

4524-54

6035-47

Monarch - Ful - Chlor

H.B. Fuller Company  
Monarch Division  
3900 Jackson Street NE.  
Minneapolis, MN 55421

SEP 30 1992

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

1. Submit/cite all data or other material required for registration of your product under FIFRA section 3(c)(5) when the Agency requires all registrants of similar products to submit such data.
2. Make the labeling changes listed below before you release the product for shipment:
  - a. Add the phrase "EPA Registration No. 4524-54."
  - b. Expand the heading "DIRECTIONS" to "Directions for Use."
  - c. Add the Statement of Practical Treatment heading immediately above the statements beginning with "If on Skin . . . ."
  - d. Revise the "If Swallowed . . ." statement to read:

If Swallowed, drink large quantities of water.

62968:I:WP50:Pringle:WP32-5:KEVRIC:08/11/92:09/07/92  
R:62980:WP50:Pringle:WP32-5:KEVRIC:09/30/92:10/29/92

*Pringle 9/30*

- e. Revise the Environmental Hazards section to read as follows:

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or public waters unless this product is specifically identified and addressed in an NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

- f. Revise the heading "Food Processing Belt Treatment" to read:

**Food Processing Belt Cleaning Treatment**

3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 enclosure for a further description of final printed labeling.

If these 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 constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records.



Ruth G. Douglas  
Product Manager (32)  
Antimicrobial Program Branch  
Registration Division (H7505C)

Enclosures

It is a violation of federal law to use this product in a manner inconsistent with its labeling  
DIRECTIONS FOR SANITIZING FOOD PROCESSING OR DAIRY EQUIPMENT

Clean equipment in a normal manner. Just before using, rinse all surfaces thoroughly with Sodium Hypochlorite solution containing 200 ppm available chlorine. Maintain contact with disinfectant for a minimum of two (2) minutes. Do not rinse with water after treatment with sodium hypochlorite solution. Do not soak overnight. Addition of 1.5 fluid ounces (3 tablespoons) of this sodium hypochlorite solution per 5 gallons of water will provide approximately 200 ppm available chlorine by weight.

**FOOD EGG SANITIZATION**-Thoroughly clean all eggs. Thoroughly mix 3 oz. of this product with 10 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130 F. Spray with warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be re-used to sanitize eggs.

**FRUIT AND VEGETABLE WASHING**-Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 7.5 oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

Processing and chill water for poultry processing- Follow guidelines of local water authority for water potability treatment.

**Continuous feed:** Using automatic metering device, continuously feed this product into the water to obtain and/or maintain a level of available chlorine that is in accordance with USDA guidelines. Confirm target chlorine level with either a chlorine test kit or an automatic testing device. When the available chlorine level reaches 200 ppm, notify the USDA plant inspector.

**Intermittent feed:** Start up by adding 1.35 oz. of this product per 1,000 gallons of water for each 1 ppm of available chlorine needed. For subsequent doses, check chlorine level with a chlorine test kit, add enough of this product to maintain the target chlorine level, and confirm this level with a chlorine test kit. Do not pour this product directly on poultry product in the water.

**Food Processing Belt Treatment:** Continuous spray onto food contact processing belt during processing where food is not present. Do not allow pooling of solution on belt. Use solution containing greater than 1 ppm and less than 10 ppm available chlorine. (.15 oz. of product per 100 gallons of water is equal to 1ppm available chlorine, while 1.5 oz of product per 100 gallons of water is equal to 10 ppm available chlorine.)

Spraying/Fogging-Preclean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 9 oz. product with 10 gallons of water. Use spray or fogging equipment which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.