

5389-14

1/3/2013

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

January 3, 2013

Ron Derbyshire
Agent for Kay Chemical Company
Ecolab, Inc.
370 Wabasha St.
St. Paul, MN 55102

Subject: Kay Sink Sanitizer
EPA Registration Number: 5389-14
Letter Date: October 15, 2012
EPA Receipt Date: October 18, 2012

Dear Mr. Derbyshire:

The label amendment, submitted in connection with registration under section of the federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable.

Proposed label amendment:

- Revise label language to add new container size, standardize directions for all container sizes, correct typo, change "Inert" to "Other" in ingredient statement, and add secondary container (use dilution container) language.
- Update sources of active ingredient on basic CSF and add new alternate formulation CSF.

General comments:

A stamped copy of the label is enclosed for your records. Should you have any questions or comments concerning this letter, please contact Eliza Blair via email at blair.eliza@epa.gov or by telephone at (703) 308-7279.

Sincerely,

A handwritten signature in black ink, appearing to read "Monisha Harris".

Monisha Harris
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

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~~ Other Ingredients76.15%

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), **0.2 oz packet (5.7g)**

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.

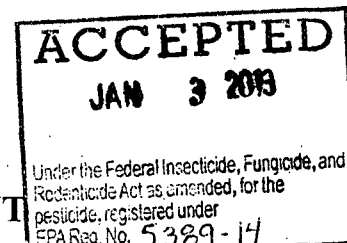
PRECAUTIONARY STATEMENTS

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, before eating, drinking, chewing gum, using tobacco, or using the toilet. 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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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

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 a 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.

**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
- Copper
- Chrome
- Corian®
- Glass
- Glazed ceramic
- Glazed enameled surfaces
- Glazed porcelain
- Iron
- Laminated surfaces
- Linoleum
- Metal
- Plastic (such as nylon, polystyrene or polypropylene)
- Plexiglass
- Rubber (such as EPDM or Viton)
- Sealed granite
- Sealed limestone
- Sealed marble

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- 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 potable water.
4. In a clean sink, mix 1 packet of KAY Sink Sanitizer to each 10 gallons (38L) of 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, 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.

DILUTION TABLE		
No. of Packets	Volume Of Water	Available Chlorine (ppm)
1	10 gal./38 L	100
2	20 gal./76 L	100
4	40 gal./151 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 10 gallons (38 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 10 gal. (38 L) of lukewarm water).

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- 10. Remove parts and allow to air dry.
- 11. Repeat the cleaning procedure for machines with two freezing cylinders.

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 10 gal. (38 L) 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 + 10 gal. (38L) of water = 100 ppm available chlorine

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 10 gal. (38 L) lukewarm water to keep them in a sanitary condition between uses.

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT

Mix sanitizing solution as shown below:

1 packet + 10 gal. (38L) 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.)

**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

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- 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 potable water.
4. In a clean sink, mix 1 packet of KAY Sink Sanitizer to each 15 gallons (57L) of 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 + 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, 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.

DILUTION TABLE		
No. of Packets	Volume Of Water	Available Chlorine (ppm)
1	15 gal./57 L	100
2	30 gal./114 L	100
4	60 gal./227 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 15 gallons (57L) of lukewarm water or other suitable detergent.
4. Clean the interior of the machine by activating the "Wash" cycle

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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 15 gallons (57L) of lukewarm water).
10. Remove parts and allow to air dry.
11. Repeat the cleaning procedure for machines with two freezing cylinders.

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

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 15 gallons (57L) lukewarm water to keep them in a sanitary condition between uses.

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT

Mix sanitizing solution as shown below:

1 packet + 15 gal. (57L) 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.)

**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

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- Laminated surfaces
- Linoleum
- Metal
- Plastic (such as nylon, polystyrene or polypropylene)
- Plexiglass
- 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 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.

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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.

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.)

**Alternate Directions for Use
(0.2 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

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- Glazed porcelain
- Iron
- Laminated surfaces
- Linoleum
- Metal
- Plastic (such as nylon, polystyrene or polypropylene)
- Plexiglas
- 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 potable water.
4. In a clean sink, mix 1 packet of KAY Sink Sanitizer to each 2 gallons (7.6 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 gal. (7.6 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 gal./7.6 L	100
2	4 gal./15.1 L	100
4	8 gal./30.3 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.

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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 gallons (7.6 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 gallons/7.6 liters of lukewarm water).
10. Remove parts and allow to air dry.
11. Repeat the cleaning procedure for machines with two freezing cylinders.

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 gallons (7.6 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.)

$$1 \text{ packet} + 2 \text{ gal. (7.6 L) water} = 100 \text{ ppm}$$

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 gallons (7.6 liters) lukewarm water to keep them in a sanitary condition between uses.

SANITIZING PREVIOUSLY CLEANED STATIONARY EQUIPMENT

Mix sanitizing solution as shown below:

$$1 \text{ packet} + 2 \text{ gal. (7.6 L) of water} = 100 \text{ ppm available chlorine}$$

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.)

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SECONDARY/USE DILUTION CONTAINER LABEL

(Note to reviewer: This secondary/use dilution container label will be used only when the product is diluted at the use rate of 100 ppm available chlorine.)

Kay Sink Sanitizer

Active Ingredient:
Sodium Dichloro-s-Triazinetrione Dihydrate* 23.85%

Other Ingredients..... 76.15%

Total..... 100%

*13.36% Available Chlorine

The product in this container must be diluted at the use rate of 100 ppm available chlorine as directed on the concentrate product label. When in use dilution, the product is classified as Acute Toxicity Category IV and requires no PPE or precautionary language.

KEEP OUT OF REACH OF CHILDREN

Follow the **DIRECTIONS FOR USE** on the concentrate label when applying this product.

EPA Reg. No. 5389-14