Damon Chemical Company, Inc. 12435 Rockhill NE. Alliance, OH 44601

Attention: Brian T. Martin

Gentlemen:

Subject: STER-O-KEN #13

EPA Registration No. 6186-42 Your Amendment Application Dated February 9, 1987

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

- Make the labeling changes listed below before you release the product for shipment/hearing the amended labeling.
 - a. At the top of the left panel add the following:

DIRECTION FOR USE

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

- b. Delete the entire Phenol Coefficients claim.
- Submit five (5) copies of your final printed labeling before you release the product for shipment.

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CONCURRENCES							
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DATE		<u>-</u>					,

OFFICIAL FILE COPY

Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

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

Sincerely yours,

John H. Lee from Product Manager (31)
Disinfectants Branch
Registration Division (TS-767C)

Enclosure

HOSPITALS AND GENERAL DISINFECTION: Use 2 ounces of SOK #13 per gallon. This will provide 460 ppm quarternary to the use solution. This will give disinfection against staphylococcus aureus ATCC #6538 and salmonella choleraesuis ATCC #10708.

Use 2½ ounces SOK #13 per gallon of water to disinfect against Pseudomonas aeruginosa ATCC #15442.

For heavy soil, a precleaning step is recommended before using SOK #13.

SANTIZING FOOD CONTACT SURFACES-For use in restaurants and bars, daries and food processing plants on disher, glassware, silverware, cooking utensils, tanks, lines, sinks, milkcans and food processing equipment. Remove gross food particles by pre-flushing, scraping or soaking. Wash with compatible detergent followed by a potable water rinse before application of santizing solution.

Dilute 1 ounce of Ster-O-Kem #\3 per gallon of water (200ppm) and immerse for at least two minutes. Remove from solution and let drain before use.





IDISINFECTANT - BACTERICIDE SANITIZER

Active ingredients:
Alkyl (80% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl a
Alkyl (88% C12, 32% C14) dimethyl ethylbenzyl ammonium ch
inert ingredients:

E.P.A. Reg. No. 6186-42 E.P.A. Est No. 6186-0 CONTENTS: 1 GALLON

WARNING: KEEP OUT OF REACH O

For additional precautions, see side

GUARANTEED BY DAMON CHEMICAL CO.,

*ACCEPTED
with COMMENTS
in EPA Letter Dated:

NOV 3 0 1987

Minks the Federal Insecticide, Penglish, and Rodanticide Act as amended, for the penticide explained under EPA Reg. No.





WARNING: KEEP OUT OF REACH OF CHILDREN

Causes eye and skin irritation. Do not get in eyes, on skin or on clothing. Harmful if swallowed. Avoid contamination of food.

FIRST AID: 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 all contaminated clothing before reuse. If swallowed, do not induce vomiting. Drink large quantities of fluid and call a physician immediately.

Storage and Disposal

- Do not contaminate water, food, or feed by storage disposal.
- Do not store on side.
- Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL

esticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray or mixture of 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 Enrironmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL

friple rinse (or equivalent). Then offer for recycling or reconditioning or puncture and spose of in a sanitary landfill, or incineration, or, if allowed by state and local juthorities by burning. If burned, stay out of smoke.

Do not reuse empty container (bottle, can, bucket). Wrap container and put in trash.

Wisconsin State Board of Health Directions for Eating Establishments

- 1. Scrape and prewash 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 3 ounces of SOK #13 to 3½ gallons of water (200 ppm). Immerse all utensils for at least two minutes or for contact time specified governing sanitary code.
- 5. Place sanitized utensils on a rack or drain board to air dry.

Laboratory Control No. _____

