



United States
Environmental Protection Agency
Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number
229678

Application for Pesticide - Section I

1. Company/Product Number 4170-15	2. EPA Product Manager Marion Johnson	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Sanibet	PM# #31	
5. Name and Address of Applicant (Include ZIP Code) Betco Corporation 1001 Brown Avenue Toledo, Ohio 43607 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3)(b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

Explanation: Use additional page(s) if necessary. (For section I and Section II.)

"Notification of "Use of Symbols and Graphics" per PR Notice 95-2"

Section - III

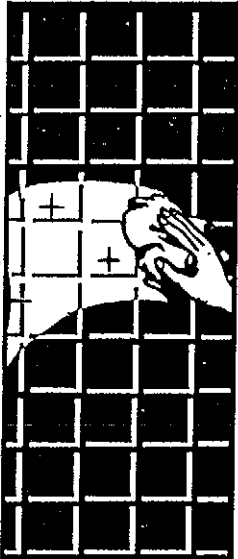
1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes* <input type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input type="checkbox"/> No	Metal Plastic Glass Paper Other (Specify) _____		
* Certification must be submitted		If "Yes" Unit Packaging wgt. No. per container	If "Yes" Package wgt. No. per container		
3. Location of Net Contents Information <input type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container	5. Location of Label Directions <input type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product		
6. Manner in Which Label is Affixed to Product <input type="checkbox"/> Lithograph <input type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled			<input type="checkbox"/> Other _____		

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Marlene Taylor	Title Government Services	Telephone No. (Include Area Code) 419-241-2156
Certification I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received (Stamped)
2. Signature <i>Timothy J. Wright</i>	3. Title Technical Director	
4. Typed Name Timothy J. Wright	5. Date 11-14-95	

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BETCO®



Sanibet™

Disinfectant/Sanitizer/Fungicide/Deodorizer

For Hospital/Institutional/Industrial/School
Dairy and Other Farm Use

Authorized by the USDA for use in federally
inspected meat and poultry plants.

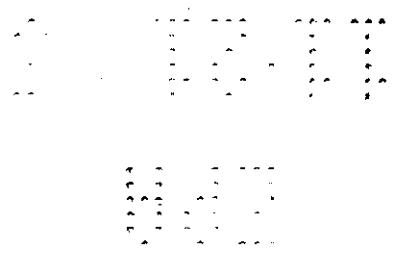
**KEEP OUT OF REACH OF CHILDREN
DANGER**

See back panel for additional
precautionary statements.
**FOR INSTITUTIONAL AND
COMMERCIAL USE.**

ACTIVE INGREDIENTS:
Didecyl dimethyl ammonium chloride 7.5%
INERT INGREDIENTS: 92.5%
TOTAL 100.0%

EPA EST. NO. 4170-OH-1 EPA REG. NO. 4170-15

305 Betco Corporation
Toledo, Ohio 43607



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DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Apply disinfectant with a cloth, mop, or trigger spray device. When applied with a trigger spray device, surface must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. Fresh solution should be prepared daily or when the use solution becomes visibly dirty.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD CONTACT LOCATIONS: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, counter tops, refrigerated storage and display equipment, and other hard, nonporous surfaces. No potable water rinse is required.

Wash and rinse all articles thoroughly, then apply a solution of 1 ounce disinfectant in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For trigger application, use solution may not be reused for sanitizing applications.

Apply to sink tops, counter tops, refrigerated storage and display equipment, and other stationary, hard, nonporous surfaces by cloth or brush. No potable water rinse is required.

Dishes, silverware, glasses, cooking utensils, and other similar size food processing equipment can be sanitized by immersion in a 1 ounce/4 gallons dilution of disinfectant. No potable water rinse is required.

FOR RESTAURANT USE:

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 ounce to 4 gallons of water (150 ppm). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.

At 1 ounce/4 gallons, disinfectant fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in water up to 1000 ppm of hardness calculated as CaCO₃, when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 ounce disinfectant in 4 gallons of warm water. No potable water rinse is required. Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.

DISINFECTION IN HOSPITALS, NURSING HOMES, AND OTHER HEALTH CARE INSTITUTIONS: For disinfecting floors, walls, counter tops, bathing areas, lavatories, tables, chairs, garbage pails, and other hard, nonporous, environmental surfaces. Add 3 1/2 ounces disinfectant to 4 gallons water. Apply to previously cleaned hard surface with mop or cloth.

At this use-level, disinfectant is effective against Pseudomonas aeruginosa.



Manufactured By:



103055

DISINFECTANT IN INSTITUTIONS, INDUSTRY, AND SCHOOLS: For disinfecting floors, walls, counter tops, tables, chairs, garbage pails, bathroom fixtures, and other hard, nonporous, environmental surfaces.

Add 2 ounces of disinfectant to 4 gallons of water. Apply to previously cleaned, hard surface with mop or cloth. At 2 ounces/4 gallons use-level, disinfectant is effective against Staphylococcus aureus, Salmonella choleraesuis, and Trichophyton mentagrophytes (the athlete's foot fungus).

DISINFECTION OF PRECLEANED BARBER TOOLS: Barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a 1/2 ounce/gallon solution of disinfectant.

PRECAUTIONARY STATEMENTS Hazards to Humans and Domestic Animals

DANGER

Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Protect eyes and skin when handling. Harmful or fatal if swallowed. Avoid contamination of food.

STATEMENT OF PRACTICAL TREATMENT

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

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

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.

STORAGE AND DISPOSAL

Store in original container only. Do not contaminate water, food, or feed by storage or disposal.

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 DISPOSAL

PLASTIC CONTAINERS: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.

FOR 1 GALLON OR LESS: Do not reuse empty container (bottle, can, bucket). Wrap (container) and put in trash. **PAPER AND PLASTIC BAGS:** Completely empty bag into application equipment. Then dispose of empty bag in a sanitary landfill or by incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

PRECAUCION

AL USARIO: Si usted no lee Inglés, no use este producto hasta que la etiqueta le haya sido explicada ampliamente. **(TO THE USER:)** If you cannot read English, do not use this product until the label has been fully explained to you.)



This container is coded for recycling.

**NET CONTENTS:
LITRES:**