

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

January 9, 2003

Michelle L. Meade
Kay Chemical Company
8300 Capital Drive
Greensboro, NC 27409

Subject: Kay -5 NP Sanitizer
EPA Registration No. 5389-15
Application Date: July 19, 2002
Receipt Date: November 5, 2002

Dear Ms. Meade:

This amendment is a resubmission of the correct proposed label for the July 19, 2002 submission.

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable with the conditions listed below.

- revised label per PR Notice 2001-1
- addition of alternate use directions for varying package sizes
- revised Confidential Statement of Formula per 4/5/02 Agency letter

Conditions

1. This product is believed to be a Toxicity category II for primary skin irritation. Therefore, the signal word for this product is **Warning**. The signal word "Warning" will replace **Caution** on this label.
2. The appropriate precautionary language associated with the Warning signal word for this product is as follows:

Warning: Harmful if swallowed or absorbed through the skin. Causes skin irritation. Do not get in eyes on skin or clothing. Wash thoroughly with soap and water after handling. Prolonged or frequently repeated skin contact may cause allergic reactions in some individuals.

CONCURRENCES

SYMBOL	7510C						
SURNAME	Mitchell						
DATE	1-9-03						

- 3. *Replace omitted language shown below on the label under number four Kitchen Utensils and Equipment directions for use between the first and second sentences.*

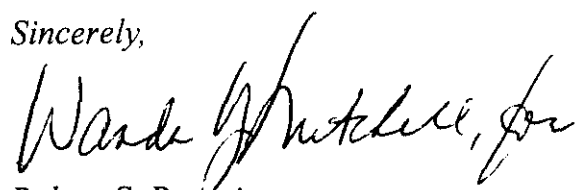
“Immerse utensil or equipment 1-2 minutes. Remove and drain”

General Comments

A stamped copy of the label is enclosed. Submit three copies of your final printed labeling before distributing the product bearing the revised labeling.

Should you have any questions concerning this letter, please contact Wanda Mitchell at (703) 308-6345.

Sincerely,



*Robert S. Bretnis
Product Manager - Team 32
Regulatory Management Branch II
Antimicrobials Division (7510C)*

Kay-5 NP Sanitizer label (EPA Reg. 5389-15)

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KAY-5® NP Sanitizer

Chlorinating Sanitizer For Shake Machines, Soft Serve Machines, And Kitchen Utensils

Active Ingredient:	
Sodium Dichloro-s-Triazinetrione Dihydrate*	6.0%
Inert Ingredients	94.0%
Total	100%
*3.36% Available Chlorine	

Contains no phosphates

KEEP OUT OF REACH OF CHILDREN

CAUTION

FOR INSTITUTIONAL USE ONLY

(Packet or Tub): See outer carton label for Precautionary and First Aid Statements and Use Directions.

**ACCEPTED
with COMMENTS**

(Carton): Read first aid and precautionary statements on side panel.

EPA Letter Dated:

NET WEIGHT: 1.0 oz packet (28.4 g), 0.5 oz (14.18 g), 2 lb (0.9 kg)

7/19/02

Kay Chemical Company
Greensboro, NC 27409-9790, USA

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

EPA REG. NO. 5389-15
EPA EST. NO.: 5389-NC-1 (G), 58046-TX-1 (D), 58046-TX-2 (S)
Superscript refers to last letter of date code.

5389-15

DIRECTIONS FOR USE

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

SHAKE AND SOFT SERVE MACHINES CLEANING 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 (cylinder, feed tubes, etc.) by activating the "Wash" cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the "Off" position.
3. Prepare a cleaning solution of KAY-5 NP Sanitizer by dissolving 1 packet in 2 ½ gallons (9.5 liters) of lukewarm water.
4. Clean the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the "Off" position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the "Wash" cycle and allow to remain on for five minutes.
5. Drain the solution from the machine. Turn the machine to the "Off" position.
6. Remove and completely disassemble all machine parts (door, blades, pump, etc).
7. Brush wash all disassembled parts in a suitable detergent in a clean sink.

Kay-5 NP Sanitizer label (EPA Reg. 5389-15)

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8. Rinse thoroughly under clean running water.
9. Sanitize parts by immersing for at least 1 minute in a fresh KAY-5 NP 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.

SANITIZING PROCEDURE

1. Following manufacturer's instructions, reassemble the machine.
2. Prepare a sanitizing solution by dissolving 1 packet of KAY-5 NP Sanitizer in 2 ½ gallons (9.5 liters) of lukewarm water.
3. Sanitize the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the "Wash" cycle to run for 5 minutes.
4. Drain the solution from the machine. Turn the machine to the "Off" position.
5. Repeat the sanitizing procedure for machines with two freezing cylinders. **DO NOT RINSE.**

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

KITCHEN UTENSILS AND EQUIPMENT

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, prepare a sanitizing solution of KAY-5 NP Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table. **DO NOT RINSE.** Place on a clean surface to air dry. Follow local health ordinances.

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

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

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 when 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.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by the use, storage, or disposal of this product.

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.

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

CONTAINER DISPOSAL:

(Packet and Carton) - Place completely empty packet and cartons in trash collection or dispose in a sanitary landfill or incinerator.

(Tub and Carton) - Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in sanitary landfill, or incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

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July 19, 2002**FIRST AID**

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 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.

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

Medical emergency: (800)304-0824 or call collect 0 (303)592-1709.

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

SEE MATERIAL SAFETY DATA SHEET

PRECAUTIONARY STATEMENTS**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

CAUTION: Harmful if swallowed or absorbed through skin. Causes moderate eye irritation. Avoid contact with skin, eyes, or clothing. Wash thoroughly with soap and water after handling. Prolonged or frequently repeated skin contact may cause allergic reactions in some individuals.

PHYSICAL AND CHEMICAL HAZARDS

Oxidizing agent. Do not use in combination with soap, detergent, or other chemicals. Do not mix with ammonia. Contamination with moisture, dirt, or organic matter may cause chemical reaction with generation of heat, and/or liberation of hazardous gases.

Kay-5 NP Sanitizer label (EPA Reg. 5389-15)

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July 19, 2002**Alternate Directions for Use
(0.5 oz packet)****DIRECTIONS FOR USE**

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

SHAKE AND SOFT SERVE MACHINES CLEANING 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 (cylinder, feed tubes, etc.) by activating the "Wash" cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the "Off" position.
3. Prepare a cleaning solution of KAY-5 NP Sanitizer by dissolving 1 packet in 1 ¼ gallons (4.75 liters) of lukewarm water.
4. Clean the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the "Off" position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the "Wash" cycle and allow to remain on for five minutes.
5. Drain the solution from the machine. Turn the machine to the "Off" position.
6. Remove and completely disassemble all machine parts (door, blades, pump, etc).
7. Brush wash all disassembled parts in a suitable detergent in a clean sink.
8. Rinse thoroughly under clean running water.
9. Sanitize parts by immersing for at least 1 minute in a fresh KAY-5 NP Sanitizer solution (1 packet dissolved in 1 ¼ gallon/4.75 liters of lukewarm water).
10. Remove parts and allow to air dry.
11. Repeat the cleaning procedure for machines with two freezing cylinders.

SANITIZING PROCEDURE

1. Following manufacturer's instructions, reassemble the machine.
 2. Prepare a sanitizing solution by dissolving 1 packet of KAY-5 NP Sanitizer in 1 ¼ gallons (4.75 liters) of lukewarm water.
 3. Sanitize the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the "Wash" cycle to run for 5 minutes.
 4. Drain the solution from the machine. Turn the machine to the "Off" position.
 5. Repeat the sanitizing procedure for machines with two freezing cylinders. **DO NOT RINSE.**
- (NOTE: Consult local ordinances for possible variation in procedures.)

KITCHEN UTENSILS AND EQUIPMENT

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, prepare a sanitizing solution of KAY-5 NP Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table. **DO NOT RINSE.** Place on a clean surface to air dry. Follow local health ordinances.

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

DILUTION TABLE		
No. of Packets	Amt. Of Water	ppm of Available Chlorine
1	1 ¼ gal./4.75 L	100
2	2.5 gal./9.5 L	100
4	5 gal./19 L	100

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1 packet + 1 ½ gal. (4.75 L) 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 when the available chlorine level falls below 50 ppm.

Store clean wiping cloths in a solution of 1 packet per 1 ½ gallons (4.75 liters) lukewarm water to keep them in a sanitary condition between uses.

**Alternate Directions for Use
(2 lb tub with 1 oz scoop)**

DIRECTIONS FOR USE

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

SHAKE AND SOFT SERVE MACHINE CLEANING 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 (cylinder, feed tubes, etc.) by activating the "Wash" cycle and drawing through 2 gallons (7.6 liters) of lukewarm water. Repeat the rinsing procedure until the water runs clear. Turn the machine to the "Off" position.
3. Prepare a cleaning solution of KAY-5 NP Sanitizer by dissolving 1 scoop in 2 ½ gallons (9.5 liters) of lukewarm water.
4. Clean the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the cleaning solution. Turn the machine to the "Off" position. Brush clean the feed tube and inlet hole. With the cleaning solution in the cylinder, reactivate the "Wash" cycle and allow to remain on for five minutes.
5. Drain the solution from the machine. Turn the machine to the "Off" position.
6. Remove and completely disassemble all machine parts (door, blades, pump, etc).
7. Brush wash all disassembled parts in a suitable detergent in a clean sink.
8. Rinse thoroughly under clean running water.
9. Sanitize parts by immersing for at least 1 minute in a fresh KAY-5 NP Sanitizer solution (1 scoop 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.

SANITIZING PROCEDURE

1. Following manufacturer's instructions, reassemble the machine.
2. Prepare a sanitizing solution by dissolving 1 scoop of KAY-5 NP in 2 ½ gallons (9.5 liters) of lukewarm water.
3. Sanitize the interior of the machine by activating the "Wash" cycle and filling the cylinder and feed tubes with the sanitizing solution. Allow the "Wash" cycle to run for 5 minutes.
4. Drain the solution from the machine. Turn the machine to the "Off" position.
5. Repeat the sanitizing procedure for machines with two freezing cylinders. **DO NOT RINSE.**
(NOTE: Consult local ordinances for possible variation in procedures.)

KITCHEN UTENSILS AND EQUIPMENT

1. Scrape or rinse all loose food soils.
2. Brush wash with a suitable detergent.
3. Rinse thoroughly with clean hot water.

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4. In a clean sink, prepare a sanitizing solution of KAY-5 NP Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table. **DO NOT RINSE.** Place on a clean surface to air dry. Follow local health ordinances.

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

DILUTION TABLE		
No. of Scoops	Amt. Of Water	ppm of Available Chlorine
1	2 ½ gal./9.5L	100
2	5 gal./19 L	100
4	10 gal./38 L	100

1 scoop + 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 when the available chlorine level falls below 50 ppm.

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