

5389-20

12/03/2012

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DEC 3 - 2012

Mr Rone Derbyshire  
Manager, NA Biocides  
Kay Chemical Company  
8300 Capital Drive  
Greensboro, NC 27409

Subject **Kay SolidSense Sanitizer**  
EPA Registration Number 5389-20  
Application Dated September 28, 2012  
EPA Received October 1, 2012

Dear Mr Derbyshire

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

**Proposed Amendment**

- Add a secondary container
- Amend the Precautionary Statements

**Labeling Comments**

- 1 The revised precautionary statements for the concentrate are acceptable and a stamped copy of the label is enclosed for your records
- 2 The proposed label amendment adding secondary use dilution precautionary statements if not acceptable Acute toxicity for 1839-142 were cited to support the proposed secondary labeling However, these studies were conducted using the 40% concentrate not the use dilution Therefore these studies cannot be used to support use dilution precautionary labeling A full set of acute toxicity studies on the use dilution is required to support precautionary labeling for the use dilution

**CONCURRENCES**

SYMBOL	.	.	.	.....	.....	.	.....	.....
SURNAME	..	..	..	..	..	..	..	..
DATE								

**General Comments**

A stamped copy of the acceptable labeling is enclosed. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

Should you have any questions or comments concerning this letter, please contact Drusilla Copeland at (703) 308-6224.

Sincerely,  


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

Enclosure stamped label

**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%
<b>INERT OTHER INGREDIENTS</b>	<u>62.14%</u>
<b>TOTAL</b>	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  
DEC 3 2012  
Under the Insecticide  
Act as  
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

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**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)

ACCEPTED  
with COMMENTS  
in EPA Letter Dated  
DEC 5 2012

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

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)
- Plexiglas
- 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

ACCEPTED with COMMENTS in EPA Letter Dated DEC 5 2012

United States Insecticide Fungicide and Rodenticide Act as amended by the Insecticide, Fungicide, and Rodenticide Act registered under FIFRA Reg No 5389-20

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**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**

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 *KAY SolidSense Sanitizer* 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 of *KAY SolidSense Sanitizer* 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 must be thoroughly preflushed or pre-scraped 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 sanitizer use dilution 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 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.

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Under the Federal Insecticide  
Fungicide and Rodenticide Act as  
amended for the pesticide  
registered under EPA Reg No. 5389-2

**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

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Fungicide and Rodenticide Act as  
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