12/4/2009



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

OFFICE OF PREVENTION, PESTICIDE AND TOXIC SUBSTANCE

DEC 0 4 2009

Rhonda K. Schulz **Ecolab Inc.** 370 N. Wabasha St., EUC 9 St. Paul, MN. 55102

Subject:

Kay Sink Sanitizer

EPA Registration Number 5389-14 Application Date: September 3, 2009

Dear Ms. Schulz:

The Agency has reviewed your submission in accordance with continuing registration under the Federal Insecticide Fungicide and Rodenticide Act (FIFRA), as amended, and determined the action acceptable.

Your request to update the container disposal section and provide additional clarifications for your label has been reviewed and accepted. A copy of your stamped accepted label is enclosed. Please submit a finished label within 30 days of your receipt of this letter for our files.

Should you have any questions or comments concerning this letter, please contact Tom Luminello at (703) 308-8075.

Sincerely,

Wanda Y. Hensøn

Acting Product Manager 32

Regulatory Management Branch II Antimicrobials Division (7510P)

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KAY® SINK SANITIZER

Chlorinating Sanitizer for Kitchen Utensils and Other Food-Contact Surfaces

Active Ingredient:	
Sodium Dichloro-s-Triazinetrione Dihydrate*	23.85%
Inert Ingredients	76.15%
Total	
*12 260/ Available Chlorine	

KEEP OUT OF REACH OF CHILDREN

WARNING (For Outer Label): SKIN AND EYE IRRITANT

FOR COMMERCIAL USE

(For Inner Label Only): See Outer Carton for Additional Precautionary Statements

(For Inner Label Only): See Side Panel for Additional Precautionary Statements

NET WEIGHT: 1.0 oz packet (28.4 g), 1.5 oz packet (42.5g)

Kay Chemical Company 8300 Capital Drive Greensboro, NC 27409, USA

EPA REG. NO. 5389-14
EPA EST. NO.: 5389-NC-1 (G), 58046-TX-2 (X)
Superscript refers to first letter of date code.

DIRECTIONS FOR USE

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

This product is suitable for use on materials such as:

Aluminum

Brass

Copper

Chrome

Corian®

Glass

Glazed ceramic

Glazed enameled surfaces

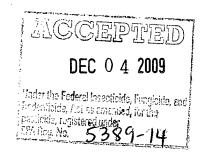
Glazed porcelain

Iron

Laminated surfaces

Linoleum

Metal



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Plastic (such as nylon, polystyrene or polypropylene)

Plexiglass

Porcelain

Rubber (such as EPDM or Viton)

Sealed granite

Sealed limestone

Sealed marble

Sealed slate

Sealed stone

Sealed terra cotta

Sealed terrazzo

Stainless steel

Upholstery, vinyl and plastic

Vinyl graphics

Woodwork, finished

KITCHEN UTENSILS AND EQUIPMENT CLEANING AND SANITIZING

- 1. Scrape or rinse all loose food soils.
- 2. Brush wash with a suitable detergent.
- 3. Rinse thoroughly with clean, hot water.
- 4. In a clean sink, mix 1 packet of KAY Sink Sanitizer to each 10 gallons (38L) of warm water (75°F/24°C) (yields 100 ppm available chlorine). Immerse utensils or equipment for 1 2 minutes. Remove and drain. Place on a clean surface to dry. Follow local health ordinances.

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES

Mix sanitizing solution as shown below:

1 packet

10 gal. (38L) of water

100 ppm available chlorine

To sanitize stationary equipment and other food-contact surfaces flood the surface with the sanitizing solution, or apply with a clean cloth or sponge, making sure to completely wet all surfaces for at least 60 seconds. Let air-dry. Follow local health ordinances.

STORAGE AND DISPOSAL

Do contaminate water, food or feed by storage or disposal.

STORAGE: Keep product dry in tightly closed container when not in use. Store in cool, dry, well-ventilated area away from heat or open flame.

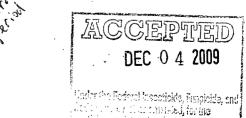
PESTICIDE DISPOSAL: Wastes resulting from the use of this product may be disposed of on-site or at an approved waste disposal facility.

CONTAINER DISPOSAL:

(Packet) - Container is destroyed by removing the product. Discard completely empty packet in trash.

(Tub) - Non-refillable container. Do not reuse or refill this container. Triple rinse (or equivalent) promptly after emptying. Offer for recycling, if available, or discard in trash

(Carton) Offer carton for recycling, if available, or discard in trash.



5389-14

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 the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice. IF ON SINK OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

IF SWALLOWED: Call a poison control center or doctor immediately 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: 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 for treatment.

Medical emergency: (877) 231-2615 or call collect 0 (952) 853-1713

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS.

WARNING. Causes eye and skin irritation. Harmful if swallowed, absorbed through the skin or inhaled. Do not get in eyes on skin or clothing. Avoid breathing dust. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

PHYSICAL AND CHEMICAL HAZARDS

Do not use in combination with soap, detergent or other chemicals. If mixed with ammonia, toilet bowl cleaners, drain openers, acid-containing products, or readily oxidizable materials, harmful gases will be given off. In case of accidental mixing with such chemicals, ventilate the area and move to fresh air.

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Alternate Directions for Use (1.5 oz packet)

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Brass

Copper

Chrome

Corian®

Glass

Glazed ceramic

Glazed enameled surfaces

Glazed porcelain

Iron

Laminated surfaces

Linoleum

Metal

Plastic (such as nylon, polystyrene or polypropylene)

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Vinyl graphics

Woodwork, finished

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