2792-62



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

05 23 2012

OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

May 23, 2012

Mohsen A. Sales Technical Service Manager Decco US Post-Harvest, Inc. 1713 S. California Avenue Monrovia, CA 91016

Subject: AGCLOR 310 EPA Registration Number: 2792-62 Application Date: May 9, 2012 EPA Receipt Date: May 10, 2012

Dear Mr. Sales:

This acknowledges receipt of the above notification application, submitted under the provision of PR Notice 98-10, FIFRA 3(c)9.

Proposed Notifications:

Update storage and disposal statement

General Comments:

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

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

Should you have any questions or comments concerning this letter, please contact Adam Heyward via email at <u>heyward.adam@epa.gov</u> or by telephone at (703) 347-0274 during the hours of 6:00 am to 2:30 pm EST.

Sincerely

Mobisha Harris Product Manager (32) Regulatory Management Branch II Antimicrobials Division (7510P)

~	((and the second	Print For	
Please read instructions on reverse before coeting form. United States Environmental Protect Washington, DC 20			tion Agency		Re	Registration Amendment		0 Approvel expires 2-28 OPP Identifier Number	
		Applicati	on for Pestic	ide - Sec	tion I		l		
1. Company/Product Number			2. EPA Product Manager		nager		3. Propos	roposed Classification	
2792-62			PM#				× Nor	10	Restricte
4. Company/Product (Name) Agclor 310			32						
5. Name and Address of Applicant (Include ZIP Code) Decco US Post-Harvest Inc. 1713 S. California Ave. Monrovia, CA 91016			6. Expedited Reveiw. In accordance with FIFRA Section 3(c)(3) (b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No.						
Check if t	his is a new address	and a set	Product Name						
			Section -						
Amendment - Expl Resubmission in re Notification - Expla Explanation: Use addit Notification per PR No	esponse to Agency lette ain below. ional page(s) if necessa otice 2007-4. Please se	ry. (For sectio		Agency let "Me Too" Other - Exp	d labels in i ter dated Application. blain below.	-			
Child-Resistant Packaging		1	Water Soluble Packaging 2. Type of Contai						
Yes X No Yes No			Yes Text				Metal Plastic Glass		
* Certification must be submitted				" No. per Paper e wgt container Other (Specify)					
X Label				etail Container 5. Location of Label 55 Gallons Minipulation			Directions accompaning product		
6. Manner in Which Label	X Litho	graph Other r glued ciled							
		Stend	Section - I	v					
1. Contact Point <i>(Comple</i>	te items directly below	for identificati			if necessar	y, to proce	ss this appli	cation.)	
Name Mohsen A. Slaes			Title Te			elephone No: (Include Area Code) 18-317-0732			
	tements I have made or any knowlinglly false or le law.		all attachments th					ete Appli eceived (Stan)	
2. Signature Mohsen A. Salles			3. Title Technical Service Manager						
4. Typed Name Mohsen A. Sales			5. Date May 9, 2012						

EPA Form 8570-1 (Rev. 3-94) Previous editions are obsolete.

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Yellow - Applicant Co

May 9, 2012

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

Subject: Agclor 310 EPA Reg. No. 2792-62 Notification of label change per PR Notice 2007-4

Dear Sir:

As required by the PR Notice 2007-4 attached please find 3 copies the product label with updated container statement and EPA Form 8570-1.

The statements that have been removed from the label are strikethrough and the added statements are in *italic*.

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This notification is consistent with guideline in PR Notice 2007-4 and the requirements of EPA's regulations at 40 CFR §§156.10, 156.140, 156.144, 156.146, and 156.156. No other changes have been made to the labeling or the Confidential Statement of Formula for 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 the amended label is not consistent with the requirements of 40 CFR §§156.10, 156.140, 156.144, 156.146, and 156.156, this product may be in violations of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

If you have any questions please contact me at 818-317-0732 or via e mail <u>mohsen.sales@uniphos.com</u>.

Sincerely;

Johnen A- Sales

Mohsen A. Sales Technical Service Manager

DECCO US POST-HARVEST INC. 1713 SOUTH CALIFORNIA AVENUE • MONROVIA, CALIFORNIA • 91016 PHONE: 626-359-8240 • FAX: 626-359-7248

AGCLOR[®] 310

A solution of Sodium Hypochlorite for control of organisms causing decay of apples, asparagus, cabbage, carrots, cauliflower, celery, cherries, citrus, cucumbers, lettuce, mushrooms, nectarines, onions, peaches, pears, peppers, potatoes, prunes, quinces, and radishes after harvest.

NOTIFICATION Dete Reviewed: 2/22/1~ Reviewed By: 4 Ahyan

EPA Reg. No. 2792-62 EPA Est. No. 2792-CA-1 Net Contents: 55 Gallons

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DANGER

KEEP OUT OF REACH OF CHILDERN

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

	FIRST AID				
If swallowed:	 Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person. 				
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. 				
If inhaled:	 Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice. 				
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. 				
	EMERGENCY TELEPHONE NUMBERS:	éce			
	CHEMTREC: 800-424-9300 MEDICAL: 303-623-5716 Rocky Mountain Poison Control Center				
Have the product container treatment.	r or label with you when calling a poison control center or doctor, or going for	CLO			
	NOTE TO PHYSICIAN	5.			
Probably	mucosal damage may contraindicate the use of gastric lavage.				

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive, may cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash thoroughly after handling. Remove and wash contaminated clothing promptly. Avoid breathing vapors and mist. Use with adequate ventilation. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish and aquatic organisms. 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.

PHYSICAL AND CHEMICAL HAZARDS: STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, etc., or with ammonia, acids, detergent, toilet bowl cleaners, rust removers, vinegar, or other chemicals may release hazardous gases irritating to eyes, lungs, and mucous membranes.

DIRECTIONS FOR USE:

NOTICE TO USER: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. This labeling must be in the possession of the user at the time of pesticide application.

STORAGE AND DISPOSAL

Agelor degrades with age. Storage at temperature above 70[°]F increases breakdown. Store in a cool, dry, well ventilated area away from direct sunlight.

In case of spill, flood with large quantities of water. Rinse empty container thoroughly with water and either return it to the manufacturer or discard by placing in trash collection. Product or rinsate that cannot be used, should be diluted with water and disposed of in a sanitary sewer. Do not contaminate food or feed by storage, disposal, or eleaning of equipment.

STORAGE AND DISPOSAL

PESTICDE STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. Do not contaminate food or feed by storage, disposal or cleaning of equipment. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer.

PESTICIDE DISPOSAL: Pesticide wastes may be 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 guideline.

CONTAINER HANDELING:

NON-REFILLABLE CONTAINER. Do not reuse or refill this container. Offer for recycling if available or place in trash collection.

CONTAINER CLEANING: Triple rinse or pressure rinse container (or equivalent) promptly after emptying.

Triple Rinse: If container has a capacity greater than five (5) gallons, triple rinse as follows: Empty remaining contents into application equipment or mix tank. Fill the container ¹/₄ full with water. Replace and tighten closure. Tip container on its side and roll 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 the mix tank or store rinsate for later use or disposal. Repeat this procedure two more time. If the container has a capacity of five (5) gallons or less, triplr rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container ¹/₄ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal after the flow begins to drip. The container ¹/₄ full with water and recap. Shake for later use or disposal. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal to drip. Repeat this procedure two more times.

Pressure Rinse: Pressure rinse as follows: Empty the remaining contents into application equipment or mix tank and continue to drain for 10 seconds after the flow begins to drip. Hold container upside down over application equipment or mix tank or collect rinsate for later use or disposal. Insert pressure rinsing nozzle in the side of the container, and rinse at 40 psi for at least 30 seconds. Drain for 10 seconds after the flow begins to drip. APPLICATION: For recommended concentration of available chlorine for various commodities to be treated see table on right panel. To obtain a 100 ppm solution of chlorine, add 0.75 gallons of AGCLOR to 1,000 gallons of water. Use of DECCO BUFFER 311 to control pH is highly recommended (0.75 gallons).

For other application rates, use appropriate dilutions.

For Citrus Canker Quarantine:

Use of AGCLOR at 200 ppm at pH 6.0 to 7.5 is achieved by adding 1.5 gallons of AGCLOR to 1,000 gallons of water along with 1.5 gallons of DECCO BUFFER 311. Apply for two minutes using a suitable spray or dip tank treatment.

NOTE: This product degrades with age. Monitoring chlorine level and increasing dosage, as necessary, is recommended to obtain the required level of available chlorine. Since chlorine reacts readily with dirt and other organic matter in dip tanks, the concentration should be checked at least three to four times each day by use of colorimetric or titrimetric kit or indicator paper. Once opened, use the entire contents of the container within 30 days.

FOR THE SANITATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD: A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product with 10 gallons water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, 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, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning, but may not be re-used for sanitizing purposes.

Recommended levels of ulorine:					
Commodity	pm of available chlorine to use				
Apple	150-200				
Artichokes	100-150				
Asparagus	125-150				
Brussels Sprouts	100-150				
Carrots	100-200				
Cauliflower	300-400				
Cherry	75-100				
Celery	100-110				
Chopped Cabbage ²	80-100				
Chopped Lettuce ²	80-100				
Citrus (spray, flood, dip, drench)	200				
Cucumbers	300-350				
Green Onions	75-120				
Melons ⁵					
Mushrooms ³	100-150				
	100-120				
Peaches, Nectarines & Plums	50-100				
Pears (without buffer)	200-300				
Peppers ^{1,4}	300-400				
Potatoes ^{1,4}	65-125				
Pomegranates(spray, flood, dip, drench)					
Radishes	100-150				
Stone fruits (Hydrocooler)	30-75				
Tomatoes	300-350				

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NOTE:

1. Concentration given for use in flow through washer systems only.

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

3. After treatment with the chlorinated water, the mushrooms must be treated with an approved anti-oxidant to prevent browning.

4. For treating peppers in a dump tank use 100-135 ppm Cl₂; For treating potatoes in a pit system use 100-150 ppm Cl₂; For treating tomatoes in a dump tank system use 70-120 ppm Cl₂.

5. For Hydrocooler use 10 ppm.

WARRANTY AND DISCLAIMER

DECCO US POST-HARVEST 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. DECCO US POST-HARVEST INC. MAKES NO OTHER EXPRESS OR IMPLIED WARRANTY OF FITNESS OR MERCHANTABILITY OR ANY OTHER EXPRESS OR IMPLIED WARRANTY. TO THE EXTENT ALLOWED BY APPLICABLE LAW, IN NO CASE SHALL DECCO US POST-HARVEST 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 INCURRED IN REPACKAGING, OTHER EXPENSES SORTING OR REPROCESSING.

DECCO US POST-HARVEST 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 representative of DECCO US POST-HARVEST INC.

DECCO US POST-HARVEST INC. 1713 S. California Ave. Monrovia, CA 91016-0120

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Revised 5/8/2012