

AUG 06 1991

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

Attention: Joseph R. Robinson

Gentlemen:

Subject: 205M Sanitizer
EPA Registration No. 6836-89
Your Amendment Dated March 8, 1991

The amendment referred to above, submitted in connection with registration under FIFRA, is acceptable provided that you:

1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling:

a. In the first right upper panel:

- 1) Revise the wording "... and the transmission of disease organisms to consumers and employees" to read "... which could harbor hazardous microorganisms."
- 2) Revise the wording "... destroys those disease organisms ..." to read "... reduces the number of those disease organism ..."
- 3) Revise the wording "... and prevents the transfer of such organisms to consumers or employees" to read "... and reduces the potential for the transfer ..."

b. Delete the word "milk."

2. Submit five (5) copies of your final printed labeling before you release the product for shipment.

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L31-10:KEVRIC:06/13/91:07/12/91:CL:EK:CL

CONCURRENCES

SYMBOL								
SURNAME								
DATE								

-2-

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.

If you have any questions concerning this letter, please contact Martha DeLaney at (703) 557-6982.

Sincerely yours,



John H. Lee
Product Manager (31)
Antimicrobial Program Branch
Registration Division (H7505C)

Enclosure

384
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.

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.

205M SANITIZER

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

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 LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No.	6836-89
EPA Establishment No.	6836-IL-1
Net Contents	

Manufactured by:

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

Regular, effective cleaning of
equipment, utensils, and
minimize the probability
during preparation, storage,
transmission of disease
employees. Effective cleaning
prevent the accumulation of
decompose or support the
poisoning organisms or
effective sanitizing
disease organisms which
and utensils after cleaning
transfer of such organisms
employees, either directly or
glasses, cups and flatware
food.
To prevent cross-contamination
food-contact surfaces should be
rinsed and sanitized after
any interruption of cleaning.
contamination may have occurred.
Where equipment and utensils are
preparation of foods on a
line basis, utensils and
of equipment shall be washed
at intervals throughout the
on food temperature, and
food particle accumulation.

DIRECTIONS

It is a violation of Federal Law
in a manner inconsistent with

**SANITIZING OF FOOD PREPARATION
AND SURFACES IN FOOD
HANDLING AREAS:** For
sanitizing food preparation
equipment, food utensils,
glasses, sink tops, and
storage and display
porous surfaces, immersion
required.

Wash and rinse all articles
solution of 1 oz. 205M
water (150 ppm active)
for at least one minute
draining and air drying
prepared daily or when
visibly dirty. For
solution may not be used
applications.

Apply to sink tops,
storage and display equipment,
hard surfaces by cloth
device. No potable water

Dishes, silverware, glassware,
other similar size food
sanitized by immersion in
solution of 205M SANITIZER
is required.

At 1 oz./4 gallons, 205M
criteria of Appendix F
Milk Ordinances 1978
Public Health Services
hardness calculated as
AOAC Germicidal and
against Escherichia coli

205M SANITIZER

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DANGER

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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 Registration No.
EPA Establishment No.
Net Contents

6836-89
6836-IL-1

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

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.

DIRECTIONS FOR USE

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 SURFACES IN FOOD CONTACT LOCATIONS. 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.

Wash and rinse all articles thoroughly, then apply a solution of 1 oz. 205M SANITIZER 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 the 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 or mechanical spray device. 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 205M SANITIZER. No potable water rinse is required.

At 1 oz./4 gallons, 205M SANITIZER fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in water up to 800 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

CLEANING AND SANITIZING. Equipment and utensils shall be thoroughly preflushed or prescraped and when necessary, presoaked 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 clean water.
3. Sanitize equipment and utensils by immersion in a 1 oz./4 gallon solution of 205M SANITIZER (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 1 oz./2 gallon solution of 205M SANITIZER (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry. Do not rinse.

205M SANITIZER meets the requirements of 21 CFR 178.1010.

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

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES. Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz./4 gallon of 205M SANITIZER to 1 gallon 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 cleanser.
3. Rinse with clean water.
4. Sanitize in a solution of 1 oz./4 gallon of 205M SANITIZER to 1 gallon of water. (150 ppm active quaternary). 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.

ACCEPTED
with COMMENTS
In EPA Letter Draft
AUG 06 1991

3/91

Product is a registered
Food Service Sanitizer
as amended for the purpose
registered under EPA Reg. No.

6836-89