

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

MAY 12 1995

LONZA Inc.
17-17 Route 208
Fair Lawn, NJ 07410

Attention: Eliot I. Harrison
Agent for Lonza

Subject: Bardac 205M-7.5
EPA Registration No. 6836-70
MOU Compliance Amendment dated January 25, 1994

The amendment referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, will be acceptable provide that you make the change listed below before you release the product for shipment bearing the amended label.

1. Revise "Herpes simplex Types I and II" to read "Herpes simplex Types 1 and 2".

A stamped copy of your labeling is enclosed for your records. Submit five (5) copies of the final printed label prior to release of the product for shipment.

If you have any questions concerning this letter, please contact Wanda Mitchell at (703) 305-6141.

Sincerely,



Marion J. Johnson, Jr.
Product Manager (31)
Antimicrobial Program Branch
Registration Division (7505C)

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

**PRECAUTIONARY STATEMENTS
HAZARDOUS 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 breathe spray mist. Avoid contamination of food.

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.

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 pesticides, 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 state and local authorities.

(If container is one gallon or less, use this container disposal statement.)

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

ACCEPTED
with COMMENTS
in EPA Letter Dated:

MAY 10 1995

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

6836-70

BARDAC 205M-7.5

Disinfectant-Sanitizer-Fungicide
Virucide*-Deodorizer with Organic Soil Tolerance
for Hospital, Institutional, Industrial, Other Farm Use
School, Dairy, Restaurants, Bars and Institutional Kitchens

Active Ingredients

Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.350%
Dioctyl dimethyl ammonium chloride	0.900%
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 PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. 6836-70

EPA Establishment No. 6836-IL-1

Net Contents

Manufactured by:
LONZA INC., 17-17 Route 208, Fair Lawn, NJ 07410

BEST COPY AVAILABLE

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Apply BARDAC 205M-7.5 with a cloth, mop or mechanical spray device. When applied with a mechanical spray device, surface must be sprayed until thoroughly wetted. Treated surfaces must remain wet for 10 minutes. Fresh solution should be prepared daily or when the use solution becomes visibly dirty.

DISINFECTION IN HOSPITALS, NURSING HOMES AND OTHER HEALTH CARE INSTITUTIONS. For disinfecting floors, walls, countertops, bathing areas, lavatories, bedframes, tables, chairs, garbage pails and other hard non-porous surfaces.

Add 3.5 oz. BARDAC 205M-7.5 to 4.5 gallons water. Apply to previously cleaned hard surfaces. At this use level, BARDAC 205M-7.5 is effective against *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Salmonella choleraesuis*, and *Pseudomonas cepacia* in the presence of 5% blood serum when evaluated by the AOAC Use-Dilution Test.

***VIRUCIDAL PERFORMANCE:** At 3.5 oz./4.5 gallon use level BARDAC 205M-7.5 was evaluated in the presence of 5% serum and found to be effective against the following viruses: Herpes Simplex Types I & II, Vaccinia and Influenza A₂ (Hong Kong) on inanimate hard non-porous environmental surfaces.

DISINFECTION IN INSTITUTIONS, INDUSTRY AND SCHOOLS. Add 2 oz. of BARDAC 205M-7.5 to 4.5 gallons of water.

FUNGICIDAL PERFORMANCE. At 0.5 oz. to 2.25 gallons of water use level, BARDAC 205M-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 and exercise facilities, utilizing the AOAC Fungicidal Test.

DISINFECTION OF BARBER TOOLS. Pre-cleaned barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a 0.5 oz./gallon solution of BARDAC 205M-7.5.

DISINFECTION OF POULTRY EQUIPMENT, ANIMAL QUARTERS AND KENNELS. Poultry brooders, watering founts, feeding equipment and other animal quarters (such as stalls and kennel areas) can be disinfected after thorough cleaning by applying a solution of 2 oz. BARDAC 205M-7.5 to 4.5 gallons of water. Small utensils should be immersed in this solution. Prior to disinfection, all poultry, other animals and their feeds must be removed from the premises. This includes emptying all troughs, racks and other feeding and watering appliances. Remove all litter and droppings from floors, walls and other areas occupied or traversed by poultry or other animals. After disinfection, ventilate buildings, coops and other closed spaces. Do not house poultry, or other animals, or employ equipment until treatment has been absorbed, set or dried. All treated equipment that will contact feed or drinking water must be rinsed with potable water before reuse.

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 pre-clean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD CONTACT LOCATIONS, DAIRIES, RESTAURANTS AND BARS. For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces. No potable water rinse is required.

Wash and rinse all articles thoroughly, then apply a solution of 1 oz. BARDAC 205M-7.5 in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use 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. No potable water rinse is required. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz./4 gallon solution of BARDAC 205M-7.5. No potable water rinse is required. At 1 oz./4 gallons, BARDAC 205M-7.5 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in waters up to 400 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*. The udders, flanks and teats of dairy cows can be sanitized by washing with a solution of 1 oz. BARDAC 205-7.6 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.

DIRECTIONS FOR RESTAURANTS AND BAR RINSE. For dishes, glassware, silverware, cooking utensils, wash with 1 oz./4 gallon of BARDAC 205M-7.5 and immerse in a solution containing 1 oz./4 gallon of BARDAC 205M-7.5. No rinse is required.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz./4 gallons of water. no rinse is required.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash 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 1 oz./4 gallons of water. Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.