



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

May 31, 2016

Ye Liu
Sr Regulatory Specialist
West Agro Inc.
11100 N. Congress Ave
Kansas City, MO 64153

Subject: Label and CSF Notification per PRN 98-10 – Adding new EPA establishment number to label and basic CSF
Product Name: ECONOSAN ACID SANITIZER
EPA Registration Number: 4959-41
Application Date: 05/27/2016
Decision Number: 516886

Dear Ms. Liu:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the actions requested fall within the scope of PRN 98-10.

The label submitted with the application has been stamped “Notification” and will be placed in our records.

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.

The CSFs submitted with your application have been stamped "Notification" and placed in our files.

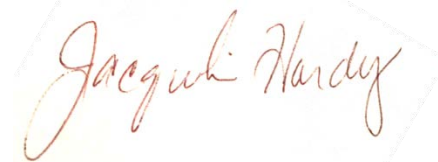
Please note that the record for this product currently contains the following CSFs:

- Basic Formulation dated 05/27/2016

Any CSFs other than those listed above are superseded/no longer valid.

If you have any questions, please contact Farzana at 703-347-0190 or by email at olla.farzana@epa.gov.

Sincerely,



Jacqueline Hardy, Product Manager (34)
Regulatory Management Branch II
Antimicrobials Division (7510P)

ECONOSAN™ ACID SANITIZER

A Non-Iodine Blended Acid Sanitizer for CIP and COP Systems,
Tanks, and Backflush Systems

ACTIVE INGREDIENTS

Decanoic Acid.....	3.0%
Nonanoic Acid.....	3.0%
Phosphoric Acid.....	8.5%
Sulfuric Acid.....	9.5%
Propionic Acid.....	10.0%
INERT INGREDIENTS	66.0%
Total.....	100.0%

EPA Reg. No.: 4959-41

EPA Est. No.: 4959-IL-01(E), 4959-CA-1(F), 4959-TX-1 (D), 054612-CN001

E,F,D - First letter of lot number indicates establishment

**KEEP OUT OF REACH OF CHILDREN
MANTENER FUERA DEL ALCANCE DE LOS NIÑOS
DANGER PELIGRO**

PRECAUTIONARY STATEMENT: HAZARD TO HUMANS AND DOMESTIC ANIMALS

DANGER. CORROSIVE. Causes irreversible eye damage or skin burns. Harmful if swallowed, absorbed or inhaled. Do not get in eyes, on skin or on clothing. Avoid breathing vapor or spray mist. Wash hands before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL AND CHEMICAL HAZARDS: Mix only with water following label directions. Do not mix with chlorinated cleaners or sanitizers. Toxic chlorine gas will be formed. Contact with soft metals may generate hydrogen gas.

PERSONAL PROTECTIVE EQUIPMENT (PPE): Applicators and handlers must wear coveralls over long-sleeved shirt and long pants, socks, and chemical-resistant footwear, goggles or face shield, and chemical-resistant gloves (such as barrier laminate, butyl rubber, nitrile rubber, PV, or viton).

ENVIRONMENTAL HAZARDS: This product is toxic to fish. Keep out of lakes, ponds, or streams. Do not contaminate water by cleaning of equipment or disposal of wastes. 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

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

PESTICIDE STORAGE: Store only in original container. Keep container closed when not in use and under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use. Do not store below 0°F for extended periods.

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:

For non-refillable containers equal to or less than 5 gallons: Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

For non-refillable containers greater than 5 gallons: Non-Refillable Container. Do not reuse or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

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 first 5 minutes. Then continue rinsing. Call a Poison Control Center or doctor for treatment advice.

IF ON SKIN: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 - 20 minutes. Call Poison Control Center or doctor for treatment advice.

IF SWALLOWED: 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 the Poison Control Center or doctor. Do not give anything by mouth to an unconscious person.

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 treatment advice.

HAVE THE PRODUCT CONTAINER OR LABEL WITH YOU WHEN CALLING A POISON CONTROL CENTER OR DOCTOR, OR GOING FOR TREATMENT.

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

DIRECTIONS FOR USE

FOLLOW STATE AND LOCAL HEALTH DEPARTMENT REGULATIONS FOR CLEANING AND SANITIZING FOOD PROCESSING AND DAIRY EQUIPMENT. IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING.

APPLICATION INSTRUCTIONS

Food Processing - Sanitizing:

On pre-cleaned, hard, non-porous, food-contact surfaces at 90 - 180 ppm of decanoic and nonanoic acids combined, Econosan Acid Sanitizer is effective against *Salmonella enterica*, *Listeria monocytogenes* and *Escherichia coli*, 0157:H7. At 68 ppm decanoic and nonanoic acids combined, Econosan Acid Sanitizer is effective against *Staphylococcus aureus* and *Escherichia coli*.

1. Remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak treatment.
2. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.
3. Sanitize equipment prior to use with a solution of 1 oz. Econosan Acid Sanitizer in 8 gallons of water to 2 oz. Econosan Acid Sanitizer in 6 gallons of water, to provide 68 to 180 ppm of decanoic and nonanoic acids combined. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be reused for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.

AUTHORIZED BY USDA FOR USE IN FEDERALLY INSPECTED MEAT AND POULTRY PLANTS

FOR INDUSTRIAL USE ONLY

Food Processing - Descaling and Sanitizing:

Regular use of Econosan Acid Sanitizer for descaling and sanitizing will prevent formation of milkstone and mineral stone on hard, non-porous, food-contact surfaces. On pre-cleaned, hard, non-porous, food-contact surfaces Econosan Acid Sanitizer is effective against *Salmonella enterica*, *Listeria monocytogenes* and *Escherichia coli*, 0157:H7.

1. Remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak treatment.
2. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.
3. Sanitize equipment prior to use with a solution of 1 oz - 2 oz of Econosan Acid Sanitizer in 6 gallons of water, to provide 90 - 180 ppm of decanoic and nonanoic acids combined. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be reused for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.

Dairy Equipment:

Regular use of Econosan Acid Sanitizer on dairy equipment will prevent formation of milkstone and mineral stone on hard, non-porous surfaces. On pre-cleaned hard, non-porous surfaces, Econosan Acid Sanitizer is effective against *Salmonella enterica*, *Listeria monocytogenes* and *Escherichia coli*, 0157:H7.

1. Remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak treatment.
2. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner, followed by a potable water rinse prior to the application of the sanitizing solution.
3. Sanitize equipment prior to use with a solution of 1 - 2 oz. Econosan Acid Sanitizer per 6 gallons of water, to provide 90 - 180 ppm of decanoic and nonanoic acids combined. Circulate sanitizing solution through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solution may not be reused for sanitizing, but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solution becomes dirty or soiled.

CHEM-TREC EMERGENCY: # 1-800-424-9300

Manufactured by / for:

West Agro, Inc.
11100 N. Congress Ave.
Kansas City, Missouri 64153
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in Canada

NOTIFICATION

4959-41

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

05/25/2016

NET CONTENTS:

LOT NO: