

1839-189

11-15-2011

1/16

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

Mr. Thomas W. Isaac
Senior Regulatory specialist
Stepan Company
22 W. Frontage Rd.
Northfield, Illinois 60093

NOV 15 2011

Subject: **BTC 2125M-RTU200 Sanitizer**
EPA Registration Number 1839-189
Notification Application Dated October 20, 2011
EPA Received Date October 21, 2011

Dear Mr. Isaac:

This will knowledge receipt of your notification, submitted under the provisions of FIFRA section 3c 9. Based on a review of the submitted material the following comment apply.

Proposed Amendment:

- Addition of NSF Logo
- Addition of Kosher Symbols

General Comments:

Based on a review of the material submitted, the following comment apply:

The notification is acceptable. A copy has been inserted in your file for future reference.

Should you have any questions or comments concerning this letter, please contact Drusilla Copeland at (703) 308-6224.

Sincerely,



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

CONCURRENCES

SYMBOL								
SURNAME								
DATE								

Please read instructions on reverse before completing form.

Form Approved, OMB No. 2070-0060

Print Form



United States
Environmental Protection Agency
Washington, DC 20460

☐ Registration
☐ Amendment
☒ Other

OPP Identifier Number

Application for Pesticide - Section I

1. Company/Product Number 1839-189	2. EPA Product Manager Velma Noble	3. Proposed Classification ☒ None ☐ Restricted
4. Company/Product (Name) BTC 2125M-RTU200 Sanitizer	PM# 31	
5. Name and Address of Applicant (Include ZIP Code) Stepan Company 22 W. Frontage Rd. Northfield, IL 60063 ☐ 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 Agency letter dated _____
☐ 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.)

1. Addition of NSF Logo
2. Addition of Kosher Symbols

Section - III

1. Material This Product Will Be Packaged In:			
Child-Resistant Packaging ☐ Yes* ☒ No * Certification must be submitted	Unit Packaging ☐ Yes ☒ No If "Yes" Unit Packaging wgt. No. per container	Water Soluble Packaging ☐ Yes ☒ No If "Yes" Package wgt. No. per container	2. Type of Container ☒ Metal ☐ Plastic ☐ Glass ☐ Paper ☐ Other (Specify) _____
3. Location of Net Contents Information ☒ Label ☐ Container	4. Size(s) Retail Container 16,32oz, 1,5gal	5. Location of Label Directions ☒ On Label ☐ On Labeling accompanying product	
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 Thomas W. Isaac		Title Sr. Regulatory Specialist	
		Telephone No. (Include Area Code) (847) 501-2309	
Certification I certify that the statements I have made on this form and all attachments thereto 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.			6. Date Application Received (Stamped)
2. Signature 		3. Title Sr. Regulatory Specialist	
4. Typed Name Thomas W. Isaac		5. Date October 20, 2011	

“This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR 152.46, 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 152.46, 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.”

Thomas W. Isaac
Sr. Regulatory Specialist

Date: October 20, 2011

October 20, 2011

Document Processing Desk (NOTIF)
Office of Pesticide Programs (7504P)
U.S. Environmental Protection Agency
Antimicrobials Division
Room S-4900, One Potomac Yard
2777 South Crystal Drive
Arlington, VA 22202-4501

ATTN: Ms. Velma Noble
PM-31
Regulatory Management Branch I

RE: BTC[®] 2125M-RTU200 Sanitizer
EPA Reg. No. 1839-189

Dear Ms. Noble:

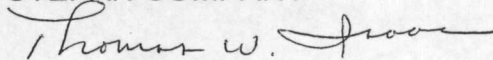
This NOTIFICATION proposes the following addition of the following logos:

- Addition of NSF logo (see page 12 of master label).
- Addition of Kosher Symbols (see page 12 of master label).

Five (5) copies of the proposed label are enclosed. One copy is highlighted to facilitate Agency review.

Should the Agency need additional information in order to process this Notification, please feel free to contact me immediately at (847) 501-2309 or via email: tisaac@stepan.com.

Sincerely,
STEPAN COMPANY



Thomas W. Isaac
Sr. Regulatory Specialist

Enclosures: Notification administrative package; 1839-189 label (5 copies).
TWI:slf

068-11-TI-EPA-1839-189

5
16

BTC[®] 2125M-RTU200 Sanitizer

- FOOD CONTACT SURFACE SANITIZER
- Cleaner, Sanitizer, Deodorizer for Homes, Institutional and Industrial Use (schools, dairies, restaurants, bars, taverns, institutional kitchens, food handling and processing areas, federally inspected meat and poultry plants)
- Ready-to-Use
- No Mixing
- Kills 99.999% of bacteria in (60 seconds)(1 minute)
- Antibacterial
- For Sealed Natural Stone

ACTIVE INGREDIENTS

Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₂ , 5% C ₁₈) dimethyl benzyl ammonium chlorides.....	0.01%
Alkyl (68% C ₁₂ , 32% C ₁₄) dimethyl ethylbenzyl ammonium chlorides.....	0.01%
INERT INGREDIENTS	99.98%
TOTAL	100.00%

KEEP OUT OF REACH OF CHILDREN

CAUTION

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

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.

(OPTIONAL) You may contact xxx/xxx-xxxx for emergency medical treatment information.

See side panels for additional precautionary statements.

EPA REG. NO. 1839-189
EPA EST. NO. 1839-IL-01

NOTIFICATION
Date Reviewed: 11/14/11
Reviewed By: [Signature]

STEPAN COMPANY
22 West Frontage Rd.
Northfield, IL 60093

NET CONTENTS

BTC® 2125M-RTU200 Sanitizer is designed for use in households (kitchens, food preparation areas) institutional kitchens (medical institution kitchens and dining areas, lodging establishment kitchens and dining areas, educational institution kitchens & dining areas), dairies, food processing plants, food service establishments, public eating establishments (restaurants, bars, taverns, cafeterias) where sanitization of food contact surfaces is of prime importance. When used as directed, (this product or product name) will sanitize previously cleaned and rinsed, non-porous, food contact surfaces: food holding tanks, eating utensils, drinking glasses, counter tops and finished wood or plastic chopping blocks.

(This ready-to-use (RTU) product or product name) can also be used for sanitization of shell eggs intended for food in shell egg and egg product processing plants when used as directed.

(This ready-to-use (RTU) product or product name) contains no phosphorus.

(This ready-to-use (RTU) product or product name) is for use in household food preparation areas (kitchens) and food service areas.

(This ready-to-use (RTU) product or product name) can be used with a mop and bucket, sponge, cloth, low pressure coarse sprayer, hand pump trigger sprayer or by soaking.

(This ready-to-use (RTU) product or product name) will not leave a grit or soap scum.

(This ready-to-use (RTU) product or product name) is for use as a sanitizer on dishes, glassware, utensils and food processing equipment without potable water rinse.

(This ready-to-use (RTU) product or product name) is recommended for use as a sanitizer in bottling and beverage dispensing equipment.

(This ready-to-use (RTU) product or product name) is recommended for use as a sanitizer in sanitary filling of bottles and cans.

(This ready-to-use (RTU) product or product name) is recommended for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filling and closing machines.

(This ready-to-use (RTU) product or product name) is recommended for use as a sanitizer in beer fermentation and holding tanks.

(This ready-to-use (RTU) product or product name) may be applied through automatic washing systems, immersion tanks, foaming apparatus, low pressure sprayers, and fogging (wet misting) systems.

(This ready-to-use (RTU) product or product name) (controls) (reduces) (eliminates) (destroys) odors to make your home (kitchen) sanitary.

(This ready-to-use (RTU) product or product name) is effective against household germs and odors by animal waste, septic tank or sewage backup, smoke and bathroom and kitchen odors.

Use (this ready-to-use (RTU) product or product name) on multi-touch surfaces responsible for cross-contamination.

(This product or product name) is an effective, ready-to-use (RTU), sanitizer for use on food contact surfaces.

(This ready-to-use (RTU) product or product name) is formulated as an effective, food contact surface sanitizer. No mixing required prior to using (this product or product name).

No mixing required.

Eliminates odors caused by bacteria (and) (spoiled foods).

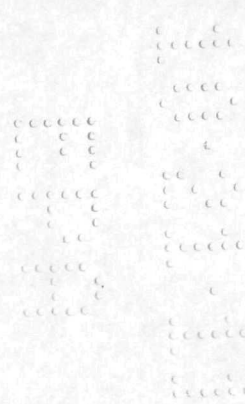
Kills odor causing bacteria in the kitchen.

Sanitizes kitchen surfaces.

Institutional sanitizer

(This product) (product name) will not damage sealed natural stone surfaces.

Just spray and walk away (no rinsing) after 1 minute.



Kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (E. coli) ATCC #11229, *Campylobacter jejuni* ATCC #29428, *Escherichia coli* O157:H7 ATCC #43895, *Listeria monocytogenes* ATCC #35152, *Salmonella typhi* ATCC #6539, *Shigella dysenteriae* ATCC #12180, and *Yersinia enterocolitica* ATCC #23715 on (kitchen surfaces, food processing surfaces, public eating establishment surfaces, dairy processing surfaces) in 1 minute (60 seconds).

Kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (E. coli) ATCC #11229, *Campylobacter jejuni* ATCC #29428, *Escherichia coli* O157:H7 ATCC #43895, *Listeria monocytogenes* ATCC #35152, *Salmonella typhi* ATCC #6539, *Shigella dysenteriae* ATCC #12180, and *Yersinia enterocolitica* ATCC #23715 in 1 minute (60 seconds).

BTC® 2125M-RTU200 Sanitizer (product name) for use in:

- Acute care institutions, alternate care institutions, home healthcare institutions
- Life care retirement communities
- Restaurant, cafeterias, pizzerias, fast food operations, bars, taverns, cocktail lounges, food storage areas, food establishments, coffee shops, donut shops, bagel stores, liquor stores
- Supermarkets, convenience stores
- Lodging establishments, hotels, motels, bed & breakfast, dormitories
- Schools, colleges, universities, classrooms, education institutions, school administration offices
- Camp grounds, play grounds, recreational facilities, picnic facilities, sports arenas, sports complexes, sports stadiums
- Food processing plants, dairy farms, egg processing plants, meat/poultry processing plants, meat/poultry producing establishments
- Fishery, milk, citrus, ice cream, potato processing plants

(This product or product name) may be used on washable hard, non-porous surfaces:

- Food preparation and storage areas
- Dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards, coolers, ice chests
- Kitchen equipment: food processors, blenders, cutlery, utensils
- Countertops, Slurpy® Machines, stovetops, sinks, appliances, refrigerators, ice machines
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, glazed fiberglass, sealed granite, sealed marble, plastic, chrome, vinyl
- Enameled surfaces, painted woodwork, Formica®, vinyl and plastic upholstery
- Tables, chairs, exhaust fans, refrigerated storage equipment, display equipment
- Large inflatable non-porous plastic and rubber structures such as animals, promotional items, moonwalk, slides, obstacle course play and exercise equipment
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment
- Citrus processing equipment and holding tanks
- Non-wooden picnic tables and outdoor furniture, except cushions and wood frames
- High chairs
- Drinking fountains
- Food contact articles such as dishes, utensils (eating and/or cooking), glasses, and silverware can be sanitized by immersion. NO POTABLE WATER RINSE ALLOWED.
- Sealed natural stone, sealed granite, sealed marble, sealed travertine, sealed slate, sealed limestone, sealed sandstone, sealed flagstone, sealed bluestone, sealed saltillo, sealed terra cotta, sealed textured stone, sealed tumbled stone. Sealed polished stone, sealed honed stone, sealed grout, DuPont™ Corian® surfaces, DuPont™ Zodiaq® surfaces

(This ready-to-use (RTU) product or product name) meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned, food-contact surfaces.

(This ready-to-use (RTU) product or product name) has been cleared by EPA in the Code of Federal Regulations (40CFR180.940) for use on food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils without the requirement of a potable water rinse after sanitization.

When using this 200 ppm (mg/L) ready-to-use product for sanitization of previously cleaned food contact surfaces, NO POTABLE WATER RINSE is allowed as defined in the Code of Federal Regulations, Title 40, Part 180, Section 940.

(This ready-to-use (RTU) product or product name) is a sanitizer for hard, non-porous, non-food contact surfaces at 200 ppm (mg/L) active quaternary, according to the EPA Sanitizer Test for Inanimate, Non-Food Contact Surfaces modified in the presence of 5% organic serum in 1 minute against: *Enterobacter aerogenes* ATCC 13048 and *Staphylococcus aureus* ATCC 6538.

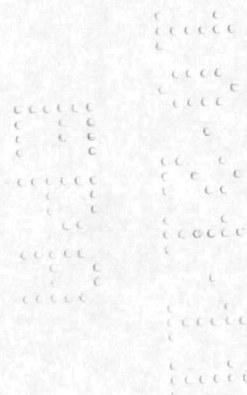
(This ready-to-use (RTU) product or product name) kills 99.9% of bacteria: *Enterobacter aerogenes* ATCC 13048 and *Staphylococcus aureus* ATCC 6538 in 1 minute (60 seconds) on non-food contact surfaces.

(This ready-to-use (RTU) product or product name) can be used for sanitization of (Poultry Premises) (Hatcheries) (Egg Receiving Area) (Egg Holding Area) (Setter Room) (Tray Dumping Area) (Trays) (Buggies) (Racks) (Egg Flats) (Chick Holding Room) (Hatchery Room) (Chick Processing Area) (Chick Loading Area) (Poultry Buildings).

Regular, effective cleaning and sanitization of equipment, utensils and food preparation or dining surfaces that could harbor hazardous microorganisms minimizes the probability of food contamination. Effective cleaning removes soil to prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitization procedures reduces the number of those disease causing organisms that may be present on equipment and utensils after cleaning. Effective sanitization reduces the potential for the transfer of disease, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and equipment food contact surfaces must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous production-line basis, utensils and equipment food-contact surfaces must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and the amount of food particle accumulation.



DIRECTIONS FOR USE

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

FOOD CONTACT SURFACE SANITIZATION DIRECTIONS

Sanitization: Recommended for use in households, public eating places (restaurants, cafeterias, bars, taverns), dairies and food processing plants to sanitize hard, non-porous, food contact surfaces as identified below. Use a mop, sponge, cloth, low pressure coarse sprayer or hand pump trigger sprayer to apply (this ready-to-use (RTU) product or product name).

Prior to application, remove all gross food particles and soil from surfaces which are to be sanitized, by a pre-flush, pre-soak or pre-scrape and when necessary, pre-soak treatment. Thoroughly wash or flush surfaces with a good detergent, followed by a potable water rinse before applying this ready-to-use sanitizer (product name).

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following use of this product on previously cleaned, hard non-porous surfaces provided that the surfaces are adequately drained before contact with food.

(This ready-to-use (RTU) product or product name) is a 200 ppm (mg/L) active quaternary solution which kills 99.999% of bacteria: *Staphylococcus aureus* (Staph) ATCC #6538, *Escherichia coli* (E. coli) ATCC #11229, *Campylobacter jejuni* ATCC #29428, *Escherichia coli* O157:H7 ATCC #43895, *Listeria monocytogenes* ATCC #35152, *Salmonella typhi* ATCC #6539, *Shigella dysenteriae* ATCC #12180 and *Yersinia enterocolitica* ATCC #23715, in 60 seconds in accordance with the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

To sanitize immobile items such as tanks, finished wood or plastic chopping blocks, food processing equipment (grinders, slicers, choppers), food work areas, finished wood or plastic tables (non-wooden picnic tables), appliances (microwaves, stoves, refrigerators) and countertops:

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply (this product or product name) (200 ppm active quaternary solution) via hand pump trigger sprayer or low pressure coarse sprayer.
4. Wet surfaces thoroughly for 60 seconds (1 minute).
5. Let surfaces drain and air dry. Do not rinse or wipe.
6. (This product or product name) (sanitizing solution) must be replaced with fresh product (sanitizing solution) daily or more frequently if it becomes visibly soiled.

To sanitize countertops:

1. Remove all large food particles and/or soil.
2. Clean all surfaces (of the countertop) thoroughly using (a good detergent or cleaner) (detergent/cleaner product name). Rinse (surface) (countertop) with potable water after cleaning.
3. Spray (this product or product name) onto (surface) (countertop) until thoroughly wet.
4. Allow (surface) (countertop) to remain wet for (60 seconds) (1 minute).
5. Let (surface) (countertop) air dry or wipe with a clean (cloth) (towel) (paper towel). Do not rinse (surface) (countertop).

To sanitize mobile items such as drinking glasses, cookware, dishware and eating utensils:

1. Scrape and pre-wash utensils, glassware, cookware, and dishware.
2. Wash with a good detergent.
3. Immerse articles in (this product or product name) for 60 seconds (1 minute) or longer if specified by local government sanitary code (200 ppm (mg/L) active quaternary solution) making sure to immerse completely.
4. Place sanitized articles on a rack or drain board to air dry. Do not rinse or wipe.

Sanitization of food contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils regulated under 40CFR180.940:

1. Scrape, flush, or pre-soak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with a good detergent.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles in (this product or product name) (200 ppm (mg/L) active quaternary) for at least 60 seconds (1 minute). Articles too large for immersion should be thoroughly wetted with (this product or product name) by rinsing, spraying or swabbing.
5. Remove immersed items from solution to drain and then let air dry. Non-immersed items should also be allowed to air dry.

(This statement is required for marketing food contact sanitizers in Wisconsin.)

WISCONSIN STATE DIVISION 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 clean water.
4. Sanitize in (this ready-to-use (RTU) product or product name) (200 ppm active quaternary). 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.
6. Fresh product should be used at least daily or when visibly soiled.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

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 (this ready-to-use (RTU) product or product name) for at least 60 seconds (1 minute) at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply (this product or product name) by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds (1 minute).
5. Allow sanitized surface to drain and air dry. Do not rinse.

For mechanical sprayer operations, apply (this ready-to-use (RTU) product or product name) to pre-cleaned, hard, non-porous food contact surfaces with a low pressure coarse sprayer or hand pump trigger sprayer. Spray (this ready-to-use (RTU) product or product name) 6-8 inches from surface. Allow the surface to remain thoroughly wet for at least 60 seconds (1 minute). Drain surface of excess liquid and allow to air dry. NO POTABLE WATER RINSE is allowed. Do not breathe spray mist.

Sanitization of beverage dispensing equipment:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with (this ready-to-use (RTU) product or product name) (200 ppm (mg/l) active quaternary).
3. Allow (product or product name) to remain in equipment for at least 60 seconds (1 minute).
4. Drain thoroughly and allow to air dry before reuse. Do not rinse with potable water.

Sanitization of sanitary filling equipment: Wash equipment with a good detergent and rinse with potable water prior to sanitizing. Use (this ready-to-use (RTU) product or product name) (200 ppm (mg/l) active quaternary) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds (1 minute). Drain thoroughly and allow to air dry before reuse. Do not rinse.

Sanitization of beer fermentation and storage tanks: Recommended for sanitization of beer fermentation and holding tanks, citrus and food processing storage and holding tanks. Use (this ready-to-use (RTU) product or product name) (200 ppm (mg/L) active quaternary) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds (1 minute). Drain thoroughly and allow to air dry before reuse. No rinse is allowed. For mechanical operations or automated systems, product may not be reused for sanitization.

11
16

Sanitization of food processing equipment and dairies: Equipment and utensils must be thoroughly pre-flushed or pre-scraped and when necessary pre-soaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply (this ready-to-use (RTU) product or product name) (200 ppm active quaternary). No rinse is allowed.

(This ready-to-use (RTU) product or product name) fulfills the criteria of Appendix F of the Grade A Pasteurized Milk Ordinance 1978 Recommendations of the U. S. Public Health Services when evaluated by the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test against *Escherichia coli* ATCC #11229 and *Staphylococcus aureus* ATCC #6538.

Dairy cow udder wash directions: The udders, flanks and teats of dairy cows can be washed with (this ready-to-use (RTU) product or product name) prior to milking and should be relatively dry prior to milking. Use a fresh towel for each cow. Avoid contamination of (this product or product name) by dirt and soil. Do not dip used towel back into product. When product becomes visibly dirty, discard and use fresh product.

For continuous treatment of meat and poultry or fruit and vegetable conveyors: Remove gross food particles and excess soil by a pre-flush or pre-scrape, wash with a compatible detergent or cleaner. Rinse equipment thoroughly with potable water. Apply (this ready-to-use (RTU) product or product name) to conveyors with suitable feeding equipment. Do not allow this product to be sprayed directly on food. Controlled volumes of this product are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of this product from equipment and to prevent puddles on top of belt. During interruptions in operation, use a low pressure coarse sprayer to apply (this product or product name) (200 ppm active quaternary) to equipment, peelers, collators, slicers, and saws. Conveyor equipment must be free of product when applying this coarse spray.

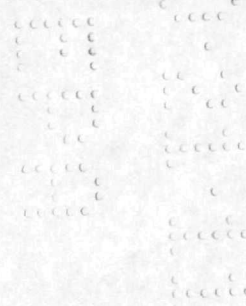
To sanitize previously cleaned food-grade eggs in shell egg and egg product-processing plants, spray (this ready-to-use (RTU) product or product name) (200 ppm quaternary). The product should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The product should not be reused for sanitizing eggs.

Sanitization of Fisheries, Citrus, Potato, Milk and Ice Cream Processing Plants: For use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in processing areas. For use on filling equipment to reduce bacteria associated with condensation on condensers or piping. Follow the directions for sanitizing food contact surfaces.

Dressing Plant Sanitizer: Use (this ready-to-use (RTU) product or product name) to sanitize equipment, utensils, walls, floors, offal rooms and loading platforms in poultry and animal dressing plants. Cover or remove all food and packaging materials and remove all heavy soils prior to sanitization. Saturate all surfaces with this product. Scrub to loosen all soils. Surfaces must remain wet for 60 seconds (1 minute). Adequately drain surfaces of excess liquid and let air dry. A potable water rinse is not allowed following the use of this product.

Restaurant and Bar Sanitizer: Equipment and utensils should be thoroughly pre-flushed or pre-scraped and, when necessary, pre-soaked to remove gross food particles and soil. Thoroughly wash or flush articles with a good detergent or compatible cleaner, followed by a potable water rinse before applying (this ready-to-use (RTU) product or product name).

For pre-cleaned dishes, glassware, silverware, cooking utensils, immerse in this product (200 ppm (mg/L) active quaternary). Allow article (surface) to remain wet for at least 60 seconds (1 minute). Drain thoroughly before reuse. No potable water rinse is allowed.



Sanitization of Refrigerated Food Processing Equipment (Ice Machines, Refrigerated Storage & Display Equipment): Prior to sanitization, equipment must be thoroughly pre-flushed, pre-scraped and/or pre-soaked to remove gross food particles. No potable water rinse is allowed.

1. Turn off refrigeration.
2. Wash and rinse all surfaces thoroughly.
3. Apply this product by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least 60 seconds (1 minute) followed by complete draining and drying. Fresh product must be used for each sanitization. No potable water rinse is allowed when this product is used as directed.
4. Return machine to service.

Sanitization of Interior Hard, Non-Porous Surfaces of Water Softeners and Reverse Osmosis (RO) Units:

Water Softeners: Sanitization should occur after initial installation, after the system is serviced and periodically during its use.

1. Backwash the softener and add this product (200 ppm active quaternary) to the brine tank well. (NOTE: standard system capacity is 48 gallons). (The brine tank should have water in it to permit the solution to be carried into the softener).
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Proceed with the normal regeneration or interrupt the cycle after the brining step and let the softener soak for a minimum of 60 seconds (1 minute).
4. Drain this product from the unit.

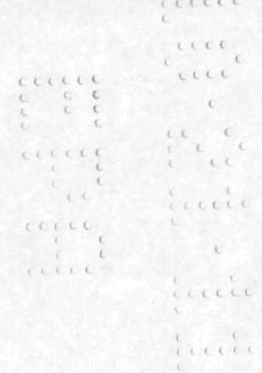
Reverse Osmosis (RO) Units: Sanitization should occur after initial installation, after the system is serviced and periodically during its use.

1. Turn off RO system, drain storage tank and remove membrane element and pre-filters. Put membrane element in a plastic bag so it remains wet. Do not use this product to sanitize the membrane unit; it must be sterilized.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Fill empty pre-filter housing with this product (200 ppm active quaternary). (NOTE: standard system capacity is 1-2 gallons).
4. After holding tank is full, let system stand idle for a minimum of 60 seconds (1 minute). Drain holding tank.
5. Follow the manufacturer's directions for re-installation of new pre-filters, membrane element and post filter.

Sanitization of Interior Hard, Non-Porous Surfaces of Ice Machines, Water Coolers, Water Holding Tanks and Pressure Tanks

Ice Machines: Sanitization should occur after initial installation, after the machine is serviced and periodically during its use.

1. Shut off incoming water line to machine.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Sanitize unit with (this ready-to-use (RTU) product or product name) (200 ppm active quaternary).
4. Circulate product through machine making sure to wet all surfaces and allow a minimum contact of 60 seconds (1 minute).
5. Drain the unit.
6. Return machine to normal operation.



Water Coolers, Water Holding Tanks and Pressure Tanks: Sanitization should occur after initial installation, after the system is serviced and periodically during its use.

1. Shut off incoming water line.
2. Units/tanks must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Sanitize unit with (this ready-to-use (RTU) product or product name) (200 ppm active quaternary).
4. Apply or circulate (if possible) to wet all surfaces and allow a minimum contact of 60 seconds (1 minute).
5. Drain the unit.
6. Return to service by opening incoming water lines.

SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS

Apply this ready-to-use product (or product name) to sanitize hard, non-porous surfaces with a (clean cloth) (mop) (sponge) (wipe) (low pressure coarse sprayer) (hand pump trigger sprayer).

Treated surfaces must remain wet for 1 minute. Allow to air dry.

For sprayer applications, use a (low pressure coarse sprayer) (hand pump trigger sprayer). Spray 6-8 inches from surface. Avoid breathing spray.

Toilet Bowl Sanitizer Directions: Empty water in toilet bowl or urinal and spray (this ready-to-use (RTU) product (or product name) on surfaces. Brush or swab surfaces thoroughly. Allow surfaces to remain wet 1 minute and flush.

Poultry/Turkey and Swine Sanitizer Directions: Prior to application, remove all animals and feed from premises, trucks, coops and crates. Remove all litter and droppings from floors, walls and surfaces occupied or traversed by animals. Empty all feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with (this ready-to-use (RTU) product or product name). Allow all surfaces to remain wet for 1 minute. All equipment used to handle or restrain animals, as well as, forks, shovels and scrapers used for litter and dropping removal should be sanitized by immersion.

After application, ventilate all closed premises. Do not house animals or use equipment until treatment has been absorbed or dried.

All treated equipment that will contact feed or drinking water must be thoroughly scrubbed with soap or detergent and rinsed with potable water before reuse.

Hatchery Sanitizer Directions: Use this product to sanitize all hard, non-porous surfaces: hatchers, setters, trays, carts, sexing tables, delivery trucks. Allow all surfaces to remain wet for 1 minute and allow to air dry.

Shoe Bath Sanitizer Directions: Use (this ready-to-use (RTU) product or product name) to prevent tracking of harmful organisms into (animal areas) (food plant packaging/storage areas). Shoe baths containing one inch of (this product or product name) should be placed at all entrances to buildings, hatcheries, production rooms and packaging rooms. Scrape soiled, waterproof work (boots) (shoes) and place in shoe bath for 1 minute prior to entering area. Replace (this product or product name) in the bath daily or when it appears visibly dirty.

Shoe Spray Sanitizer Directions: (Scrape) (wipe) soiled work (boots) (shoes) with a scraper, brush, sponge or cloth.

1. Hold (this product or product name) 4-6 inches from sole of (waterproof) work (boot) (shoe).
2. Lightly spray the entire sole of work (boot) (shoe) making sure to wet the entire surface.
3. Repeat procedure on the sole of the other work (shoe) (boot).
4. Treated soles must remain wet for 1 minute.
5. Allow to air dry or absorb excess product with a clean cloth (or by stepping on a clean shoe mat).

14
16

Salon/Barber Instruments (Tools) Sanitizer Directions: Pre-clean soiled instruments (tools). Completely immerse water safe, non-porous instruments (tools) in (this product or product name) for at least 1 minute. Remove instruments (tools) from (this ready-to-use (RTU) product or product name), rinse thoroughly and dry before use. Replace (this ready-to-use (RTU) product or product name) daily or more frequently if it becomes visibly dirty.

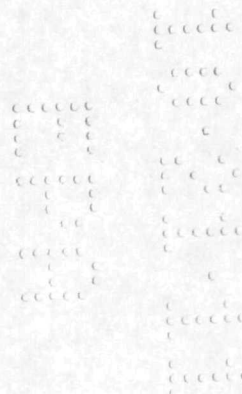
NOTE: Plastic instruments (tools) may remain immersed until used. (Stainless steel) (steel) (aluminum) instruments (tools) should not be allowed to soak for more than 10 minutes. They should be rinsed, dried and kept in a clean receptacle until use. Prolonged soaking may cause damage to metal instruments (tools).

Veterinary/Animal Care/Animal Laboratory/Zoo/Pet Shop/Kennel Sanitizer Directions: Use (this ready-to-use (RTU) product or product name) to clean and sanitize the following hard non-porous surfaces: utensils, instruments, cages, kennels, stables, catteries, etc. Remove all animals and feed from premises, vehicles, crates, etc. Remove all litter and droppings from floors, walls and all surfaces occupied or traversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with (this ready-to-use (RTU) product or product name) for 1 minute. Ventilate buildings and other closed areas. Do not house animals or use equipment until treatment has been absorbed or dried.

Farm Premise Sanitizer Directions: Remove animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other surfaces occupied or traversed by animals. Empty all feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate all surfaces with (this ready-to-use (RTU) product or product name) and allow the surfaces to remain wet for 1 minute. All equipment used to handle or restrain animals, as well as, forks, shovels and scrapers used for litter and manure removal should be sanitized by immersion in (this ready-to-use (RTU) product or product name).

After application, ventilate all closed premises. Do not house livestock or use equipment until treatment has been absorbed or dried.

All treated equipment that will contact feed or drinking water must be thoroughly scrubbed with soap or detergent and rinsed with potable water before reuse.



15
16

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco.

(Required for products supplied in containers 5 gallons or greater)

ENVIRONMENTAL HAZARDS

This product is toxic to fish. 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.

Contains no phosphorus.

STORAGE AND DISPOSAL

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

(for consumer household/residential products only)

PESTICIDE STORAGE: Store in an area inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Offer for recycling if available.

PESTICIDE DISPOSAL – Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

(for institutional products)

PESTICIDE STORAGE: Store in an area inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill container. Clean container promptly after emptying.

(Containers 5 gallons or less)

Triple rinse as follows: Fill container ¼ full with water and recap. Agitate vigorously. Follow Pesticide Disposal instructions for rinsate disposal. Drain for 10 seconds after flow begins to drip. Repeat procedure two more times, then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

(Containers greater than 5 gallons)

Triple rinse as follows: Fill container ¼ full with water. 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. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in a sanitary landfill.

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 Hazardous Waste representative at the nearest EPA Regional Office for guidance.

16
18

(Note to reviewer. The following may be used only if the supplemental registrant has obtained an NSF listing.



(This product) (product name) is acceptable for use as a sanitizer on all surfaces not always requiring a rinse under NSF Category D2 in and around food processing areas.

(This product) (product name) is acceptable as a shell egg sanitizing product under NSF Category Q3.

(Note to reviewer: The following may be used only if the supplemental registrant has obtained a Kosher certification.)

(Any Kosher Symbol such as:)

