

4 NOV 1987

H.B. Fuller Company
Monarch Division
3900 Jackson Street NE.
Minneapolis, MN 55421

Attention: Lois Tellefron

Gentlemen:

Subject: Saneze
EPA Registration No. 4524-44
Your Amendment Dated May 9, 1987

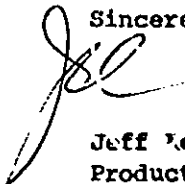
The amendment referred to above, submitted in connection with registration under section 3(c)(7)(A) of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), is acceptable provided that you:

1. Submit/cite all data required for registration/reregistration of your product under FIFRA section 3(c)(5) when the Agency requires all registrants of similar products to submit such data.
2. Submit two (2) copies of your final printed labeling before you release the product for shipment.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with 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.

Sincerely yours,

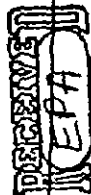

Jeff Kempter
Product Manager (32)
Disinfectants Branch
Registration Division (TS-767C)

Enclosure

91952:I:Pringle:P-5:KENCO:10/22/87:11/02/87:CB:vo:dg:rw:

CONCURRENCES

SYMBOL	TS-767C						
SURNAME	Pringle						
DATE	10/23						



NOV 2 1987

Monarch[®]

Saneze

DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.

PREPARATION: Remove gross soils by flushing with water, scraping or brushing. Pre-clean all surfaces. Rinse thoroughly with potable water.

RECOMMENDED FOR SANITIZING FOOD CONTACT SURFACES AND EQUIPMENT IN BEVERAGE, MEAT & POULTRY, DAIRY AND OTHER FOOD PROCESSING OPERATIONS (pipelines, fillings, pumps, processing vats, silo, bulk tanks and food systems): To sanitize previously cleaned equipment dip, brush, or spray equipment with a solution of 1/4 to 1 oz. Saneze per gallon of water (50 to 200 ppm available chlorine). Contact time of two minutes is required for sanitizing. Allow surface to drain and air dry.

RECOMMENDED FOR SANITIZING FOOD CONTACT SURFACES IN BARS, RESTAURANTS, SCHOOLS, HOSPITALS, HOTELS & OTHER FOOD PREPARATION AND HANDLING AREAS (glassware, countertops, sinks, and utensils). To sanitize previously cleaned areas dip, brush or spray with a solution of 1/4 to 1 oz. Saneze per gallon of water (50 to 200 ppm available chlorine) for at least two minutes. Allow to drain and air dry.

RECOMMENDED FOR CLEANING & DEODORIZING (walk-in refrigerators, walls, bowls, caking, porcelain and enameled surfaces). Apply a solution of 1 oz. Saneze per gallon of water (200 ppm available chlorine) with a brush, wetting all surfaces thoroughly.

Allow surfaces to air dry.

Fresh solutions should be prepared daily or when solution appears dirty. For mechanical applications, used sanitizing solutions may not be reused for sanitizing applications.

Consult your local Health Authorities or Fullman for special instructions in the use of this product.

KEEP OPEN WHEN NOT IN USE. STORE IN COOL, DRY PLACE.

Form 1104-386

ACTIVE INGREDIENT
CHLORINATED TRISODIUM PHOSPHATE
INERT INGREDIENTS

Available chlorine 3.09%

EPA REG. No. 4524-44 EPA EST No. 4524-CA-06

KEEP OUT OF REACH OF CHILDREN

DANGER: MAY CAUSE BURNS

(See Side Panel For Additional Precautionary Statements)



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NET CONTENTS
(3.785 L)

ACCEPTED
with COMMENTS
in EPA Letter Dated:

NOV 4 1987

Under the Federal Insecticide,
Fungicide, and Rodenticide Act
as amended, for the pesticide
registered under EPA Reg. No.
4524-44