

5870-25

PM 31

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MAR 10 1989

Texo Corporation
2801 Highland Avenue
Cincinnati, OH 45212

Attention: Barry S. Pokorny

Gentlemen:

Subject: Septasan NR
EPA Registration No. 5870-25
Your Submission Dated December 1, 1987
EPA Received Date December 4, 1987

The amendment referred to above, submitted in connection with the Label Improvement Program Notice for Antimicrobial Products Used as Food Contact Surface Sanitizers, is acceptable provided that you:

1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling.
 - a. Delete the word "milk."
 - b. In the "Note to Physician" section, delete the statement "Measures against circulatory shock, respiratory depression, and convulsion may be needed."
 - c. Delete the statement "For Sale For Use and Storage by Maintenance Personnel Only."
 - d. Delete the statement "General Classification."
2. Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

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CONCURRENCES								
SYMBOL								
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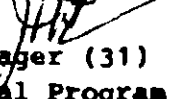
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A stamped copy of the labeling is enclosed for your records.

If you have any questions, please contact Karen Leavy at
(703) 557-3966.

Sincerely yours,

John H. Lee 
Product Manager (31)
Antimicrobial Program Branch
Registration Division (H7504C)

Enclosure

TEXO CORPORATION

CINCINNATI, OHIO 45212

PRODUCTS THAT PERFORM
A COMPANY THAT CARES

SEPTASAN NR

Sanitizer-Deodorizer with Organic Soil Tolerance

ACTIVE INGREDIENTS	
Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.125%
Diocetyl dimethyl ammonium chloride	1.125%
Alkyl C14 50% C12 40% C16 10%	
dimethyl benzyl ammonium chloride	3.000%
Inert Ingredients	92.500%
Total	100.000%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

Statement of Practical Treatment

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of egg whites, gelatin solution or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

PRECAUTIONARY STATEMENTS

Hazards to Human and Domestic Animals

DANGER: Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes or skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful or fatal if swallowed. Avoid contamination of food.

EPA REG. NO. 5870-25

☐ EPA EST NO 5870-04-1
☐ EPA EST NO 5870-0K-1



MAR 10 1988
5870-25

Regular, effective cleaning and sanitizing of equipment, utensils and work or dining premises is the probability of contaminating food during preparation, storage or service. Transmission of disease organisms to consumers and employees. Effective cleaning is vital to prevent the accumulation of food residues which may decompose or support development of food poisoning organisms or toxins. Application of effective procedures destroys those disease organisms which may be present on equipment after cleaning, and prevents the transfer of such organisms to consumers or employees directly through tableware such as glasses, cups and linens or indirectly through it.

To prevent cross-contamination, lathenics and for 3-oz. steel surfaces of equipment washed, rinsed, and sanitized after each use. In addition, an interruption of operations which time contamination may have occurred.

Where equipment and utensils are used to the preparation of foods on a production-line basis, utensils and the food contact surfaces of equipment shall be rinsed, and sanitized at intervals throughout the day on a schedule based on food type, type of food, and amount of food particle accumulation.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with the

Sanitizing of Food Processing Equipment and Other Hard Surfaces to Fit 2d Locations. For sanitizing food processing equipment, dairy equipment, food utensils, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. No potable water rinse is required.

Wash and rinse all articles thoroughly. Then apply a solution of 1 oz. Septasan NR in 4 water (150 ppm active). Surfaces should remain wet for at least one minute for adequate rinsing and air drying. Fresh solution should be prepared daily or when solution becomes visibly dirty. For mechanical application, use solution may not be sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other hard surfaces by cloth or brush or mechanical spray device. No potable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz. 4 gallon solution of Septasan NR. No water rinse is required.

At 1 oz. 4 gallons, Septasan NR fulfills the criteria of Appendix F of the Grade "A" Paste Milk Ordinance (1978 Requirements) of the U.S. Public Health Service in terms of ppm of hardness (calculated as CaCO₃) when evaluated by the AOAC Germocidal and Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

U.S. PUBLIC HEALTH SERVICE
FOOD SERVICE SANITIZATION RECOMMENDATIONS

- Cleaning and Sanitizing**
- Equipment and utensils shall be thoroughly preflushed or pre-scraped, and when necessary, pre-rinsed to remove gross food particles and soil.
- 1) Thoroughly wash equipment and utensils in a hot detergent solution.
 - 2) Rinse utensils and equipment thoroughly with clean water.
 - 3) Sanitize equipment and utensils by immersion in a 1 oz. 4 gallon solution of Septasan NR (150 ppm active) for at least 90 seconds at a temperature of 75°F. The solution is to a solution containing 50 ppm available chlorine.
 - 4) For equipment and utensils too large to sanitize by immersion, apply a 1 oz. 2 gallon of Septasan NR (300 ppm active) by rinsing, spraying or brushing until thoroughly.
 - 5) Allow sanitized surfaces to drain and air dry. Do not rinse. Septasan NR meets requirements of 21 CFR 178.1018.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISCHARGE. OPEN DUMPING IS PROHIBITED. DO NOT REUSE EMPTY CONTAINER.

PESTICIDE DISPOSAL: PESTICIDE SPRAY MIXTURE OR RESIDUE SHOULD NOT BE USED AS FERTILIZER OR LIME. INSTRUCTIONS MUST BE OBTAINED FROM THE MANUFACTURER OR APPROVED STATE AGENCY. UNDESIRABLE RESIDUES OF PESTICIDES SHOULD BE REMOVED FROM LANDS BY MEANS OF ADEQUATE RINSING AND DISPOSED OF AS HAZARDOUS WASTE BY INCINERATION OR ACCORDING TO STATE AND LOCAL AUTHORITIES. GENERAL CONSULTATION, STATE OR LOCAL DISPOSAL AGENCIES OR OTHER PROCEDURES.

EXO



CORPORATION

CINCINNATI, OHIO 45212

PTASAN NR

Deodorizer with Organic Soil Tolerance

ACTIVE INGREDIENTS

Ortho-dichlorodimethylammonium chloride	2.250%
Didecyl dimethylammonium chloride	1.125%
Cetyl dimethylammonium chloride	1.125%
Alkyldimethylammonium chloride	
Inert ingredients	94.375%

Total 100.000%

KEEP OUT OF REACH OF CHILDREN DANGER

Statement of Practical Treatment

In case of direct contact with eyes, flush with plenty of water for at least 15 minutes. For eyes, call a physician and wash immediately. In case of skin contact, wash with plenty of water. In case of ingestion, induce vomiting if a physician is available. In case of ingestion, call a physician immediately. In case of ingestion, call a physician immediately. In case of ingestion, call a physician immediately. In case of ingestion, call a physician immediately. In case of ingestion, call a physician immediately.

PRECAUTIONARY STATEMENTS

PRECAUTIONARY STATEMENTS

Hazards to Human and Domestic Animals

Keep out of reach of children. Irritative. Causes eye damage and skin irritation. Do not get in clothing. Wear goggles or face shield and rubber gloves when handling. Harmful or fatal if swallowed. Do not contaminate food.

#1025

EPA EST NO. 5870-0H-1
EPA EST NO. 5870-0K-1

FOR STORAGE AND DISPOSAL OF THIS PRODUCT SEE THE REVERSE SIDE OF THE LABEL.

Regular effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimizes the probability of contaminating food during preparation, storage or service, and the transmission of disease organisms to consumers and employees. 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 destroys those disease organisms which may be present on equipment and utensils after cleaning, and prevents the transfer of such organisms to consumers or employees, either directly through tableware such as glasses, cups and flatware or indirectly through the food.

To prevent cross contamination, silverware and food contact surfaces of equipment shall be washed, rinsed 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 shall be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

DIRECTIONS FOR USE

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

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations. For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, line flats, countertops, refrigerated storage and display equipment and other hard non-porous surfaces, the potable water rinse is required.

Wash and rinse as outlined previously. Then apply a solution of 1 oz. Septasean NR in 4 gallons of water (150 ppm available chlorine). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when the use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitary applications.

Apply to wall tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. No potable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz. 4 gallon solution of Septasean NR. No potable water rinse is required.

At 1 oz. 4 gallons, Septasean NR fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1978 Recommendations of the U.S. Public Health Service in waters up to 800 ppm of hardness (calculated as CaCl₂) when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

U.S. PUBLIC HEALTH SERVICE
— FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and Sanitizing

Equipment and utensils shall be thoroughly preflushed or pre-scraped, and when necessary pre-soaked to remove gross food particles and soil.

- 1) Thoroughly wash equipment and utensils in a hot detergent solution.
- 2) Rinse utensils and equipment thoroughly with clean water.
- 3) Sanitize equipment and utensils by immersion in a 1 oz. 4 gallon solution of Septasean NR (150 ppm available chlorine) at least 60 seconds at a temperature of 75 F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
- 4) For equipment and utensils which cannot be sanitized by immersion, apply a 1 oz. 2 gallon solution of Septasean NR (300 ppm available chlorine) spraying or swabbing until thoroughly wetted.
- 5) Allow sanitized surfaces to drain and air dry. Do not rinse. Septasean NR meets the requirements of 21 CFR 174.1010.

STORAGE AND DISPOSAL

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.
OPEN DUMPING IS PROHIBITED.
DO NOT REUSE EMPTY CONTAINER.

PESTICIDE DISPOSAL: PESTICIDE SPRAY MIXTURE OR RINSE WATER THAT CANNOT BE RE-USED ACCORDING TO LABEL INSTRUCTIONS MUST BE DISPOSED OF ACCORDING TO FEDERAL OR APPROVED STATE AND LOCAL REGULATORY ACTS. CONTACT YOUR STATE DEPARTMENT OF ENVIRONMENTAL AND RECOVERY ACTS, DEPARTMENT OF AGRICULTURE, STATE DEPARTMENT OF HEALTH, DEPARTMENT OF RECYCLING OR RECOVERY, STATE DEPARTMENT OF LAND AND NATURAL RESOURCES, OR FEDERAL TOXIC SUBSTANCE CONTROL BOARD FOR STATE AND LOCAL AUTHORITY PROCEDURES.

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