

AUG - 4 2003

Ms. Christina Swick
Agent for Lonza
Lewis & Harrison
122 C St, NW Ste. 740
Washington, DC 20001

Subject: Bardac 2250-7.5
EPA Registration No. 6836-48
Amendment Date: May 6, 2003
EPA Receipt Date: May 12, 2003

Dear Ms. Swick,

The following amendment submitted in connection with registration under FIFRA, as amended, is acceptable with the conditions listed below.

- Response to Agency letter dated November 18, 2002

Conditions

Revise the label as follows:

1. Revise the "Precautionary Statements" to include the statement, "harmful if absorbed through the skin."
2. Page 4: Delete "institutions" from the general disinfection use site listing because it implies use in hospitals, nursing homes, medical facilities according to 40 CFR Part 152.3 Definitions.
3. Page 5: Under Fungicidal Directions, you must state ".....when used on *precleaned hard, nonporous surfaces.....*"
4. Page 5: Revise Toilet Bowl/Urinal Directions by deleting the statement, "remove gross filth prior to disinfection" and replacing it with "*Preclean toilet bowls/urinals before disinfecting.*"

| CONCURRENCES | | | | | | | | |
|--------------|--|--|--|--|--|--|--|--|
| SYMBOL | | | | | | | | |
| SURNAME | | | | | | | | |
| DATE | | | | | | | | |

General Comments

The request for a primary brand name change from Bardac 7.5 Disinfectant-Sanitizer-Fungicide-Deodorizer to Bardac 2250-7.5 is acceptable.

A stamped copy of the labeling accepted with conditions is enclosed. Submit three (3) copies of your final printed label before distributing or selling the product bearing the revised labeling.

If you have any questions or comments regarding this letter, please contact Jacqueline McFarlane at (703) 308-6416.

Sincerely,



Velma Noble
Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510C)

Precautionary Statements

Hazards to Humans and Domestic Animals

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Harmful if swallowed. Wear protective eyewear (goggles, face shield or safety glasses) protective clothing and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

FIRST AID

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.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15 – 20 minutes.

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.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

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

(Note to reviewer: If container size is 5 gallons or greater, the following Environmental Hazards statements will be used:)

ENVIRONMENTAL HAZARDS

Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

BARDAC 2250-7.5

DISINFECTANT-SANITIZER FUNGICIDE DEODORIZER

for Hospital, Institutional, Industrial,
School, Dairy and Farm Use

| | |
|---|--------|
| Active Ingredient: | |
| Didecyl dimethyl ammonium chloride..... | 7.5% |
| Inert Ingredients..... | 92.5% |
| Total:..... | 100.0% |

KEEP OUT OF REACH OF CHILDREN

DANGER

See (left) (right) (side) (back) panel for Precautionary Statements and First Aid

EPA Reg. No. 6836-48
EPA Est. No. *(as indicated on container)*
Net contents: *(as indicated on container)*

MANUFACTURED BY:
LONZA INC., 17-17 Route 208, Fair Lawn, NJ 07410

ACCEPTED
with COMMENTS
in EPA Label dated:

AUG 4 2013

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 6836-48

(Note to reviewer: The following is considered optional marketing language.)

Use **Bardac 2250-7.5**:

- as a disinfectant on hard, nonporous precleaned surfaces.
- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- as a sanitizer in beer fermentation and holding tanks.
- as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°F. – 110°F. **Bardac 2250-7.5** may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- to disinfect salon / barber tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- for (non-scratch) cleaning of showers and tubs, shower doors and curtains, fixtures.
- in kitchens, bathrooms and other household areas.
- to disinfect sinks and tubs.
- in federally inspected meat and poultry facilities (as a sanitizer for all surfaces not always requiring a rinse).
- as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.

Use **Bardac 2250-7.5** in homes, hospitals, medical and dental offices, nursing homes, day care centers, nurseries, restaurants, bars, cafeterias, institutional kitchens, food preparation and storage areas, convenience stores, institutional facilities, public rest rooms, institutions, schools and colleges, athletic facilities, locker rooms, dressing rooms, shower and bath areas, exercise facilities, camp grounds, play grounds, public facilities, food processing plants, USDA inspected food processing facilities, beverage plants, dairy farms, hog farms, poultry and turkey farms, mushroom farms, egg processing plants, kennels, pet animal quarters, zoos, pet shops, animal laboratories, transportation terminals, hotels and motels, factories, business and office buildings, barber shops and salons, boats, ships, campers, trailers, mobile homes, cars, buses, trains, taxis, and airplanes.

Use **Bardac 2250-7.5** on washable hard nonporous surfaces: walls, floors, countertops, stovetops, sinks, appliances, refrigerators, dishes, glassware, silverware, cutlery and other eating and cooking utensils, plastic and other nonporous cutting boards and chopping blocks, coolers, ice chests, refrigerator meat, fruit, vegetable and egg bins, Tupperware®, kitchen equipment, food processors, blenders, slurpy machines, beer fermentation and holding tanks, bottling or pre-mix dispensing equipment, cabinets, highchairs, garbage cans, refrigerated storage and display equipment, tables, picnic tables, outdoor furniture, chairs, desks, telephones, doorknobs, shower stalls, tubs and glazed tiles, bathtubs, sinks, toilet bowl surfaces, other bathroom fixtures, kennel runs, cages, conductive flooring and other hard nonporous surfaces made of metal, stainless steel, glazed porcelain, glazed ceramic, sealed stone, fiberglass, plastic (such as polystyrene, polypropylene), enameled surfaces, finished woodwork, Formica®, countertop laminates, vinyl and plastic upholstery.

(Note to reviewer: The following is considered optional marketing language.)

Use **Bardac 2250-7.5** for Poultry Premise Sanitation (Hatcheries): Egg Receiving Area, Egg Holding Area, Setter Room, Tray Dumping Area, Trays, Buggies, Racks, Egg Flats, Chick Holding Room, Hatchery Room, Chick Processing Area, Chick Loading Area, Poultry Buildings, Ceilings, Sidewalls and Floors, Drinkers, and all other Poultry House related Equipment, and other hard nonporous surfaces in the Hatchery Environment.

Use **Bardac 2250-7.5** for Swine Premise Sanitation: Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.

Use **Bardac 2250-7.5** for Farm Premise Sanitation: floors, walls, feed racks, mangers, troughs, automatic feeders, fountains and waterers, forks, shovels, scrapers and other nonporous surfaces in barns, pens, stalls, chutes and other facilities and fixtures occupied or traversed by animals.

Bardac 2250-7.5 is a phosphate free, germicidal detergent for use on hard nonporous surfaces found at mushroom farms. **Bardac 2250-7.5** has been designed for use between mushroom crops. Areas of intended use include breezeways and track alleys before spawning, inside and outside walls of mushroom houses, lofts, floors, storage sheds and casing rings. Use of **Bardac 2250-7.5** should be limited to areas where compost and mushrooms are not present.

Bardac 2250-7.5 is a Hospital Disinfectant at 1¼ oz. per 2 gallons of water (7/8 oz. per gallon of water) according to the AOAC Use-Dilution Test method against:
(Bacteria:)
Pseudomonas aeruginosa (Pseudomonas)
Salmonella choleraesuis (Salmonella)
Staphylococcus aureus (Staph)

Burkholderia cepacia (Pseudomonas cepacia)
(Pseudomonas)
Campylobacter jejuni (Campylobacter)
Corynebacterium ammoniagenes (Brevibacterium ammoniagenes) (Brevibacterium)
Enterococcus faecalis – Vancomycin resistant (VRE)
Escherichia coli (E. coli)
Escherichia coli pathogenic strain 0157:H7 (pathogenic E. coli)
Klebsiella pneumoniae (Klebsiella)
Listeria monocytogenes (Listeria)
Salmonella typhi (Salmonella)
Serratia marcescens (Serratia)
Staphylococcus aureus – Multi-drug resistant (MRSA)

(Animal Viruses:)
Newcastle's Disease Virus

Bardac 2250-7.5 is a General Purpose disinfectant at ½ oz. per gallon of water (300 ppm active) according to the AOAC Use-Dilution Test method against:

(Bacteria:)
Burkholderia cepacia (Pseudomonas cepacia)
(Pseudomonas)
Corynebacterium ammoniagenes (Brevibacterium ammoniagenes) (Brevibacterium)
Enterococcus faecalis – Vancomycin resistant (VRE)
Escherichia coli (E. coli)
Klebsiella pneumoniae (Klebsiella)
Salmonella choleraesuis (Salmonella)
Salmonella typhi (Salmonella)
Serratia marcescens (Serratia)
Staphylococcus aureus (Staph)
Staphylococcus aureus – Multi-drug resistant (MRSA)

Bardac 2250-7.5 is an effective virucide at ½ oz. per gallon of water against:

(Viruses:)
*Herpes Simplex Type 1 (Herpes)
*Herpes Simplex Type 2 (Herpes)
*Human Immunodeficiency Virus Type 1 (HIV-1) (Aids Virus)
*Influenza A / Brazil (Influenza)
*Vaccinia (Pox Virus)

(Note to reviewer: The following is considered optional marketing language:)

Bardac 2250-7.5 is an effective fungicide at 1 oz. per gallon of water against:
Trichophyton mentagrophytes (Athlete's Foot Fungus)

Bardac 2250-7.5 is effective against Citrus Canker Disease (*Xanthomonas axonopodis* pv. citri) at 2000-ppm active quat.

Bardac 2250-7.5 is an effective sanitizer for use on food contact surfaces in 60 seconds against:
Escherichia coli
Staphylococcus aureus

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation, storage or service. 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 for the 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 must be washed, rinsed with potable water 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 must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Bardac 2250-7.5 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1999 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

Bardac 2250-7.5 has been cleared by the FDA in 21 CFR §178.1010 for use on food processing equipment, utensils and other food-contact articles at a concentration of 150 ppm active.

DILUTION:

Disinfection: (Medical) .. 1¼ oz. per 2 gallons of water (500 ppm active quat)... (or ⅞ oz. per gallon of water)
Disinfection: (Non-medical) . ½ oz. per gallon of water (300 ppm active quat)
Sanitizer ¼ oz. per gallon of water (150 ppm active quat)

DIRECTIONS FOR USE

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

For Disinfection in Institutions, Industry, Schools, Public Rest Rooms, Food Processing Plants, Food Storage Areas, Kitchens, Restaurants, Bars, Transportation Terminals, Hotels, Motels and Other Non-Medical Uses:

Use ½ oz. of **Bardac 2250-7.5** per gallon of water. Follow General Disinfection Directions.

For Disinfection in Hospitals, Medical and Dental Offices, Nursing Homes and other Medical or Health Care Facilities:

Use 1¼ oz. of **Bardac 2250-7.5** per 2 gallons of water (or ⅞ oz. of **Bardac 2250-7.5** per gallon of water). Follow General Disinfection Directions.

General Disinfection Directions:

Apply use-solution with a cloth, mop, sponge or coarse spray device to previously cleaned hard nonporous surfaces until surfaces are thoroughly wet. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth or sponge or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted or soiled.

Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and / or stove tops with potable water prior to reuse. Do not use as a disinfectant on utensils, glassware or dishes.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

NOTE: With sprayer applications, cover or remove all food products.

(Note to reviewer: Only One of the following two statements will be used.)

This product is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to preclean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.

or

This product is not for use on medical device surfaces.

VIRUCIDAL DIRECTIONS:

Bardac 2250-7.5 is an effective virucide at 1/2 oz. per gallon of water. Follow General Disinfection directions. Leave surfaces wet for one minute

***KILLS HIV ON PRE-CLEANED ENVIRONMENTAL SURFACES / OBJECTS PREVIOUSLY SOILED WITH BLOOD / BODY FLUIDS** in health care settings or other settings in which there is an expected likelihood of soiling of inanimate surfaces / objects with blood or body fluids, and in which the surfaces / objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1) (associated with AIDS)

SPECIAL INSTRUCTIONS FOR CLEANING AND DECONTAMINATION AGAINST HIV-1 ON SURFACES / OBJECTS SOILED WITH BLOOD / BODY FLUIDS.

PERSONAL PROTECTION: Clean up should always be done wearing protective gloves, gowns, masks and eye protection.

CLEANING PROCEDURE: Blood and other body fluids containing HIV-1 must be thoroughly cleaned from surfaces and objects before application of Bardac 2250-7.5

CONTACT TIME: Leave surface wet for 1 minute (60 seconds). Use a 10-minute contact time for disinfection against all other bacteria and fungi claimed.

DISPOSAL OF INFECTIOUS MATERIAL: Blood, body fluids, cleaning materials and clothing should be autoclaved and disposed of according to local regulations for infectious waste disposal.

FUNGICIDAL DIRECTIONS:

At 1 oz. per gallon of water (1:128) **Bardac 2250-7.5** is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus) when used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas, exercise facilities. Apply to previously cleaned hard surfaces. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth or sponge or allow to air dry.

DISINFECTION OF BARBER / SALON INSTRUMENTS AND TOOLS:

Mix 1/2 oz. of **Bardac 2250-7.5** per gallon of water (or equivalent dilution) to disinfect hard, nonporous instruments and tools. Completely immerse precleaned combs, brushes, rollers, razors, scissors, blades, manicure and other salon instruments and tools for 10 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution daily or more often if the solution becomes visibly diluted, cloudy or soiled.

Note: Plastics may remain immersed until ready to use. Stainless steel shears and instruments must be removed after 10 minutes, rinsed, dried and kept in a clean, non-contaminated receptacle. Prolonged soaking may cause damage to metal instruments.

NON-ACID TOILET BOWL AND URINAL DISINFECTANT DIRECTIONS:

Remove gross filth prior to disinfection.

From Concentrate:

Add 1/2 - 3/8 oz. to the bowl and mix. Brush or swab thoroughly over exposed surfaces and under the rim, allow to stand for 10 minutes and flush.

From Use Solution:

Empty toilet bowl or urinal and apply 1/2 - 3/8 oz. per gallon of water use-solution to exposed surfaces and under the rim with a cloth, mop, sponge or coarse mechanical spray. Brush or swab thoroughly, allow to stand for 10 minutes and flush.

Veterinary Practice / Animal Care / Animal Laboratory / Zoos / Pet Shop / Kennels Disinfection Directions:

For cleaning and disinfecting the following hard nonporous surfaces: equipment used for animal food or water, utensils, instruments, cages, kennels, stables and catteries. Remove all animals and feeds from premises, animal transportation vehicles, crates, etc. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with a use-solution of 1/2 oz. of Bardac 2250-7.5 per gallon of water for a period of 10 minutes. Immerse all restraining and handling equipment such as leashes, muzzles, halters or ropes as well as shovels, forks and scrapers used to remove litter and manure. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

DISINFECTION OF FARM PREMISES AND POULTRY EQUIPMENT:

Poultry brooders, watering founts, feeding equipment and other animal quarters such as stalls can be disinfected after thorough cleaning by applying a solution of 1/2 oz. of Bardac 2250-7.5 per gallon of water with a mop, cloth or brush. Small utensils should be immersed in solution.

Prior to disinfection, remove all animals and feeds from premises, vehicles (trucks) and enclosures (coops and crates). Remove all litter, droppings and manure from floors, walls, and surfaces of barns, pens, stalls, chutes and other facilities occupied or traversed by animals. Empty all troughs, racks and other feeding and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Saturate surfaces with the recommended disinfecting solution for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals as well as forks, shovels, and scrapers used for removing litter and manure. Ventilate buildings, cars, trucks, boats, coops, and other closed spaces. Do not house livestock, or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub all treated feed racks, troughs, automatic feeders, fountains, and waterers with soap or detergent, and rinse with potable water before reuse.

MUSHROOM FARM PREMISE USE:

Site Preparation: The first step in any on-going sanitation program should be the removal of gross contamination and debris. This may be accomplished by using a shovel, broom, or vacuum, depending on the area to be disinfected. Preclean surfaces.

Disinfection: Use 1/2 oz. of Bardac 2250-7.5 per gallon of water. Apply use solution with a cloth, mop, sponge, sprayer or by immersion to thoroughly wet the surfaces. Treated surfaces must remain wet for 10 minutes. Wipe or allow to air dry. Prepare a fresh solution for each use or more often if solution becomes visibly diluted, clouded or soiled.

For Heavy Duty Cleaning: When greater cleaning is desired, use 1 oz. of BARDAC 2250-7.5 per gallon of water. Heavily soiled areas may require repeated cleaning before treatment.

DO NOT APPLY THE USE-SOLUTION TO THE MUSHROOM CROP, COMPOST OR CASING. Rinse treated surfaces with potable water before they contact the crop, compost or casing.

CITRUS CANKER DISEASE CONTROL:

For prevention of Citrus Canker Disease though treatment of precleaned equipment. Effective against *Xanthomonas axonopodis* pv. *citri* (Citrus Canker Disease) at 2000 ppm active quat. Treatments can be applied to trucks, attached trailers and field harvesting equipment including cargo area, wheels, tires, undercarriage, hood, roof, fenders, and any other part of the equipment that can be taken into infested areas.

Thoroughly clean all surfaces with soap or detergent and rinse with water. Then saturate surfaces with a 1:37 use-dilution (6 oz. of BARDAC 2250-7.5 per 1 1/4 gallons of water or equivalent dilution) (2000 ppm active quat) for a period of 10 minutes. Allow to air dry. All surfaces that come in contact with food or crop must be rinsed with potable water before reuse. To prevent the spread of Citrus Canker Disease by this artificial means of transportation, treatments are made by trigger spraying, dipping or brushing. Clothing should be either rinsed or laundered before reuse. Footwear should be rinsed before reuse.

SANITIZING OF FOOD CONTACT SURFACES AND FOOD PROCESSING EQUIPMENT:

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash surfaces or objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Apply a use-solution of ¼ oz. of Bardac 2250-7.5 per gallon of water with a cloth, sponge, coarse sprayer, or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface; rub with brush, sponge or cloth. Avoid breathing spray.

Note: For sprayer applications, cover or remove all food products.

Sanitize dishes, silverware, glasses, cooking utensils and other similar size food processing equipment by immersion.

Surfaces must remain wet for at least one minute followed by adequate draining and air drying. Do not rinse.

Fresh solution should be prepared daily or more often if the use solution becomes visibly diluted or soiled. For mechanical application, use solution may not be reused for sanitizing applications but may be reused for cleaning.

TO SANITIZE EGG SHELLS INTENDED FOR FOOD:

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of ¼ oz. of BARDAC 2250-7.5 per gallon of water. The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

Note: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of ¼ oz. of BARDAC 2250-7.5 per gallon of water.
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE SANITARY FILLING EQUIPMENT:

Wash surfaces with a compatible detergent, and rinse with potable water prior to sanitizing. Prepare a use-solution of ¼ oz. of BARDAC 2250-7.5 per gallon of water for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:

Wash surfaces with a compatible detergent, and rinse with potable water prior to sanitizing. Prepare a use-solution of ¼ oz. of BARDAC 2250-7.5 per gallon of water for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

DAIRY COW APPLICATION DIRECTIONS:

The udders, flanks, and teats of dairy cows can be washed with a solution of ¼ oz. of BARDAC 2250-7.5 per gallon of water. Use a fresh towel for each cow. Avoid contamination of wash solution by dirt and soil. Do not dip used towel back into wash solution. When visibly dirty, discard and provide fresh solution.

(If container size is 1 gallon or less, the following storage and disposal statements will be used.)

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children. Do not reuse empty container. Wrap container and put in trash.

(If container size is greater than gallon, the following storage and disposal statements will be used.)

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE

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

(Plastic containers): 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 way of smoke.

(Metal Containers): 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.