

#### U.S. ENVIRONMENTAL PROTECTION AGENCY

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

EPA Reg.	Number:

Date of Issuance:

3377-80

12/05/17

NOTICE OF PESTICIDE:	
X Registration	
Reregistration	
(under FIFR A as amended)	

Conditional

Name of Pesticide Product:

**DBDMH FSI** 

Term of Issuance:

Name and Address of Registrant (include ZIP Code):

John B. Dubeck Attorney, Keller & Heckman LLC Representing Albemarle Corporation 1001 G Street N.W., Suite 500 West Washington D.C. 20001

**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 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)(B). You must comply with the following conditions:

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

Signature of Approving Official:	Date:
iQ-1	12/05/17
Demson Fuller, Product Manager 32	
Regulatory Management Branch II	
Antimicrobials Division (7510P)	

EPA Form 8570-6

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- 2. You are required to comply with the data requirements described in the DCI Order identified below:
  - a. 1,3-Dibromo-5,5-dimethylhydantoin-GDCI-006317-1699

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): <a href="http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division">http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division</a>

- 3. Make the following label changes before you release the product for shipment:
  - Revise the EPA Registration Number to read, "EPA Reg. No. 3377-80."
- 4. Submit one copy of the final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process.

Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

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 08/17/2010

If you have any questions, please contact Demson Fuller by phone at 703-308-8062, or via email at fuller.demson@epa.gov.

Sincerely,

Demson Fuller, Product Manager 32 Regulatory Management Branch II Antimicrobials Division (7510P) Office of Pesticide Programs

Enclosure: Stamped Label

### DBDMH FSI

Antimicrobial Wash and Process Water Treatment for Fruits and Vegetables
Food Contact Surface Sanitizer
Sanitizer for Food Equipment
Sanitizer for Food Conveyors
Shell Egg Sanitizer

This product is not intended for control of any public health organisms on fruit and vegetable surfaces.

Active Ingredient	
1,3-dibromo-5,5-dimethylhydantoin	.99.4%
Other Ingredients	0.6%
TOTAL	100.0%

Available bromine: 111% (expressed as chlorine: 49%)

### ACCEPTED

12/05/2017

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 3377-80

# KEEP OUT OF REACH OF CHILDREN DANGER

#### **FIRST AID**

**If in eyes:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice.

**If on skin or clothing:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

**If inhaled:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. Call a poison control center or doctor for further treatment advice.

**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.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

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

In case of emergency endangering life or property involving this product, call collect (225) 344-7147

EPA Reg.	No.	3377-
EPA Est.		

ALBEMARLE CORPORATION 451 Florida Street Baton Rouge, LA 70801

Net Contents	
Batch Number:	

## PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER. CORROSIVE.** Causes irreversible eye damage and skin burns. May be fatal if swallowed. Harmful if inhaled or absorbed through skin. Do not get on skin, in eyes, or on clothing. Avoid breathing dust. Wear goggles, face shield, or safety glasses. Wear coveralls worn over long-sleeved shirt and long pants, socks, chemical-resistant footwear, and natural rubber gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

#### **ENVIRONMENTAL HAZARDS**

This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or public 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 sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

#### PHYSICAL AND CHEMICAL HAZARDS

Strong oxidizing and brominating agent. Mix only with water. Avoid contact with reducing agents, acids, ammonia-containing products, organic materials (such as aldehydes and alcohols) and other oxidizing agents (such as calcium hypochlorite). Do not add this product to any dispensing device containing remnants of any other product. Such use may cause a violent reaction leading to fire or explosion. Contamination with moisture or other chemicals may start a chemical reaction with generation of heat, liberation of hazardous gases and possible generation of fire and explosion. In case of contamination or decomposition, do not reseal container. If possible, isolate container in open air or well-ventilated area. Flood with large volumes of water, if necessary.

#### **DIRECTIONS FOR USE**

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

#### For Treatment of *Processed* Fruit and Vegetable Surfaces subject to FDA regulations:

DBDMH FSI will reduce the level of spoilage and decay causing non-public health organisms on the surface of processed fruits and vegetables. This product is not intended for control of any public health organisms on fruit and vegetable surfaces. These use conditions are consistent with and permitted by Food Contact Notification 1118.

This product must be dissolved in water in an appropriate feeder before being used in any application. The concentration of this product should never exceed 900 ppm total bromine in the water contacting the fruit and vegetables. Product should be fed to the wash water or process water to maintain the desired level of bromine. Bromine levels must be monitored periodically during the day using a suitable bromine test kit.

The fruits and vegetables can be sprayed or submerged in the treated water followed by adequate draining. Minimum contact times of 45 seconds continuous spray application and one minute for submersion are recommended. Rinse treated fruit and vegetables with potable water.

#### For Treatment of Raw, Unprocessed Fruit and Vegetable Surfaces under EPA regulations:

DBDMH FSI will reduce the level of spoilage and decay causing non-public health organisms on the surface of raw, unprocessed fruits and vegetables. This product is not intended for control of any public health organisms on fruit and vegetable surfaces.

This product must be dissolved in water in an appropriate feeder before being used in any application. The concentration of this product should never exceed 900 ppm total bromine in the water contacting the fruit and vegetables. Product should be fed to the wash water or process water to maintain the desired bromine level. Bromine levels must be monitored periodically during the day using a suitable bromine test kit.

The fruits and vegetables can be sprayed or submerged in the treated water followed by adequate draining. Minimum contact times of 45 seconds continuous spray application and one minute for submersion are recommended. A potable water rinse is not required if treatment occurs in, or on route to, a facility where the food is only treated in a manner that does not change the status of the food as a raw agricultural commodity (including washing, waxing, fumigating or packing); otherwise, a potable water rinse is required. These use conditions are consistent with and permitted by Food Contact Notification 1118.

DBDMH FSI can be used on the following types of fresh, post-harvest and further processed fruits and vegetables:

#### Vegetables:

- Root and tuber vegetables: Carrot, potato, radish, rutabaga, sweet potato, yam, beet
- Leaves of root and tuber vegetables: Turnip greens and sugar beet
- Bulb vegetables: Onion (bulb and green), leek, garlic, shallot
- Leafy vegetables: Lettuce (head and leaf), celery, fennel, endive, parsley, cilantro, radicchio, rhubarb, spinach
- Brassica leafy vegetables: Broccoli, Brussel sprouts, cabbage, cauliflower, mustard greens, mustard spinach, collards, kale
- Legumes [succulent or dried]: Bean (field, kidney, lima, mung, navy, pinto, snap, wax), lentil, pea (dwarf, garden, English, field, edible-pod), alfalfa, soybean
- Fruiting vegetables: Pepper (bell, pimento, sweet), tomato, tomatillo, eggplant
- Cucurbits: Cucumber, melon (cantaloupe, crenshaw, honeydew, honey ball, mango melon, muskmelon, pineapple melon, watermelon), summer squash, pumpkins, winter squash

#### Fruits:

- Citrus fruits: Sweet orange, sour orange, lemon, lime, tangelo, mandarin (tangerine), citrus citron, kumquats, grapefruit, satsuma
- Pome fruits: Apples and pears
- Stone fruits: Sour and tart cherry, peach, nectarine, plum, prune, apricot
- Berry and Small fruits: Grape, kiwifruit, cranberries, blackberries, blueberries, raspberries, strawberries

<u>Sprouts and seed of</u>: Vegetables and fruits that are listed on this label [alternatively one of the following words "insert" "technical bulletin" "brochure" would be used if applicable] including, root and tuber vegetables, bulb vegetables, leafy vegetables, Brassica leafy vegetables, legumes, fruiting vegetables, cucurbits, citrus fruits, pome fruits, stone fruits, small fruits and berries, mustard, barley

<u>Miscellaneous</u>: Asparagus, avocado, globe artichoke, banana, fig, hops, mango, okra, papaya, pawpaw, peanut, persimmon, pineapple, water chestnut and watercress

SANITIZING FOOD CONTACT HARD SURFACES including use of meat, poultry, fruits and vegetables processing equipment

This product must be dissolved in water in an appropriate feeder before being used in any application. FOR EQUIPMENT: After washing and rinsing equipment and just before use, sanitize with a solution concentration of 50 - 200 ppm total bromine for at least one minute. At this concentration DBDMH FSI is effective against *Salmonella enterica (formerly Salmonella typhi)* (ATCC 6539), *Escherichia coli* O157:H7 (ATCC 35150) and *Listeria monocytogenes* (ATCC 19177). Use immersion, spray or circulation technique, as appropriate. Drain thoroughly.

Optional marketing language:

(TYPES OF SURFACES:)

This product can be used as a sanitizer on hard, non-porous surfaces such as:

Sealed concrete Painted surfaces Chrome Sealed granite Sealed limestone Enamel Sealed marble Fiberglass Sealed slate Glass Glazed ceramic Sealed stone Glazed enameled surfaces Sealed terra cotta Glazed porcelain Sealed terrazzo Laminated surfaces Stainless steel Metal Woodwork, finished

Plastic (such as polystyrene or polypropylene)

# FOR CONTINUOUS SANITIZING TREATMENT OF FOOD CONVEYORS including use on conveyors for poultry, meat, and fruits & vegetables

This product must be dissolved in water in an appropriate feeder before being used in any application. Wash, rinse and sanitize conveyance equipment. During processing, apply product at a 50 - 200 ppm total bromine level to conveyors with suitable feeding equipment. At this concentration DBDMH FSI is effective against *Salmonella enterica*, *Escherichia coli* O157:H7 and *Listeria monocytogenes*. Controlled volumes of sanitizer are applied to return portion of conveyor or through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.

NOTE: FOR MECHANICAL OPERATIONS: Prepared use solutions may not be reused for sanitizing, but may be reused for other purposes, such as cleaning.

FOR MANUAL OPERATIONS: Fresh sanitizing solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.

#### SANITIZING SHELL EGGS INTENDED FOR FOOD

This product must be dissolved in water in an appropriate feeder before being used in any application. To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray or immerse with a solution containing up to 500 ppm total bromine. The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs that have been sanitized with this bromine compound may be broken or used in the manufacture of egg products without a potable water rinse. Eggs should be reasonably dry before casing or breaking. The solution must not be reused for sanitizing eggs.

Note: Only clean, whole eggs can be used for sanitizing. Dirty, cracked, or punctured eggs cannot be sanitized.

#### STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage, disposal or cleaning of equipment.

STORAGE: Keep container tightly closed when not in use. Store in a well-ventilated, cool (<120°F), dry area away from heat and flame.

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: Nonrefillable rigid 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 1/4 full with water. Replace and tighten closures. Tip container on its side and roll in 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 end and tip it back and forth several times. Empty rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times. Then offer for recycling or reconditioning, or puncture and dispose of in trash or in a sanitary landfill, incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

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