

5389-15

11/25/2009

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460



Office of Pesticide Programs

Rhonda Schulz
Ecolab Inc.
370 Wabasha Street N
St. Paul, MN 55102

NOV 25 2009

Subject: Kay Chemical Company
Kay-5 NP Sanitizer
EPA Registration No. 5389-15
Application Dated: August 28, 2009
Receipt Dated: August 31, 2009

Dear Ms. Schulz:

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

Conditions:

1. Revise the Ingredient Statement as follows:

Active Ingredient:	
Sodium Dichloro-s-Triazinetrione Dihydrate	6%
Other Ingredients	<u>94 %</u>
Total	100%

2. Revise the optional language to read "Chlorinating Sanitizer for Food Contact Kitchen Equipment and Utensils.

3. The following surfaces of Upholstery and Woodwork are unacceptable for this product and have been removed from the label.

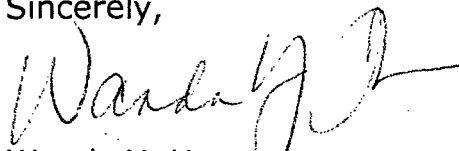
General Comments

A stamped copy of the labeling accepted with conditions is enclosed. Submit one copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

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Should you have any questions or comments concerning this letter, please call Wanda Henson at (703) 308-6345.

Sincerely,

A handwritten signature in black ink, appearing to read "Wanda Y. Henson", with a long horizontal flourish extending to the right.

Wanda Y. Henson
Acting Product Manager - Team 32
Regulatory Management Branch II
Antimicrobials Division (7510C)

3011

KAY-5® NP Sanitizer

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

Or optionally ^{Kitchen}
Chlorinating Sanitizer for Food Contact Equipment and Utensils

Active Ingredient:

Sodium Dichloro-s-Triazinetrione Dihydrate6%

Inert Ingredients94%

Total100%

Available Chlorine3.36%

Contains no phosphates

KEEP OUT OF REACH OF CHILDREN

CAUTION

FOR COMMERCIAL USE

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

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

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

Kay Chemical Company
8300 Capital Drive
Greensboro, NC 27409-9790, USA

EPA REG. NO. 5389-15
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

ACCEPTED
with COMMENTS
in EPA Letter Dated:
NOV 25 2009

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 5389-15

4011

- 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
- [REDACTED] vinyl and plastic
- Vinyl graphics
- [REDACTED]

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.
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.

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-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 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.

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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. Immerse utensil or equipment 1 – 2 minutes. Remove and drain. **DO NOT RINSE.** Place on a clean surface to air dry. Follow local health ordinances.

SANITIZING 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.

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

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.

70911

**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.

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
- vinyl and plastic
- Vinyl graphics

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).

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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-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 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, prepare a sanitizing solution of KAY-5 NP Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table. Immerse utensil or equipment 1 – 2 minutes. Remove and drain. **DO NOT RINSE.** Place on a clean surface to air dry. Follow local health ordinances.

SANITIZING 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

1 packet + 1 ¼ 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 ¼ gallons (4.75 liters) lukewarm water to keep them in a sanitary condition between uses.

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**Alternate Directions for Use
(1 oz scoop)**

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
- ██████████, vinyl and plastic
- Vinyl graphics
- ██████████

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.

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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.

SHAKE AND SOFT-SERVE MACHINE 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 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, prepare a sanitizing solution of KAY-5 NP Sanitizer (100 parts per million available chlorine) in lukewarm water according to the dilution table. Immerse utensil or equipment 1 – 2 minutes. Remove and drain. **DO NOT RINSE.** Place on a clean surface to air dry. Follow local health ordinances.

SANITIZING 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.

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Optional Marketing Language

