

2779-61 10718
 UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

JUN 27 1995

Mohsen A. Sales
 Elf Atochem North America, Inc.
 Agrichemicals Division
 Decco Department
 1713 So. California Avenue
 Monrovia, CA 91016

Subject: Decco 240 Liquid Chlorine
 EPA Registration No. 2792-61
 Your Amendment Dated September 14, 1994

Dear Mr. Sales:

This is in response to your revised labeling with additional directions for use.

The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, is acceptable subject to the comments listed below. A stamped copy is enclosed for your records. Five copies of the finished labeling must be submitted before the product is released for shipment bearing the amended labeling.

1. On the container label, replace the environmental hazards text with:

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.

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

2. On page 5 of Instruction Booklet No. 1, in (B)(3) of the Directions for Use, add the word "sealed" so that it reads, "Maintain 1 ppm available chlorine in water used for cooling sealed cans after heat sterilization."

3. On page 6 of Instruction Booklet No. 1, in the statement, "Do not rinse sanitized commodities with water prior to packaging," replace the word "sanitized" with the word "treated".

4. On page 8 of Instruction Booklet No. 1, in the paragraph on brining-tank water for fish and shrimp, add an instruction to use only brining salts that are compatible with chlorine.

5. It is understood that the word "POISON" (next to the skull and crossbones on the container label) is to be in red.

6. On the container label, delete the Chemigation paragraph.

Your Instruction Booklet No. 2 has been omitted from the amended labeling, since chemigation is not an EPA-accepted use for chlorine. Otherwise your Instruction Booklet No. 2 would be in compliance with Pesticide Regulation (PR) Notice 87-1, with one exception. Near the bottom of page 1 you would need to either delete the statement, "A small-scale illustration of an acceptable sign is attached at the end of this label booklet," or else add to the end of the booklet the illustration given at the end of PR Notice 87-1.

If you have any questions about these comments, please call Wallace Powell at 703-305-6938.

Sincerely,



Ruth G. Douglas
Product Manager (32)
Antimicrobial Program Branch
Registration Division (7505C)

Enclosure

elf atochem

ACCEPTED
with COMMENTS
in EPA Letter Dated:

JUN 27 1995
Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide
registered under EPA Reg. No.
2792-61

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

DANGER: Corrosive to eyes, skin, and mucous membranes in the presence of moisture. It is fatal if inhaled. Do not breathe air containing this gas. Do not get in eyes, on skin, or on clothing.

ENVIRONMENTAL HAZARDS: The pesticide is toxic to fish. Do not discharge into lakes, streams, ponds, or public waters, unless in accordance with NPDES permit. For guidance contact the regional office of the EPA, the state authority authorized to issue NPDES permits.

CHEMICAL-PHYSICAL HAZARDS: Chlorine is a non-flammable gas which is liquified under pressure. Do not drop container. Keep away from intense heat or open sunlight. Chlorine is corrosive to most metals in the presence of moisture.

DIRECTIONS FOR USE:

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

STORAGE AND DISPOSAL

Keep containers away from heat. Do not store in direct sunlight. Do not drop containers. Empty cylinders should be properly identified with return tags and returned to the supplier according to prescribed instructions and practices of the supplier. All storage containers must have a weather resistant label attached near the outlet valve and must not be accessible to the general public. Do not contaminate water, food, or feed by storage or disposal. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

Directions for use continued on right panel

**DECCO 240
Liquid Chlorine**

To be used in the Decco Wash Process for control of organisms causing decay of artichokes, asparagus, carrots, cauliflower, celery, cherries, citrus fruits, cucumbers, nectarines, onions, peaches, peppers, potatoes, radishes, tomatoes and many other fresh fruit and vegetables after harvest as listed on the label. Also for surface sanitation of packing house equipment; other food processing equipment, and for sanitation of water.

Active Ingredient:	
Chlorine	99.5%
Inert Ingredients	0.5%



**DANGER
POISON**



FOR AGRICULTURAL AND INDUSTRIAL USE ONLY

KEEP OF REACH OF CHILDREN
DANGER

Statement of Practical Treatment and First Aid: If inhaled, move to fresh air, keep warm and quiet and call a physician. If not breathing, give artificial respiration, preferably mouth to mouth. If breathing is difficult, give oxygen. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Immediately get medical attention. Have approved U.S. Bureau of Mines Gas Masks available. Make daily inspection for leaks. Stop leak at once since it will become greater with time.

EPA Reg No 2792-61
EPA Est No. 37982-CA1[] -CA2[] -CA3[] -WA1[] 813-TX-5

Net Contents 150 lbs [] 2,000 lbs []

Note: This product meets AWWA B 301-59

Recommended Chlorine Concentration

<u>Commodity</u>	<u>Treatment Method</u>	<u>ppm Available Chlorine</u>
Apples	Dump Tank	100-150
	Flume	30-50
	Spray	100-150
Artichokes	Spray	100-150
Asparagus	Hydrocooler	125-150
	Spray	100-150
Bell Peppers	Spray	300-400
	Dump Tank	100-135
Broccoli	Spray	100-150
Brussel Sprouts	Spray	100-150
Cabbage (chopped) ¹	Spray	80-100
Carrots	Dump Tank and Flume	100-200
	Spray	50-100
Cauliflower	Spray	300-400
Celery	Spray	100
Corn	Spray	75-100
Cherries	Spray	75-100
Chopped Salad ¹	Spray	80-100
Cucumbers	Spray	75-100
Eggs	Spray Shell	50-200
	Tank	20
Fish and Shrimp	Brining Tank	3-5
	Spray	3-5
Garlic	Spray/Tank	75-150
Grapefruit ²	Spray	40-75
	Drench	100-150
Lemons ²	Spray	40-75
	Dump Tank	30-50
Lettuce (Chopped ¹)	Spray	80-100
Lettuce (Butter)	Spray	10-20
Lettuce (Romaine)	Spray	20-40
Meat	Processing Spray	1-5
	Reprocessing Spray	20-50
Melons (All varieties)	Spray	100-200
	Hydrocooler	30-75
Mushrooms ³	Spray	100-200
Onions (green)	Spray	75-120
Onions (dry)	Spray/Tank	75-150
Oranges ²	Spray	40-75
	Drench	100-200
Peaches and Nectarines	Spray	50-100
	Hydrocooler	30-75
Pears	Dump Tank	200-300
Peas (pod)	Spray	50-100
Peppers	Spray	300-400
Plums	Spray	50-100
	Hydrocooler	30-75
Poultry	Processing Spray	1-5
	Reprocessing Spray	20-50
Potatoes	Dump Tank	30-100
	Flume	200-300
Potatoes (White)	Spray	100-200
	Bleach	500-600
Radishes	Spray	100-150
	Tank	10-25
Spinach	Spray	75-150
Sweet Potatoes	Tank	100-150
Tomatoes	Tank	200-350
Yams	Spray	100-150
	Tank	100-200

DIRECTIONS FOR USE CONTINUED:

Decco 240 Liquid Chlorine is dispersed in water by ELF ATOCHEM N.A. INC. chlorinated equipment especially designed for this purpose. It is intended to be used only by Decco personnel or under the supervision or instruction of ELF ATOCHEM N.A. INC.

* Refer to product bulletin (Decco 240 Liquid Chlorine Instruction Booklet No. 1) for commodity treatment, sanitization of hard surfaces and water treatment instructions.

~~CHEMIGATION: Refer to supplemental labeling entitled "Decco 240 Liquid Chlorine Instruction Booklet No. 2" for use directions for chemigation. Do not apply this product through any irrigation system unless the supplemental labeling on chemigation is followed.~~

Note:

1. After treatment, the adhered moisture must be removed by a centrifugation process.
2. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0-7.5, using Calcium Carbonate buffer system in a Decco wash chlorinator unit under the supervision of Decco Personnel.
3. Mushrooms must be treated with an approved anti-oxidant after chlorine treatment to prevent browning.

WARRANTY AND DISCLAIMER

ELF ATOCHEM N.A. INC. warrants that this material conforms to the chemical description on the label and is reasonably fit for the purposes referred to in the Directions for Use, subject to the risks referred to therein. **ELF ATOCHEM N.A. INC. MAKES NO OTHER EXPRESS OR IMPLIED WARRANTY OF FITNESS OR MERCHANTABILITY OR ANY OTHER EXPRESS OR IMPLIED WARRANTY. IN NO CASE SHALL ELF ATOCHEM N.A. INC. OR SELLER BE LIABLE FOR CONSEQUENTIAL, SPECIAL OR INDIRECT DAMAGES RESULTING FROM THE USE OR HANDLING OF THIS PRODUCT INCLUDING, BUT NOT LIMITED TO, LOSS OF PROFITS, BUSINESS REPUTATION, OR CUSTOMERS; LABOR COST, OR OTHER EXPENSES INCURRED IN REPACKAGING, SORTING OR REPROCESSING.**

ELF ATOCHEM N.A. INC. and seller offer this product and the buyer and user accept it subject to the foregoing conditions of sale and warranty which may be varied only by agreement in writing signed by a duly authorized representatives of ELF ATOCHEM N.A. INC.

ELF ATOCHEM NORTH AMERICA, INC.
 DECCO DEPARTMENT
 Agrichemicals Division
 MONROVIA, CALIFORNIA 91017-0120

elf atochem

ATOC

DECCO

ELF ATOCHEM NORTH AMERICA, INC.
1713 S. California Avenue, Monrovia, California 91016-0120
Tel: (818) 358-1838, Tlx: 4720597, Fax: (818) 359-7248

DECCO 240 LIQUID CHLORINE

INSTRUCTION BOOKLET No. 1

EPA REG. NO. 2792-61

ACCEPTED
with COMMENTS
in EPA Letter Dated:

JUN 27 1995

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide
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2792-61

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

Always read the label before using any pesticide



00747

D) SAFETY RULES:

- 1) Chlorine is corrosive to iron, brass and copper. Plastic lines should be used whenever practicable.
- 2) Locate the chlorinator outside the building or room in which people normally work. Use plastic pipe to transport the chlorinated water.
- 3) Chlorine cylinder must be chained to a wall near the chlorinator.
- 4) If the chlorinator must be located inside the building, place it next to an outside wall or corner. Locate it as far away from the people working as possible.
- 5) Decco 240 Liquid Chlorine label should be attached to each cylinder. Above the cylinder a sign (approximately 10 x 14 inches) stating "DANGER-CHLORINE" should be posted in clear view.
- 6) Chlorine is highly reactive when in contact with OPP or SOPP. DO NOT mix chlorine with water solution or wax containing OPP or SOPP.
- 7) When chlorine and OPP is used on the same line, chlorine treated commodities should be followed by a fresh water rinse or have a minimum of 10 seconds interval between chlorine application and OPP application to allow the chlorine to dissipate.
- 8) Read and follow the chlorinator manual before operating or changing the chlorine cylinder.
- 9) Read and follow the precautionary statements and statement of practical treatment on the label before using this product.
- 10) Refer to the Chlorine Institute Manual for additional safety information.

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1/27/98

II) DAILY CHECK LIST:

1) Check for chlorine leaks:

This can be done by using ammonia, wet a swab with ammonia and go over places in the unit where leaks may occur. White smoke appears when ammonia comes in contact with chlorine gas. If a leak is detected, shut the system down completely. Do not operate the system until the leak is fixed.

2) Correct pH and chlorine concentration:

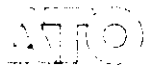
These are the most important factors that determine the effectiveness of chlorine. The chlorine concentration should be checked at least twice daily and adjustments should be made when ever necessary. Use test paper or field colorimetric test kit to determine the chlorine concentration and pH.

3) Decco Salt No. 14 tank:

Decco Salt No. 14 (Calcium Carbonate) is used as a pH buffer in the Decco wash process. The pH control is automatic and no adjustment is needed when using Decco Salt No. 14 (pH of 6.0-6.5). Use a 55 gallon plastic lined drum full of Decco Salt No. 14. Add more when the drum is less than 3/4 full. A constant flow of fresh water to this tank is necessary. The in-flow of water should be the same as the out-flow of chlorinated water. Percolate the chlorine from the bottom of the tank and take the chlorinated water from the top.

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III) DIRECTIONS FOR USE:

For surface sanitation of packing house equipment, meat, fish, poultry, egg, winery, cannery, and other food processing and packing plants, use the following instructions:

A) Sanitization of Hard Surfaces

1) Sanitization of nonporous food contact surfaces

Rinse Method:

A solution of 100 ppm available chlorine may be used in the sanitizing solution. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that available chlorine does drop below 50 ppm. Check the concentration of available chlorine using a chlorine test kit.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solutions, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, discard the solutions. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Immersion Method:

A solution of 100 ppm available chlorine may be used in the sanitizing solution. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that available chlorine does not drop below 50 ppm. Check the concentration of available chlorine using a chlorine test kit.

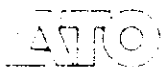
Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

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2792-61



9/2/97

2) **Sanitization of porous food contact surfaces:**

Rinse Method:

A solution of 600 ppm available chlorine may be used to sanitize porous food contact surfaces (i.e. wood chopping blocks). Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the 600 ppm sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

Immersion Method:

Prepare a solution containing 600 ppm available chlorine. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Prior to using equipment, immerse all surfaces in a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

Note: Sanitizers used in automated systems for sanitization of non-porous and porous food contact surfaces may be used for general cleaning, but may not be re-used for sanitizing purposes.

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B) Sanitization of Water

1) Sanitization of water cooling tower/evaporative condenser water

Slug feed method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm available chlorine in the water.

Subsequent dose: When microbial control is evident, maintain the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.

Intermitted feed method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm of available chlorine in the water.

Subsequent dose: When microbial control is evident, maintain the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.

Continuous feed method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm of available chlorine in the water.

Subsequent dose: Adjust the chlorinator to deliver chlorine continuously so a level of 1 ppm available chlorine can be maintained in the water. Badly fouled systems must be cleaned before treatment is begun.

Note: If additional additives, such as corrosive inhibitors, anti-foam agents and others are used in cooling tower, do not reuse this water on food or food contact surface unless these additives have food tolerances.

2) Chlorination of incoming water supply for in-plant chlorination

For entire incoming water supply, to be used in-plant chlorination, maintain in the water a free available chlorine residual of 5-7 ppm.

3) Can-cooling water

Maintain 1 ppm available chlorine in water used for cooling cans after heat sterilization.



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ELF ATOCHEM NORTH AMERICA, INC.
1713 S. California Avenue, Monrovia, California 91016-0120
Tel: (818) 358-1838, Tlx: 4720597, Fax: (818) 359-7248

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Directions for Use Continued

Under the Federal Insecticide,
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2792-61

For treatment of different commodities, use the following directions for treatment method and exposure time. When treating commodities, maintain the following temperatures for chlorinated water:

Tank/Flume: 60-70°F Spray: 65-75°F Hydrocooler: 34-40°F

Do not rinse sanitized commodities with water prior to packaging.

Apples:

- * Dump Tank: Immerse the apples for 45-90 seconds in water containing 100-150 ppm available chlorine.
- * Flume: Immerse the apples for 45-90 seconds in water containing 30-50 ppm available chlorine
- * Spray: Spray the apples for 5-15 seconds with water containing 100-150 ppm available chlorine.

Artichoke:

- * Spray: Spray the artichokes for 5-15 seconds with water containing 100-150 ppm available chlorine

Asparagus:

- * Hydrocooler: Hydrocool asparagus for 20-30 minutes in water containing 125-150 ppm available chlorine.
- * Spray: Spray asparagus for 5-15 seconds with water containing 100-150 ppm available chlorine.

Bell Pepper:

- * Spray: Spray bell peppers for 5-15 seconds with water containing 300-400 ppm available chlorine.
- * Dump Tank: Immerse the bell peppers for 2-5 minutes in water containing 100-135 ppm available chlorine.



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D-118

Broccoli:

- * Spray: Spray broccoli for 5-15 seconds with water containing 100-150 ppm available chlorine.

Brussels Sprouts:

- * Spray: Spray brussels sprouts for 5-15 seconds with water containing 100-150 ppm available chlorine.

Cabbage (chopped):

- * Spray: Spray chopped cabbage for 5-15 seconds with water containing 80-100 ppm available chlorine.

After treatment, the adhered moisture must be removed by a centrifugation process.

Carrots:

- * Dump Tank: Immerse the carrots in dump tank for 1-5 minutes in water containing 100-200 ppm available chlorine.
- * Flume: Immerse the carrots in flume for 1-5 minutes in water containing 100-200 ppm available chlorine.
- * Spray: Spray the carrots for 5-15 seconds with water containing 50-100 ppm available chlorine.

Cauliflower:

- * Spray: Spray the cauliflower for 5-15 seconds with water containing 300-400 ppm available chlorine.

Celery:

- * Spray: Spray the celery for 5-15 seconds with water containing 100 ppm available chlorine.

Corn:

- * Spray: Spray the corn for 5-15 seconds with water containing 75-100 ppm available chlorine.



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Cherry:

- * Spray: Spray cherries for 5-15 seconds with water containing 75-100 ppm available chlorine.

Chopped Salad:

- * Spray: Spray the chopped salad for 5-15 seconds with water containing 80-100 ppm available chlorine.

After treatment, the adhered moisture must be removed by a centrifugation process

Cucumber:

- * Spray: Spray the cucumbers for 5-15 seconds with water containing 75-100 ppm available chlorine.

Eggs:

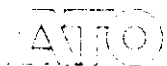
- * For eggs prepared for grading and packing, spray rinse the shell of washed eggs with warm water (90°F or higher, or at least 20°F warmer than the temperature of eggs, temperature should not exceed 130°F) containing 50-200 ppm available chlorine (7 CFR 56.76) until thoroughly wetted.
- * For eggs prepared for breaking, spray rinse the shell of washed eggs with warm water (90°F or higher, or at least 20°F warmer than the temperature of eggs, temperature should not exceed 130°F) containing 100-200 ppm available chlorine (7 CFR Part 59.515) until thoroughly wetted.

Do not apply potable water rinse. The solution should not be re-used to sanitize eggs. Allow the eggs to dry thoroughly before casing or breaking.

Fish & Shrimp:

- * When unloading the fish and shrimp into the washing tank, use potable, non-recirculated water containing 20 ppm of available chlorine. Spray wash the fish and shrimp with water containing 3-5 ppm of available chlorine after taking them from the tank.
- * When using brining tank in the final wash, chlorinate the tank and maintain 3-5 ppm of available chlorine in the water. Do not expose fish and shrimp to this solution for more than 20 seconds. Change the solution at least once every hour.

Do not reuse these solutions for any other purpose. Do not rinse the fish and shrimp with water after sanitation.



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DECCO

ELF ATOCHEM NORTH AMERICA, INC.
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Tel: (818) 358-1838, Tlx: 4720597, Fax: (818) 359-7248

11/07/97

Garlic:

- * Tank: Immerse the garlic in the tank for 2-5 minutes in water containing 75-150 ppm available chlorine.
- * Spray: Spray the garlic for 5-15 seconds with water containing 75-150 ppm available chlorine.

Grapefruit:

- * Spray: Spray the grapefruit for 5-15 seconds with water containing 40-75 ppm available chlorine.
- * Drench: Drench the grapefruit for 3-5 minutes with water containing 100-150 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank

Lemon:

- * Dump tank: Immerse the lemons for 2-3 minutes in water containing 30-50 ppm available chlorine.
- * Spray: Spray the lemons for 5-15 seconds with water containing 40-75 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank

Lettuce (Chopped):

- * Spray: Spray the chopped lettuce for 5-15 seconds with water containing 80-100 ppm available chlorine.

After treatment the adhered moisture must be removed by a centrifugation process

Lettuce (Butter):

- * Spray: Spray the butter lettuce for 5-15 seconds with water containing 10-20 ppm available chlorine.



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150+11

Lettuce (Romaine):

- * Spray: Spray romaine lettuce for 5-15 seconds with water containing 20-40 ppm available chlorine.

Meat:

- * Processing Water: when processing meat, spray wash the meat with water containing 1-5 ppm of available chlorine (Refer to LPSNC, Part II, Category G4).
- * Reprocessing Water: when reprocessing meat carcasses spray wash the meat carcass with final wash water containing 20-50 ppm of available chlorine (Refer to LPSNC, Part II, Category G4).

(LPSNC = "The List of Proprietary Substances and Non-food Compounds" US Government Printing Office)

Melons (all varieties):

- * Spray: Spray the melons for 5-15 seconds with water containing 100-200 ppm available chlorine.
- * Hydrocooler: Hydrocool melons for 20-30 minutes with water containing 30-75 ppm available chlorine.

Mushrooms:

- * Spray: Spray the mushrooms for 5-15 seconds with water containing 100-200 ppm available chlorine.

Mushrooms must be treated with an anti-oxidant after chlorine treatment to prevent browning

Onions (dry):

- * Tank: Immerse the onions for 2-3 minutes in water containing 75-150 ppm available chlorine.
- * Spray: Spray the onions for 5-15 seconds with water containing 75-150 ppm available chlorine.

Onions (Green):

- * Spray: Spray the green onions for 5-15 seconds with water containing 75-120 ppm available chlorine.



Oranges:

- * Spray: Spray the oranges for 5-15 seconds with water containing 40-75 ppm available chlorine.
- * Drench: Drench the oranges for 3-5 minutes with water containing 100-200 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank

Peach & Nectarines:

- * Spray: Spray peaches and nectarines for 5-15 seconds with water containing 50-100 ppm available chlorine.
- * Hydrocooler: Hydrocool peaches and nectarines for 20-30 minutes with water containing 30-75 ppm available chlorine.

Pears:

- * Dump tank: Immerse the pears for 2-3 minutes in water containing 200-300 ppm available chlorine.

Peas (pod):

- * Spray: Spray the peas for 5-15 seconds with water containing 50-100 ppm available chlorine.

Plum:

- * Spray: Spray the plums for 5-15 seconds with water containing 50-100 ppm available chlorine.
- * Hydrocooler: Hydrocool plums for 20-30 minutes with water containing 30-75 ppm available chlorine.

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Peppers:

- * Spray: Spray the peppers for 5-15 seconds with water containing 300-400 ppm available chlorine

Potato:

- * Dump tank: Immerse the potatoes for 2-5 minutes in water containing 30-100 ppm available chlorine.
- * Flume: Immerse the potatoes for 2-5 minutes in water containing 200-300 ppm available chlorine.
- * Spray: Spray the potatoes for 5-30 seconds with water containing 100-200 ppm available chlorine.

Potato (white variety):

- * Spray: Spray the white potatoes for 5-20 seconds with water containing 500-600 ppm available chlorine.

This concentration of chlorine should be used only if bleaching of potatoes is desirable.

Poultry:

- * Processing Water: when processing poultry, spray wash the poultry with water containing 1-5 ppm of available chlorine (Refer to LPSNC, Part II, Category G4).
- * Reprocessing Water: when reprocessing poultry carcasses internally contaminated with feces, spray wash the poultry with water containing 20-50 ppm available chlorine. This concentration of available chlorine can also be used in poultry chiller water. (Refer to LPSNC, Part II, Category G4).

(LPSNC - "The List of Proprietary Substances and Non-food Compounds" US Government Printing Office)



Radishes:

- * Tank: Immerse the radishes for 1-1.5 minutes in water containing 10-25 ppm available chlorine.
- * Spray: Spray the radishes for 5-15 seconds with water containing 100-150 ppm available chlorine.

Spinach:

- * Spray: Spray the spinach for 5-15 seconds with water containing 75-150 ppm available chlorine.

Sweet Potatoes:

- * Tank: Immerse the sweet potatoes for 2-3 minutes in water containing 100-150 ppm available chlorine.

Tomatoes:

- * Tank: Immerse the tomatoes for 2-3 minutes in the tank containing 200-350 ppm available chlorine.
- * Spray: Spray the tomatoes for 5-15 seconds with water containing 100-150 ppm available chlorine.

Yam:

- * Tank: Immerse the yams for 2-3 minutes in water containing 100-200 ppm available chlorine.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

JUN 27 1995

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the Pesticide
registered under EPA Reg. No.

2792-61