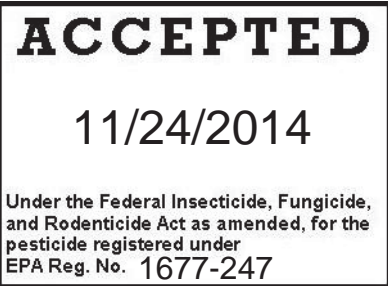
A handwritten signature in black ink, appearing to read 'SEIICHI MURASAKI'.

Seiichi Murasaki
Acting Product Manager 33
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs
Date: November 24, 2014

[Note to Reviewer: Items in brackets [YYY] are considered optional and may or may not be included on the final label.]

DrySan Duo

[Cleaner and Sanitizer for Dairy, Food & Beverage Processing Operations and Dairy Farms]
[in] [Cereal Processors,] [Grain Processors,] [Milling Operations,] [Dry Food Ingredient Blending
Operations,] [Dairies,] [Dairy Farms,] [Breweries,] [Wineries,] [Beverage Processing Plants,] [Protein,]
[and] [Food Processing Plants]



Active Ingredients:

Hydrogen Peroxide.....	0.045%
Isopropanol.....	10.89%
Alkyl (C14, 50%; C12, 40%; C16, 10%)	
Dimethyl benzyl ammonium chloride	0.016%
Octyl decyl dimethyl ammonium chloride.....	0.012%
Didecyl dimethyl ammonium chloride.....	0.007%
Diocetyl dimethyl ammonium chloride.....	0.005%
Inert Ingredients:	89.025%
Total:	100.000%

KEEP OUT OF REACH OF CHILDREN

Have the product container or label with you when calling a Poison Control Center, or doctor or going for treatment.

FOR MEDICAL EMERGENCIES IN USA OR CANADA, CALL: 1-800-328-0026
FOR MEDICAL EMERGENCIES WORLDWIDE, CALL: 1-651-222-5352 (IN THE USA)

PHYSICAL OR CHEMICAL HAZARDS

Combustible. Do not use or store near heat or open flame.

[Note to Reviewer: For containers of 5 gallons or more, the following Environmental Hazards language will appear on the final product label.]

ENVIRONMENTAL HAZARDS

Do not discharge effluent containing the 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 in your 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 a manner inconsistent with its labeling.

CLEANING

DrySan Duo is recommended for use as a cleaner on hard non-porous food-contact and non-food-contact surfaces such as [extruders,] [driers,] [hoppers,] [ovens,] [mixers,] [conveyors,] [equipment,] [pipelines,] [tanks,] [vats,] [fillers,] [evaporators,] [pasteurizers] [floors,] [walls,] [tables,] [chairs,] [benches,] [drains,] [troughs,] [drip pans] [forklifts,] [tires,] [pallet jacks,] [and] [pallets]. Follow directions for cleaning in dry environments only where wet processes are not tolerated [such as] [low moisture food processing environments,] [grain and cereal processing operations,] [dry blending operations,] [and] [dry storage areas].

CLEANING IN WET ENVIRONMENTS

Remove gross food particles and soil from the surface. Apply DrySan Duo without dilution to the surface. Water rinse or wipe clean. Allow to dry.

CLEANING IN DRY ENVIRONMENTS

Remove gross food particles and soil from the surface. Apply DrySan Duo without dilution to the surface. Wipe clean. Allow to dry.

SANITIZING FOOD CONTACT SURFACES

DrySan Duo is recommended for use as a sanitizer on hard non-porous food contact surfaces [such as] [extruders,] [driers,] [hoppers,] [ovens,] [mixers,] [conveyors,] [equipment,] [pipelines,] [tanks,] [vats,] [fillers,] [evaporators,] [and] [pasteurizers].

Apply DrySan Duo without dilution to clean surfaces. Apply by spray or circulation techniques to ensure surface is exposed to sanitizer for at least 60 seconds [one minute]. Allow surfaces to dry. Do not rinse.

This product is effective against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Escherichia coli* O157:H7 (ATCC 43895), *Listeria monocytogenes* (ATCC 49594), *Salmonella typhimurium* (ATCC 13311), *Pseudomonas aeruginosa* (ATCC 15442), *Cronobacter sakazakii* (ATCC 12868), *Salmonella enterica* (ATCC 10708), *Escherichia coli* O26:H11 (STEC), *Escherichia coli* O45:H2 (STEC), *Escherichia coli* O103:H11 (STEC), *Escherichia coli* O111:NM (STEC), *Escherichia coli* O121:H19 (STEC), and *Escherichia coli* O145:H18 (STEC).

CONTINUOUS TREATMENT OF FOOD CONVEYORS

DrySan Duo is recommended as a sanitizer for use on conveyors during processing.

During processing, apply DrySan Duo without dilution to conveyor with suitable feeding equipment. Controlled volumes are applied to the return portion of the conveyor. During interruptions in operations coarse spray processing equipment with DrySan Duo without dilution. Conveyor equipment must be free of product when applying coarse spray. Conveyor surface should be exposed to sanitizer for at least 60 seconds [one minute]. Allow surfaces to air dry. Do not rinse.

SANITIZING HARD, NON-POROUS, NON-EDIBLE OUTSIDE SURFACES OF IMPERMEABLE PACKAGES CONTAINING FOOD OR NON-FOOD PRODUCTS

DrySan Duo is recommended for use as a final sanitizing rinse on hard, non-porous, outside surfaces of impermeable food or non-food packages [such as] [cans,] [pouches,] [containers,] [wraps,] [films,] [non-porous impermeable meat casings removed prior to final packaging,] [and] [shrink wraps].

Apply DrySan Duo without dilution by spray to ensure surface is exposed to sanitizer for at least 60 seconds [one minute]. Do not rinse. The treated outside surfaces of impermeable, non-edible packaging such as food wraps and meat casings, must be removed and discarded before packaged food products are further processed or consumed.

SANITIZING NON-FOOD CONTACT SURFACES

DrySan Duo is recommended as a sanitizer for use on non-food contact surfaces [such as] [conveyors] [floors,] [walls,] [tables,] [chairs,] [benches,] [troughs,] [forklifts,] [tires,] [pallet jacks,] [and] [pallets].

Apply DrySan Duo without dilution to clean surfaces. Apply by spray or circulation techniques to ensure exposure to sanitizer for at least 5 minutes. Allow surfaces to air dry. Do not rinse.

The product is effective against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Escherichia coli* O157:H7 (ATCC 43895), *Listeria monocytogenes* (ATCC 49594), *Salmonella typhimurium* (ATCC 13311), *Cronobacter sakazakii* (ATCC 12868), *Enterobacter aerogenes* (ATCC 13048), *Salmonella enterica* (ATCC 10708), *Escherichia coli* O26:H11 (STEC), *Escherichia coli* O103:H11 (STEC).

SANITIZING NON-POROUS GLOVES AND WATERPROOF GLOVES

DrySan Duo is recommended as a sanitizer for use on non-porous and waterproof gloves [such as] [plastic gloves,] [rubber gloves,] [nitrile gloves,] [latex gloves,] [vinyl gloves,] [and] [polypropylene gloves].

Apply DrySan Duo without dilution to clean gloves. Apply by spray to ensure exposure to sanitizer for at least 60 seconds [one minute]. Allow surfaces to air dry. Do not rinse.

FOOTWEAR SANITIZER

DrySan Duo is recommended as a sanitizer for use on outside surfaces of [waterproof] footwear [such as] [boots,] [and] [work boots].

Remove soils from [waterproof] footwear before sanitizing. Apply DrySan Duo without dilution by spray to ensure exposure to sanitizer for at least 5 minutes [five minutes]. Allow surfaces to air dry. Do not rinse.

SANITIZING NON-FOOD CONTACT PACKAGING EQUIPMENT

DrySan Duo is recommended as a sanitizer for use on non-food contact packaging equipment.

Apply DrySan Duo to clean surfaces without dilution. Apply by spray or circulation techniques as appropriate to ensure exposure to sanitizer for at least 5 minutes. Allow surfaces to air dry. Do not rinse.

NOTE: This product may cause clouding of acrylic resins such as Plexiglas®.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Product should be kept cool and in a 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 HANDLING AND DISPOSAL:

(For containers 5 gallons or less.) Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Fill container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

(For containers >5-55 gallons.) Non-refillable container. Do not reuse or refill this container. Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat procedure two more times. Then offer for recycling or reconditioning if appropriate or puncture and dispose of in a sanitary landfill or by incineration.

(Totes) Verify that the tote is empty. Do not rinse or clean. Seal tote and contact Ecolab for return.

For Commercial Use Only

Net Contents:	32 Fl Oz (0.95 L)
	5 U.S. Gallons (18.9 L)
	55 U.S. Gallons (208 L)
	300 U.S. Gallons (tote)

Manufactured By:
Ecolab Inc.
370 Wabasha Street N
St. Paul, MN 55102-1390 USA
Tel. 1 800 392 3392

Made in United States
www.ecolab.com

EPA Reg. No.: 1677-[pending]
EPA Est. Numbers: 1677-MN-1 (P), 60156-IL-1 (SI), 1677-CA-2(R), 1677-TX-1(D),
1677-IL-2(J), 1677-GA-1(M), 1677-CA-1(S), 1677-WV-1(V), 72806-OK-1(C), 70271-CA-2(A)
Superscript refers to first letter of date code

[Read all labels for directions for use.]

Optional Marketing Language

DrySan™ Duo

Two-Step Cleaner and Sanitizer

KEEP OUT OF REACH OF CHILDREN | MANTÉNGASE FUERA DEL ALCANCE DE LOS NIÑOS

PRODUCT DESCRIPTION

DrySan™ Duo is a ready-to-use, two-step cleaner and sanitizer for use on hard, non-porous food contact and non-food contact surfaces that is especially beneficial for use in low moisture or dry processing environments.

BENEFITS

Promotes Quality Assurance

- DrySan Duo is effective against microorganisms such as *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella typhimurium*, and *Pseudomonas aeruginosa*, and many others as listed in the Directions for Use on the product label
- Combination cleaner and sanitizer in one product, or can be used as a sanitizer
- Registered for continuous treatment of conveyors to help reduce incidence of undesirable microorganisms on critical conveyor surfaces during processing
- Consistently delivers the proper amount of sanitizing solution
- Excellent for spot sanitizing on hard, non-porous surfaces

Delivers Antimicrobial Activity in a Variety of Applications

- Eliminates the need for multiple cleaners and sanitizers – can be used to clean and sanitize in wet and dry environments
- Recommended for use as a final sanitizing rinse on hard, non-porous, outside surfaces of impermeable food or non-food packages
- Recommended for use as a sanitizer on non-food contact surfaces such as floors, walls, forklifts, tires, pallet jacks, etc.
- Can be used to sanitize non-porous and waterproof gloves and outside surfaces of footwear

Convenient and Safer to Use

- Low alcohol – non-flammable formula
- No worker Personal Protective Equipment (PPE) required during use
- Ideal for sanitizing areas where water use is limited
- Dries quickly to help protect water-sensitive equipment

Saves Time and Labor

- Ready-to-use, no-rinse sanitizer
- No mixing or measuring required



Antimicrobial
Desinfectante