

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

June 30, 2005

Jonathan Hooks
Stearns Packaging Corporation
4200 Sycamore Avenue
P.O. Box 3216
Madison, WI 53704

Subject: Hypo-Chlor Formula 6.40
EPA Registration No. 3640-64
Application Date: April 12, 2005
Receipt Date: April 14, 2005

Dear Mr. Hooks:

The following amendment submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, is accepted with conditions.

Labeling Change

- To update dilution table

Conditions

1. Revise the Ingredient Statement as follows:

ACTIVE INGREDIENT:	
Sodium Hypochlorite	6.40%
OTHER INGREDIENTS	<u>93.60%</u>
TOTAL	100.00%

2. Revise the establishment number to read "EPA Est. No. 3640-WI-1"

General Comments

A stamped copy of the labeling accepted with comments is enclosed. Submit one copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

CONCURRENCES							
SYMBOL	7510C						
SURNAME	Henson						
DATE	6-30-05						

Should you have any questions or comments concerning this letter, please call Wanda Henson at (703) 308-6345.

Sincerely,

Emily H. Mitchell
Product Manager - Team 32
Regulatory Management Branch II
Antimicrobials Division (7510C)

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

DANGER: Corrosive. May cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Wear safety glasses or goggles and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

DILUTION TABLE

Available Chlorine	Preparation	Applications
600 ppm	6 oz. to 4 gals. water.	Sanitation of Porous Food Contact Surfaces.
200 ppm	2 oz. to 4 gals. water.	Food Egg Sanitation.
100 ppm	1 oz. to 4 gals. water.	Sanitation of Non-Porous Food Contact Surfaces. Minimum 2 Minute Contact Time Required.

ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic organisms.

Physical or Chemical Hazards: STRONG OXIDIZING AGENT. Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas that is irritating to eyes, lungs and mucous membranes.

DIRECTIONS FOR USE

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

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage as necessary to obtain the required level of available chlorine.

Storage and Disposal: Do not contaminate food or feed by storage, disposal or cleaning of equipment.

Storage: To avoid deterioration, store this product in a cool dry area, away from direct sunlight and heat. In case of spill, flood areas with large quantities of water.

Disposal: If empty. Do not reuse this container. Place in trash or offer for recycling if available.

If partly filled: Call your local solid waste agency for disposal instructions. Never place undiluted unused product down any indoor or outdoor drain.



ACTIVE INGREDIENT: Sodium Hypochlorite..... 6.40%
OTHER INGREDIENTS: 93.60%
Total 100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER
 First Aid

If in Eyes	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Take off contaminated clothing. Immediately rinse skin with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.
If Swallowed	<ul style="list-style-type: none"> Immediately call a poison control center or doctor 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 Inhaled	<ul style="list-style-type: none"> 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.
Have the product container or label with you when calling a poison control center or doctor or going to treatment. Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.	

ST-1

SEE ADDITIONAL PRECAUTIONS ON SIDE PANEL

EPA Reg. No. 3640-64 EPA Est. No. 8005 WI-1

STEARNS

STEARNS PACKAGING CORPORATION
 4200 Sycamore Avenue • Madison, Wisconsin 53714

NET CONTENTS: 1 U.S. FL. GALLON (3.78 LITERS)

ACCEPTED
 with COMMENTS
 EPA Letter Dated:

JUN 30 2005

Under the Federal Insecticide,
 Fungicide and Rodenticide Act as
 amended for the pesticide,
 registered under EPA Reg. No. 3640-64

SANITATION OF NONPOROUS FOOD

Rinse Method: A solution of 100 ppm test kit is available. Solutions contain tested and adjusted periodically to ensure a 100 ppm sanitizing solution by the kit is available, prepare a sanitizing water to provide approximately 200 ppm in normal manner. Prior to use, thoroughly with the sanitizer for at least 2 minutes determined by a suitable test kit, either ppm residual. Do not rinse equipment. Sanitizers used in automated systems for sanitizing purposes.

Immersion Method: A solution of 100 ppm chlorine test kit is available. Solutions must be tested and adjusted periodically. Prepare a 100 ppm sanitizing solution if no test kit is available, prepare a sanitizing solution of water to provide approximately 200 ppm in normal manner. Prior to use, immerse equipment with water after treatment. Sanitizers used in automated systems for sanitizing purposes.

Clean in Place Method: Thoroughly chlorine sanitizing solution equal to a ratio of 2 oz. product to 4 gallons of all extremities, the system is complete. Close drain valves and hold water surfaces. Remove some cleaning solution from cleaning/sanitizing process if effluent is present.

SANITATION OF POROUS FOOD CONTACT SURFACES

Rinse Method: Prepare a 600 ppm water. Clean surfaces in the normal manner, maintaining contact for at least 2 minutes. Use 2 oz. of this product with 4 gallons of available chlorine solution. Do not soak equipment overnight.

AGRICULTURAL USES

Food Egg Sanitization: Thoroughly mix 2 oz. of this product with warm water to produce a 200 ppm sanitizing solution. The sanitizer temperature should be 130°F. Spray the warm sanitizer to the eggs. Allow the eggs to thoroughly dry or breaking. Do not apply a potable water solution to sanitize egg.