

6186-51

8/3/2010

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

AUG 3 2010

Mr. Brian T. Martin
Chemist
Damon Industries Inc.
12435 Rockhill Ave
Alliance, Oh 44601

Subject: **STER-O-KEM NO. 15**
EPA Registration Number 6186-51
Application Dated: May 3, 2010
EPA Received Data: May 5, 2010

Dear Mr. Martin:

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

Proposed Labeling:

- Up date the Container Rule language

Labeling:

1. Delete "with Organic soil Tolerance" in the produce name which is misleading refer to CFR 156.10(a) (5).
2. Under the Direction for use –Sanitizing of Food Processing Equipment and Other Hard Non-Porous Surfaces: delete the word "should" and replace with "must" such that its incompliance with PR Notice 2000-5, Mandatory Labeling.
3. On right column delete the paragraph that starts with "The udders, flanks and teats of dairy cows can be sanitized by washing with..... solution". This is a FDA claim. EPA does not have jurisdiction on these claims.

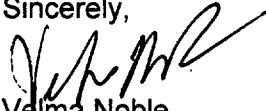
General Comments:

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

SYMBOL	labeling.							
SURNAME								
DATE								

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: Label

4-15-10

Ster-O-Kem No. 15
(shown at actual size)

1-gallon Label

**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER**

KEEP OUT OF REACH OF CHILDREN. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, inhaled or absorbed through the skin. Avoid breathing spray mist. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS

Do not mix with oxidizers, anionic soaps and detergents.
Do not use or store near heat or open flame.

FIRST AID

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

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 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 further treatment advice.

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

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage and disposal.

PESTICIDE STORAGE: Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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 the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING DISPOSAL: Non-refillable container. Do not reuse this container to hold materials other than pesticides or diluted pesticides. Triple rinse. After emptying and cleaning, it may be allowable to temporarily hold rinsate or other pesticide-related materials in the container. Contact your state regulatory agency to determine allowable practices in

**STER-O-KEM®
NO. 15
WITH
ORGANIC SOIL TOLERANCE**



**SANITIZER-DEODORIZER WITH ORGANIC
SOIL TOLERANCE • INSTITUTIONAL,
INDUSTRIAL, SCHOOL, DAIRY & OTHER FARM
USE • FOR FOOD HANDLING & PROCESSING
AREAS, RESTAURANTS AND DAIRIES**

E.P.A. Registration No. 6186-51

E.P.A. Establishment No. 6186-OH-1

Active Ingredients:

Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%)	
dimethyl benzyl ammonium chlorides	1.024%
Octyl decyl dimethyl ammonium chloride	0.768%
Didecyl dimethyl ammonium chloride	0.384%
Diocetyl dimethyl ammonium chloride	0.384%

Inert Ingredients:	97.440%
TOTAL	100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS AND FIRST AID.

NET CONTENTS: 1 GALLON – 3.78 LITERS

MANUFACTURED AND GUARANTEED BY
330 DAMON INDUSTRIES, INC. 1-800
821-5310 BOX 2120 ALLIANCE, OH 44601-0120 362-9850
www.DamonQ.com – info@DamonQ.com

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A. Establishment No. 6186-OH-1

OUT OF REACH OF CHILDREN
PELIGRO

ADDITIONAL PRECAUTIONARY STATEMENTS AND FIRST AID.
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your state. Offer for recycling if available or puncture and dispose in a sanitary landfill, or by other procedures approved by state and local authorities. If rinsate cannot be used, follow pesticide disposal instructions. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state and federal regulations. **RESIDUE REMOVAL INSTRUCTIONS:** Triple rinse container promptly after emptying. Triple rinse as follows: Fill the container 1/4 full with water and recap. Shake for 10 seconds. Follow Pesticide Disposal Instructions for rinsate disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times.

IMPORTANT

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimizes the probability of contaminating food during preparation, storage or service surfaces which could harbor hazardous microorganisms. 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 organisms which may be present on equipment and utensils after cleaning, and reduces the potential transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware 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 – SANITIZING

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 Non-porous Surfaces: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. No potable water rinse is required. Remove food particles and soil by a preflush, or prescrape and when necessary, presoak. Thoroughly wash surfaces with a good detergent or compatible cleaner and rinse with potable water, then apply by immersion, flooding, or spraying a solution of 3/4 oz. Ster-O-Kem® #15 in 1 gallon of water (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Prepare a fresh solution at least daily or when the use-solution

becomes visibly dirty. For mechanical application, used solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth, or brush or mechanical spray device. For spray applications, use a coarse mist, pump or trigger sprayer. Spray 6 to 8 inches from surface, with brush, sponge, or cloth. Do not breathe spray mist. With spray applications cover all food products. No potable water rinse is allowed.

Sanitize dishes, silverware, glasses, cooking utensils and other similar food processing equipment by immersion in a 3/4 oz. per 1 gallon solution of Ster-O-Kem #15. No rinse allowed.

When used in food processing areas, all food and packaging material must be removed or carefully protected.

~~The udders, flanks and teats of dairy cows can be sanitized by washing with a solution of 1 oz. Ster-O-Kem #15 in 4 gallons of warm water. No potable water rinse is required. Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.~~

At 3/4 oz. per gallon Ster-O-Kem #15 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 800 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Echerichia coli and Staphylococcus aureus.

U.S. PUBLIC HEALTH SERVICE – FOOD SERVICE SANITATION RECOMMENDATIONS

Cleaning and Sanitizing: Equipment and utensils shall be thoroughly pre-flushed 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 potable water.
- 3) Sanitize equipment and utensils by immersion in a 3/4 oz. per gallon solution of Ster-O-Kem #15 (150 ppm active) for 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 too large to sanitize by immersion, apply a 3 oz. per 2 gallon solution of Ster-O-Kem #15 (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted. All surfaces to remain wet for 1 minute.
- 5) Allow sanitized surfaces to drain and air dry. Do not rinse.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

AUG 3 2010

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 6186-51

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