



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, DC 20460

DEC 1 2011

OFFICE OF CHEMICAL SAFETY  
AND POLLUTION PREVENTION

Theodore D. Head, Sr. Mgr., Product Registration & Compliance  
Kay Chemical Company  
c/o Ecolab  
370 Wabasha Street North  
St. Paul, MN. 55102-1390

Subject: Kay Sink Sanitizer  
EPA Registration Number 5389-14  
Application Date: July 8, 2011

Dear Mr. Head:

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.

In summary, you have submitted a revised basic Confidential Statement of Formula (CSF) dated July 8, 2011 and supporting documentation. This information and data, MRID 485359-01 and 485359-02, has been reviewed and determined to be acceptable. See the enclosed review, D392538, for additional information. The new basic CSF dated July 8, 2011 will replace and supersede the previously accepted CSF.

Your request to add new claims against *Shigella sonnei* and *Staphylococcus aureus* and provide confirmatory data, MRID 485359-03 and 485359-04, for the new formulation has been reviewed and accepted. See the enclosed review, D392536, for additional information.

A copy of your stamped accepted label with the following changes is enclosed:  
1) delete porcelain as marked, and 2) add "before eating, drinking, chewing gum, using tobacco, or using toilet" after "Wash after handling"...

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 or at [Luminello.Tom@EPA.GOV](mailto:Luminello.Tom@EPA.GOV).

Sincerely,

A handwritten signature in black ink that reads "Tom Luminello".

for Monisha Harris  
Product Manager 32  
Regulatory Management Branch II  
Antimicrobials Division (7510P)

# KAY® SINK SANITIZER

Chlorinating Sanitizer for Kitchen Utensils and Other Food-Contact Surfaces  
Text in bracket [] is optional  
Or

[Chlorinating Sanitizer for Shake Machines, Soft Serve Machines, and Kitchen Utensils]

Or

[Chlorinating Sanitizer for Food Contact Kitchen Equipment and Utensils]

**Active Ingredient:**

Sodium Dichloro-s-Triazinetrione Dihydrate\* .....23.85%

**Inert Ingredients** ..... 76.15%

Total..... 100%

\*13.36% 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), 0.25 oz. packet (7.1g)

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  
(1.0 oz packet)**

**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

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with COMMENTS  
in EPA Letter Dated:

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- Copper
- Chrome
- Corian®
- Glass
- Glazed ceramic
- Glazed enameled surfaces
- Glazed porcelain
- Iron
- Laminated surfaces
- Linoleum
- Metal
- 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

Kay Sink Sanitizer is effective against Shigella sonnei (ATCC 11060), Staphylococcus aureus (ATCC 6538) and Salmonella typhi (ATCC 6539)

**KITCHEN UTENSILS AND EQUIPMENT CLEANING AND SANITIZING**

1. Scrape or rinse all loose food soils.
2. Wash using a suitable detergent.
3. Rinse thoroughly with ~~clean, hot~~ potable water.
4. In a clean sink, mix 1 packet of KAY Sink Sanitizer to each 10 gallons (38L) of ~~warm~~ lukewarm water (yields 100 ppm available chlorine). Immerse utensils or equipment for at least 60 seconds. Remove and drain. Place on a clean and sanitized surface to air 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 or spray 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.

Prepare a fresh solution daily or more often if the available chlorine level falls below 50 ppm.

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**STORAGE AND DISPOSAL**

Do not 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.

**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 SKIN 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.

*eating, drinking, chewing gum, and before*

**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.

*or using toilet.*

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**Alternate Directions for Use  
(1.5 oz packet)**

**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
- 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

Kay Sink Sanitizer is effective against *Shigella sonnei* (ATCC 11060), *Staphylococcus aureus* (ATCC 6538) and *Salmonella typhi* (ATCC 6539)

**KITCHEN UTENSILS AND EQUIPMENT CLEANING AND SANITIZING**

1. Scrape or rinse all loose food soils.
2. Wash using a suitable detergent.
3. Rinse thoroughly with ~~clean, hot~~ potable water.
4. In a clean sink, mix 1 packet of KAY Sink Sanitizer to each 15 gallons (57L) of ~~warm~~ lukewarm water (yields 100 ppm available chlorine). Immerse utensils or equipment for at least 60 seconds. Remove and drain. Place on a clean and sanitized surface to air dry. Follow local health ordinances.

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

Mix sanitizing solution as shown below:

1 packet + 15 gal. (57L) of water = 100 ppm available chlorine

To sanitize stationary equipment and other food-contact surfaces flood or spray 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.

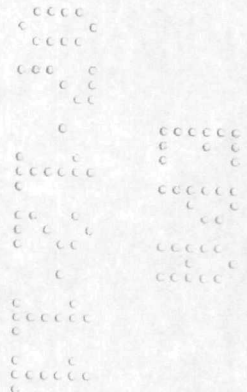
Prepare a fresh solution daily or more often if the available chlorine level falls below 50 ppm.

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**Alternate Directions for Use  
(0.25 oz packet)**

**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
- 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

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Kay Sink Sanitizer is effective against *Shigella sonnei* (ATCC 11060), *Staphylococcus aureus* (ATCC 6538) and *Salmonella typhi* (ATCC 6539)

**KITCHEN UTENSILS AND EQUIPMENT CLEANING AND SANITIZING**

1. Scrape or rinse all loose food soils.
2. Wash using a suitable detergent.
3. Rinse thoroughly with potable water.
4. In a clean sink, mix 1 packet of KAY Sink Sanitizer to each 2 ½ gallons (9.5 L) of lukewarm (yields 100 ppm available chlorine). Immerse utensils or equipment for at least 60 seconds. Remove and drain. Place on a clean and sanitized surface to air 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 + 2 ½ gal. (9.5 L) of water = 100 ppm available chlorine

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

DILUTION TABLE		
No. of Packets	Volume Of Water	Available Chlorine (ppm)
1	2 ½ gal./9.5L	100
2	5 gal./19 L	100
4	10 gal./38 L	100

**SHAKE AND SOFT SERVE MACHINE CLEANING AND SANITIZING PROCEDURE**

1. Remove mix from the machine. If local health codes permit rerun, place mix in sanitized rerun container and store in refrigerated cooler.
2. Rinse the interior of the machine with hot water by activating the "Wash" cycle. Repeat the rinsing procedure until the water runs clear.
3. Prepare a cleaning solution of KAY Sink Sanitizer by dissolving 1 packet in 2 ½ gallons (9.5 liters) of lukewarm water or other suitable detergent.
4. Clean the interior of the machine by activating the "Wash" cycle
5. Drain the solution from the machine.
6. Remove and disassemble all machine parts.
7. Brush wash all disassembled parts in a suitable detergent in a clean sink.
8. Rinse thoroughly with potable water.
9. Sanitize parts by immersing for at least 60 seconds in a fresh KAY Sink Sanitizer solution (1 packet dissolved in 2 ½ gallons/9.5 liters of lukewarm water).
10. Remove parts and allow to air dry.
11. Repeat the cleaning procedure for machines with two freezing cylinders.

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**SHAKE AND SOFT-SERVE MACHINE SANITIZING PROCEDURE**

1. Following manufacturer's instructions, reassemble the machine.
  2. Prepare a sanitizing solution by dissolving 1 packet of KAY Sink Sanitizer in 2 ½ gallons (9.5 liters) of lukewarm water.
  3. Sanitize the interior of the machine by activating the "Wash" cycle for at least 60 seconds.
  4. Drain the solution from the machine.
  5. Allow to Air Dry
  6. Repeat the sanitizing procedure for machines with two freezing cylinders. DO NOT RINSE.
- (NOTE: Consult local ordinances for possible variation in procedures.)

1 packet + 2 ½ gal. (9.5L) water = 100 ppm

Solutions may be prepared in appropriate dispensers according to the dilution table and drawn as needed. Prepare a fresh solution daily or more often if the available chlorine level falls below 50 ppm.

Store clean wiping cloths in a solution of 1 packet sanitizer per 2 ½ gallons (9.5 liters) lukewarm water to keep them in a sanitary condition between uses.

**SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT**

Mix sanitizing solution as shown below:

1 packet + 2 ½ gal. (9.5 L) of water = 100 ppm available chlorine

Kay Sink Sanitizer can be used to sanitize previously cleaned equipment such as beverage equipment, ice machines, and dispensers. Refer to the equipment manufacturer's instructions to determine how to sanitize the equipment in place or to disassemble the equipment for sanitizing by immersion.

(NOTE: Consult local ordinances for possible variation in procedures.)