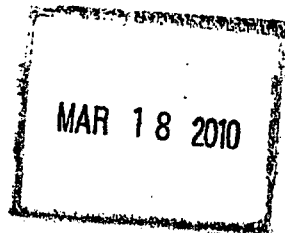


5389-20

16

Ms. Rhonda Schulz  
Kay Chemical Company  
8300 Capital Drive  
Greensboro, NC 27409



Subject: Kay SolidSense Sanitizer  
EPA Registration No.: 5389-20  
Amendment Date: December 22, 2009  
EPA Receipt Date: December 22, 2009

Dear Ms. Schulz,

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

- Add use surfaces
  - Add marketing claims
  - Add Directions for Use
  - Update Storage and Disposal
- 1) Revise the Pesticide Storage statement to include the following: "...Keep product dry in tightly closed container *in locked storage area* when not in use..."
  - 2) Your product is for use on food contact surfaces. As such, delete: "Linoleum" as this is a material which is not associated with food contact surfaces.
  - 3) On page 3, delete the section beginning: "Dilution..." and ending: "...(200 ppm active quat)" which precedes the heading Directions for Use. This information belongs in the Directions for Use section of the label and is already stated in that section.

CONCURRENCES							
SYMBOL	7510P						
SURNAME	J. Schulz						
DATE	3/18/10						

2/6

**General Comments**

A stamped copy of the accepted labeling is enclosed. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling. Please contact Tracy Lantz at (703) 308-6415 with any questions.

Sincerely,



Velma Noble  
 Product Manager (31)  
 Regulatory Management Branch I  
 Antimicrobials Division (7510P)

Enclosure: Stamped Label  
 7510P:T.Lantz:3/18/10:5389-20

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

3  
6

# KAY® SolidSense™ 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..... 18.93%  
Alkyl(68%C<sub>12</sub>32%C<sub>14</sub>) dimethyl ethylbenzyl ammonium chloride..... 18.93%

**INERT INGREDIENTS**.....62.14%

**TOTAL:**.....100.00%

**KEEP OUT OF REACH OF CHILDREN**

## DANGER

**For Commercial Use**

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

**(Inner Package): See Inside this Label for Complete Directions for Use, Precautionary Statements and First Aid**

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

ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

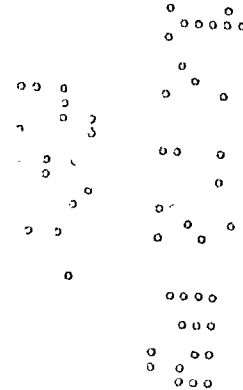
MAR 18 2010

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No. 5389-20

NET WEIGHT: 2 lb. Block

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

EPA REG. NO.: 5389-20  
EPA EST. NO.: 5389-NC-1(G), 1677-MN-1 (P)  
Superscript refers to first letter of date code



**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER**

**KEEP OUT OF REACH OF CHILDREN. CORROSIVE.** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. May be fatal if swallowed or absorbed through the skin. Remove contaminated clothing and wash before re-use. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet.

**FIRST AID**

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

**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 with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

2/9

**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 the 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 treatment advice.

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

For medical emergency information call (877) 231-2615 or call collect 0 (952) 853-1713

#### **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:**

(Block wrap) – Container is destroyed by removing the product. Discard completely empty packet in trash.  
(Carton) Offer carton for recycling, if available, or discard in trash

#### **(Note: The following is considered optional marketing language)**

Use *KAY SolidSense 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 SolidSense 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 (ATCC11229)

Staphylococcus aureus (ATCC 6538)

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 food.

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.

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.

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
- ~~Limbs~~
- 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

**DILUTION:**

~~Sanitization.....0.07 oz. per gallon of water (or equivalent)~~  
~~.....(200 ppm active quat)~~

**DIRECTIONS FOR USE**

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

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

Mix sanitizing solution as shown below:

6/6

**DILUTION:**

Sanitization.....0.07 oz. per gallon of water (or equivalent)  
.....(200 ppm active quat)

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 SolidSense Sanitizer* 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 SolidSense 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 pre-cleaned 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 SolidSense 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.