PJUST	3131-37	OMB No. 2020	-0060, Approval expires 2-28-95		
Reese read instructions on reverse before completing form. United States Environmental Protection Washington, DC 20460	Agency	Registratio Amendmer Other	n OPP Identifier Number		
Application for Pesticide - Section I					
1. Company/Product Number	2. EPA Product Manager 3. Proposed Classification				
3838-37 4. Company/Product (Name)			X None Restricted		
Quat Rinse	31				
5. Name and Address of Applicant <i>(Include ZIP Code)</i> Essential Industries, Inc. P.O. Box 12	<ul> <li>6. Expedited Review. In accordance with FIFRA Section 3(c)(3)</li> <li>(b)(i), my product is similar or identical in composition and labeling to:</li> </ul>				
Merton, WI 53056-0012	EPA Reg. No				
Check if this is a new address	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.				
X Notification - Explain below.	Other - Explain below.				
Explanation: Use additional page(s) if necessary. (For section I and Section II.)					
Notification of label revisions per PR Notices 93-10 and 95-1.					
This notification is consistent with the provisions of PR Notice 95-2 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential state-					
40 CFR 152.46, and no other changes have been made to the labeling or the confidential state- ment of formula of this product. (Section II continued on nont page) Section - III					
1. Material This Product Will Be Packaged In:					
Child Resistant Packaging Unit Packaging	Water Soluble Packaging 2. Type of Container				
Yes Yes	Yes	Yes Metal Plastic			
x No	X No				
* Certification must If "Yes" No. per Unit Packaging wgt. container	lf "Yes" No.per Package wgt container		iper iher (Specify)		
3. Location of Net Contents Information 4. Size(s) Retai					
	, 5, 30 and 55gal. On Labeling accompanying product				
6. Manner in Which Label is Affixed to Product Lithograph Paper glued Stenciled k Other <u>Silkscreen and pressure sensitive</u> label					
	Section - IV				
1. Contact Point (Complete items directly below for identification					
	ïtle		ephone No Hinclude Area Code)		
Pam Larsen       Regulatory Specialist.       414-538-1122         Certification       6. Date Application         Lecrtify that the statements I have made on this form and all attachments thereto are true, accurate and complete.       6. Date Application         Lacknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under epplicable law.       6. Date Application					
2. Signature 3.	. Title				
David a Soherne	Marketing Director				
4. Typed Name 5. David A. Schauer	. Date 9/28/95				
	and the second				

EPA Form 8570-1 (Rev. 8-94) Previous editions are obsolete.

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(continuation of Section II)

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 95-2 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.

5 4 1



# DISINFECTANT DEODORIZER · SANITIZER

EPA Reg. No. 3838-37 · EPA Est. No. 3838-WI-1

## **ACTIVE INGREDIENTS**

n-Alkyl (60%C <sub>14</sub> , 30% C <sub>16</sub> , 5% C <sub>12</sub> , 5% C <sub>18</sub> )	
dimethyl benzyl ammonium chlorides	5.00%
n-Alkyl (68% C <sub>12</sub> , 32% C <sub>14</sub> )	
dimethyl ethylbenzyl ammonium chlorides	5.00%
INERT INGREDIENTS	
<b>TOTAL</b>	0.00%

## KEEP OUT OF THE REACH OF CHILDREN DANGER CAUSES EYE DAMAGE

For Commercial, Industrial and Institutional Use Only.

See Additional Precautionary Statements on Left Panel

**DILUTE CONCENTRATE BEFORE USING** 



#### DIRECTIONS FOR USE

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

FOOD PROCESSING EQUIPMENT: For sanitization of previously cleaned food processing equipment and food utensils dilute 1 ounce per 4 gallons of water to provide 200 ppm of active quaternaries. Apply with cloth, mop or sponge. Surfaces should remain wet for 1 minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when used solution becomes visibly dirty. For mechanical application used solution may not be reused for sanitizing applications.

HOSPITALS: For floors, walls and other hard surfaces. In Nursing Homes, Institutions, as well as Sink Tops, Garbage Pails, Telephones and Restrooms, use concentrate at 3-1/2 ounces per 5 gallons of water. Apply with cloth, mop, or sponge. Treated surfaces must remain wet for 10 minutes. Prepare a fresh solution daily or when used solution becomes visibly dirty. At this level concentrate will be effective against Pseudomonas aeruginosa PRD-10. For heavily soiled or contaminated areas, a precleaning step is required.

DAIRIES: To sanitize dairy equipment such as tanks, lines, pails, and milk cans, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce to 4 gallons of water (200 ppm). Apply with cloth, mop or sponge. Surfaces should remain wet for 1 minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when used solution becomes visibly dirty. For mechanical application, used solution may not be reused for sanitizing applications. Follow recommendations of local Health Board.

HOUSEHOLD: For sanitizing and disinfecting floors, walls and inanimate hard surfaces. For Schools, Homes, Locker Rooms, Garbage Pails, Sink Tops, Corridors, Classrooms, Offices and Shower Stalls, Apply solution with mop or clotn. Sanitize with 1 ounce to 4 gallons of water. Disinfect with 3 ounces to 5 gallons of water. Treated surfaces must remain wet for 10 minutes. Prepare a fresh solution daily or when used solution becomes visibly dirty. Kills Staphylococcus aureus and Salmonella choleraesuis. For heavily soiled or contaminated areas, a precleaning step is recommended.

RESTAURANT AND BAR RINSE: 1. Scrape and prewash utensils and glasses whenever possible. 2. Wash with a good detergent or compatible cleaner (a commercial cleaner or detergent can be recommended). 3. Rinse with clean water. 4. Sanitize in a solution of 1 oz. to 4 gal. of water (200 ppm). Immerse all utensils for at least two minutes or for a contact time specified by governing sanitary code. 5. Place sanitized utensils on a rack or drainboard to air dry.

FOGGING: Not applicable in the state of California. To minimize the danger of cross contamination as an adjunct to acceptable manual cleaning and disinfecting of room surfaces follow these special directions. 1. Remove all human, animai, and plant life from room. 2. Open closet doors and drawers. 3. Set up 34" revolving platform in center of room. 4. ' ount Jet Challenger Sprayer Model 5100C, or other fogging device delivering equivalent spray at 3 RPM. 5. Fill sprayer reservoir with 1.5 oz. of concentrate to 1 gallon of water to produce 1150 ppm active ingredients. 6. Set sprayer mechanism to deliver 1 gallon of solution.

Fog for 15 minutes for an average 2100 cu.ft. room. For different room sizes, vary spray time proportionately to ensure complete wetting of exposed surfaces.
 Wait 2 hours before entering room after treatment then manually disinfect room surfaces according to recommended procedures. 9. Rinse fogging equipment thoroughly with clean water following use.

**ENVIRONMENTAL HAZARD:** Do r ot 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.

#### PRECAUTIONARY STATEMENTS Hazard to Human and Domestic Animals DANGER: CORROSIVE Keep out of Reach of Children.

Causes severe eye and skin damage. Do not get in eyes, skin or on clothing. Harmful if swallowed. Wear goggles or face shield and rubber gloves when handling. Avoid contamination of food. Remove and wash contaminated clothing.

#### STATEMENT OF PRACTICAL TREATMENT

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 min. For eyes, call a physician. Remove and wash all contaminated clothing before reuse. If swallowed, drink egg whites, gelatin solution or if these are not available, drink large quantities of water. Call a physician,

### NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

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

**STORAGE :** Store in a dry place no lower in temperature than 50° F or higher than 120° F.

**CONTAINER DISPOSAL:** Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

**PESTICIDE DISPOSAL:** Pesticide wastes are acutely hazardous. Improper disposal of excess posticide, 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.

#### Net Contents: Five Gallons (18.9 Liters)