

5389-20

10/17/2011

1/7

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY



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

OFFICE OF PREVENTION, PESTICIDES AND TOXIC SUBSTANCES

OCT 17 2011

Theodore D. Head,
Ecolab Inc.
370 N. Wabasha Street
St. Paul, MN 55102

Subject: Kay Solidsense Sanitizer
EPA Registration No.: 5389-20
Amendment Date: May 19, 2011
EPA Receipt Date: May 27, 2011
Submission No.: 896842

Dear Mr. Head

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), section 3(C)(7)(A) is acceptable with the conditions below.

Proposed Amendment

- Change the range of active quat from 150-400 ppm.
- Add additional organisms to Hard Non-Porous Food Contact Surfaces.
- Add directions for use for Hard Non-Porous Food Contact Surfaces.

Conditions

Revise the label as follows:

- On page 3 of the proposed label, change "Plexiglass" to read "Plexiglas".
- On page 3 of the proposed label, delete "Porcelain." Porcelain is a porous surface.

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

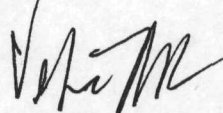
General Comments

A stamped copy of the accepted labeling with conditions is enclosed. Submit 1 copy of your final printed label before distributing or selling the product bearing the revised labeling.

Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3 (c) (5) and section 4 (a) when the Agency requires all registrants of similar products to submit such data.

If the above conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6 (e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions. Should you have any questions concerning this letter, please contact Velma Noble at (703) 308-6233 or Jamil Mixon at (703) 308-8032.

Sincerely,



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

Enclosures: Stamped Label

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

3/7

KAY® SolidSense™ Sanitizer

ACTIVE INGREDIENTS:

Alkyl (60%C ₁₄ 30%C ₁₆ 5%C ₁₂ 5%C ₁₈) dimethyl benzyl ammonium chloride.....	18.93%
Alkyl(68%C ₁₂ 32%C ₁₄) 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

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

ACCEPTED
with **COMMENTS**
in EPA Letter Dated:

OCT 17 2011

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

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

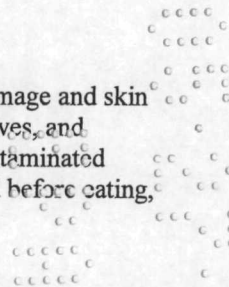
KEEP OUT OF REACH OF CHILDREN. CORROSIVE. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. May be fatal if swallowed or absorbed through the skin. Remove contaminated clothing and wash before 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.



4/7

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 – 400 ppm active and up to 500 ppm hard water against:

- Escherichia coli (ATCC11229)
- Staphylococcus aureus (ATCC 6538)
- Listeria monocytogenes (ATCC 7644)
- Staphylococcus aureus MRSA (ATCC 33592)
- Shigella sonnei (ATCC 11060)

Decorative graphic of small 'c' characters arranged in a pattern on the right side of the page.

KAY SolidSense Sanitizer is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 – 400 ppm active and up to 400 ppm hard water against:

Escherichia coli (ATCC 11229)
Staphylococcus aureus (ATCC 6538)

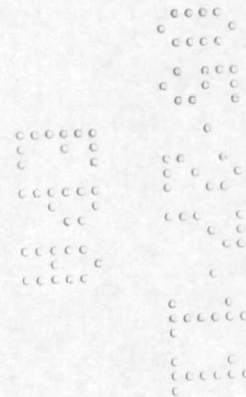
Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous microorganisms minimizes the potential for contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues,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



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:

DILUTIONS:

~~Sanitization.....~~

200 ppm -400 ppm

0.07 oz - 0.14 oz. per gallon of water (or equivalent) (200 - 400 ppm active quat)

150 ppm - 400 ppm

0.053 oz. - 0.14 oz. per gallon of water (or equivalent) (150 - 400 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 - 0.14 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, or when the concentration drops below 150 ppm.

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 use-dilution ~~solution of 0.07 oz - 0.14 oz.~~ of *KAY SolidSense Sanitizer* per gallon of water (or equivalent dilution) for at least one minute (60 seconds). Drain thoroughly and allow to air dry before re-use. Do not rinse.

FOR RESTAURANTS AND BARS: Equipment and utensils ~~should~~ must 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 sanitizer use-dilution ~~solution containing 0.07 oz. - 0.14 oz per one (1) gallon of water (or equivalent use dilution)~~ (200 - 400 ppm active quaternary) and allow surface to remain wet for at least one minute (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 potable water.
4. Sanitize in a solution of 0.07 oz - 0.14 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 must 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.

SANITIZING HARD, NON-POROUS NON-FOOD CONTACT SURFACES

Mix sanitizing solution as shown below:

KAY SolidSense Sanitizer is an effective sanitizer for use on non-food contact surfaces in 5 minutes at 200 – 400 ppm active and up to 500 ppm hard water against:

- Klebsiella pneumoniae (ATCC 4352)
- Staphylococcus aureus (ATCC 6538)

Apply a use-dilution of 0.07 oz - 0.14 oz. of *KAY SolidSense Sanitizer* per gallon of water (or equivalent dilution) to the hard surface, with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least 5 minutes 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, or when the concentration drops below 200 ppm.

Apply to areas such as countertops and other stationary non-porous non-food contact surfaces throughout the establishment by cloth, sponge, brush, or sprayer.

