

U.S. ENVIRONMENTAL PROTECTION AGENCY Office of Pesticide Programs Registration Division (H7505C) 401 "M" St., S.W. Washington, D.C. 20460

5389-20

EPA Reg. Number:

Term of Issuance:

Conditional

Date of Issuance:

APR

8 2004

NOTICE OF PESTICIDE:

x Registration

\_\_ Reregistration

Name of Pesticide Product:

Kay Solid Quaternary Ammonium Chloride Sanitizer

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

Kay Chemical Company 8300 Capitol Drive Greensboro, NC 2 7409

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be use of the label in commerce. In any correspondence on this product always refer to the above EPA remarkform

On the basis of information furnished by the registrant, the above named pesticide is hereby registered/reregistered under the Federal Insecticide, Fungicide and Rodenticide

egistration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA sec. 3(c)(7)(A) provided that you:

- Submit and/or cite all data required for registration/ reregistration of your product under FIFRA 1. sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for reregistration of your product under FIFRA section 4.
- 2. Make the following label changes:
  - Revise the EPA Registration Number to read, "EPA Reg. No. 5389-20".
  - b. Under the "Precautionary Statement," revise the "may be fatal if swallowed" statement to read "May be fatal if swallowed or absorbed through the skin." Also, revise the last statement to read "Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet."
- Submit two (2) copies of the revised final printed label for the record. 3.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of this product constitutes acceptance of these conditions. A stamped label is enclosed for your records. If you have any questions regarding this letter, please contact Zenobia Jones at (703) 308-6198.

Signature of Approving Official:

Vælma Noble

Product Manager 31

Regulatory Management Branch I Antimicrobials Division (7510C)

APR | 8 2004



## KAY® SOLID QUATERNARY AMMONIUM CHLORIDE SANITIZER

# **ACTIVE INGREDIENTS:**

Alkyl ( $60\%$ C <sub>14</sub> 30%C <sub>16</sub> 5%C <sub>12</sub> 5%C <sub>18</sub> ) dimethyl benzyl ammonium chloride	19.30%
Alkyl(68%C <sub>12</sub> 32%C <sub>14</sub> ) dimethyl ethylbenzyl ammonium chloride	19.30%
INERT INGREDIENTS	<u>61.40%</u>
TOTAL:	100.00%

#### KEEP OUT OF REACH OF CHILDREN

## DANGER

(Outer Carton): See Side Panel for Precautionary Statements and First Aid

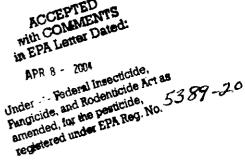
(Inner Carton): See Carton for Complete Directions for Use and Precautionary Statements and First Aid

(Inner Carton): See Back for Precautionary Statements and First Aid

NET WEIGHT: 2 lb. Block

Kay Chemical Company Greensboro, NC 27409, USA

EPA REG. NO.: 5389-EN EPA EST. NO.: 5389-NC-1(G), 1677-MN-1 (P) Superscript refers to last letter of date code



PREC 2005 SRY STATEMENTS

HAZ. SCIPLIF MANS AND DOMESTIC ANIMALS

DAN =

THE APIACH OF CHILDREN. CORROSIVE. Couses areversible eve damage and skin KEFF the moves, on skin or on clothing. Wear goggles or face shield, rubber gloves, and May be fatal if swallowed. Remove contaminated clothing and wash before resuse protec

5 muth soap and water after handling. Wash

#### FIRST AID

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

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 coctor for treatment advice.

1F ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin 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 necessaria sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Proposed Labeling (revised to incorporate EPA comments in September 17, 2003 correspondence)

Note: Language in ( ) is considered optional or interchangeable.



**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 treatment advice.

For medical emergency information call (800) 304-0824 or call collect 0 (303) 592-1709.

#### NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

ENVIRONMENTAL HAZARDS (Required for product supplied in containers 50 lbs. or greater) This pesticide is toxic to fish. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

#### STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL

**PESTICIDE 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:** Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions contact your State Pesticide or Environmental Control Agency, or Hazardous Waste representative at the nearest EPA Regional Office for guidance.

**CONTAINER DISPOSAL:** 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.

(Note: The following is considered optional marketing language)

Use KAY SOLID QUATERNARY AMMONIUM CHLORIDE SANITIZER in restaurants, bars, cafeterias, institutional kitchens, food preparation and storage areas, and convenience stores where sanitization of food contact surfaces is of prime importance.

This product will sanitize previously cleaned and rinsed nonporous food contact surfaces such as: countertops, stovetops, sinks, dishes, glassware, silverware, cutlery and other eating and cooking utensils, plastic and other nonporous cutting boards and chopping blocks, and other hard nonporous surfaces.

KAY SOLID QUATERNARY AMMONIUM CHLORIDE SANITIZER is an effective sanitizer for use on food contact surfaces in 60 seconds at 200 ppm active and up to 500 ppm hard water against:

Escherichia coli Staphylococcus aureus

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous microorganisms minimizes the potential for contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins.

Application of effective sanitizing procedures reduces the number of those disease-causing organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through feed.

To prevent cross-contamination, kitchenware and equipment food-contact surfaces must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Proposed Labeling (revised to incorporate EPA comments in September 17, 2003 correspondence)

Note: Language in ( ) is considered optional or interchangeable.

4/4

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

### **DILUTION:**

Sanitization	0.07	oz. p	er gallon e	of water	(or equivalent)
				(200 p	pm active quat)

#### **DIRECTIONS FOR USE**

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

#### **SANITIZATION:**

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and, when necessary, pre-soak. Thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Apply a use-dilution of 0.07 oz. of KAY SOLID QUATERNARY AMMONIUM CHLORIDE per gallon of water (or equivalent dilution) to the pre-cleaned hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least one minute (60 seconds) followed by adequate draining and air drying. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes diluted or soiled.

Apply to sinks, countertops, and other stationary surfaces by cloth, sponge, brush, or sprayer.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 0.07 oz. of KAY SOLID QUATERNARY AMMONIUM CHLORIDE SANITIZER per gallon of water (or equivalent dilution) for at least 60 seconds. Drain thoroughly and allow to air dry before re-use. Do not rinse.

FOR RESTAURANTS AND BARS: Equipment and utensils should be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution. For precleaned dishes, glassware, silverware, cooking utensils, immerse in a solution containing 0.07 oz. per one (1) gallon of water (or equivalent use dilution) (200 ppm active quaternary) allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse is required.

#### WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

- 1. Scrape and pre-wash utensils and glasses whenever possible.
- 2. Wash with a good detergent or compatible cleaner.
- 3. Rinse with clean water.
- 4. Sanitize in a solution of 0.07 oz. of KAY SOLID QUATERNARY AMMONIUM CHLORIDE SANITIZER per gallon of water (or equivalent dilution). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- 5. Place sanitized utensils on a rack or drain board to air dry.
- 6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted. \*\*\*\*\*
  NOTE: A clean, potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.