

US ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (TS-767)
WASHINGTON, DC 20460

EPA REGISTRATION
6575-9

DATE OF ISSUANCE
JUL 07 1986

TERM OF ISSUANCE

NOTICE OF PESTICIDE: REGISTRATION
 REREGISTRATION
(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME OF PESTICIDE PRODUCT
Sani-bac

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Sani-Kem Chemical Corporation
5111 Richland Avenue
Kansas City, KS 66106

NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

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

1. Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3(c)(5) when the Agency requires all registrants of similar products to submit such data.
2. Add the phrase "EPA Registration No. 6575-9" to your label before you release the product for shipment.
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.


John H. Lee

Product Manager (31)
Disinfectants Branch
Registration Division (TS-767C)

Enclosures

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimize 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, 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.

Precautionary Statements

HAZARDS TO HUMANS AND DOMESTIC Animals

DANGER

Keep Out of Reach of Children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breath spray mist. Avoid contamination of food.

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

Pesticide 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 Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL

Triple rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities by burning. If burned, stay out of smoke.
 Metal Container: Triple rinse (or equivalent), then offer for recycling or reconditioning, or dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. (If container is 1 gallon or less, use this container disposal statement.)
 Do not reuse empty container (bottle, can, bucket). Wrap container and put in trash.

sani-bac

Sanitizer-Deodorizer
 with Organic Soil Tolerance
 Institutional, Industrial, School
 Dairy and Other Farm Use
 For Food Handling and Processing Areas,
 Restaurants and Dairies

Active Ingredients

Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.125%
Diocetyl dimethyl ammonium chloride	1.125%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	3.000%

Inert Ingredients

92.500%
 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 milk, 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. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Establishment No.

06575-KS-01

Net Contents

MANUFACTURED BY:
SANI-KEM
 CHEMICAL CORPORATION

5111 RICHLAND AVE, KANSAS CITY, KS 66106

For Sale For Use And Storage By
 Maintenance Personnel Only

DIRE

It is a violation of product in a labeling.

Sanitizing of Food Surfaces in Food processing equipment, silverware, glasses, and display equipment. No potable water rinse.

Wash and rinse all of 1 oz. SANI active) Surfaces should be prepared visibly dirty. For reuse for sanitizing.

Apply to sink tops, equipment and other or mechanical spray.

Dishes, silverware, size food processing in a 1 oz. 1/4 gallon water rinse is required.

At 1 oz. 1/4 gallons. Appendix F of the Recommendations up to 800 ppm evaluated by the Method against Es.

U.S.

SANITIZING

Cleaning and Sanitizing

Equipment and utensils, pre-rinsed, and washed of food particles and

- 1) Thoroughly wash solution.
- 2) Rinse utensils and equipment.
- 3) Sanitize equipment in 1 gallon solution for at least 60 seconds equivalent to a 1000 ppm active solution.
- 4) For equipment immersion, apply a 1000 ppm active solution thoroughly with a brush.
- 5) Allow sanitized