

6836-277

05/04/2000

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY



U.S. ENVIRONMENTAL PROTECTION AGENCY
Office of Pesticide Programs
Registration Division (H7505C)
401 "M" St., S.W.
Washington, D.C. 20460

EPA Reg. Number:

Date of Issuance:

6836-277

MAY 04 2000

Term of Issuance:

Conditional

Name of Pesticide Product:

Bardac 205M-1.30

NOTICE OF PESTICIDE:

- Registration
- Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

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

Note: Changes in labeling 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 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.

Registration is in no way to be construed as an endorsement or recommendation of this product by the 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 sec. 3(c)(7)(A) provided that you:

1. Submit and/or cite all data required for registration/ reregistration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for reregistration of your product under FIFRA section 4.
2. Make the following label changes:
 - a. Revise the EPA Registration Number to read, "EPA Reg. No. 6836-277".
3. Submit two copies of the revised final printed label for the record.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec.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.

Signature of Approving Official:

Velma Noble

Velma Noble
Product Manager 31

Date:

MAY 04 2000

CONCURRENCES

SYMBOL	Regulatory Management Branch I						
SURNAME	Antimicrobials Division (7510C)						
DATE	EPA Form 8570-6						

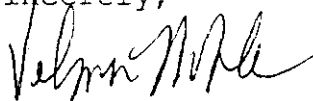
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page 2
EPA Reg. No. 6836-277

Regarding your labeling on page 2, first section in right hand column, add statement "do not rinse". Since your proposed product is similar to another currently registered product, no additional confirmatory data is required.

If you have any questions concerning the comments in this letter, you should contact Zenobia Jones at (703) 308-6198.

Sincerely,



Velma Noble
Product Manager 31
Regulatory Management Branch 1
Antimicrobial Division. (7510W)

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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. Wear protective eyewear (goggles, face shield or safety glasses), clothing and rubber gloves when handling. Harmful if swallowed and / or if absorbed through the skin. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

FIRST AID (STATEMENT OF PRACTICAL TREATMENT)

IF IN EYES: Hold eyelids open and flush with a steady gentle stream of water for 15 minutes. Get medical attention.

IF ON SKIN: Wash with plenty of soap and water. Get medical attention.

IF SWALLOWED: Call a doctor or get medical attention. Do not induce vomiting or give anything by mouth to an unconscious person. Drink promptly a large quantity of milk, egg whites, gelatin solution; or if these are not available, drink large quantities of water. Avoid alcohol.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

(If container is 5 gallons or larger, use the following statements)

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.

(If container is greater than 1 gallon, use the following statements:)

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 sidewalls.

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 smoke.

(Metal Containers:) Triple rinse (or equivalent), then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or other procedures approved by state and local authorities.

(If container is 1 gallon or less, use the following statements:)

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of sidewalls. Do not reuse empty container. Wrap in several layers of newspaper and discard in trash (or recycle).

**BARDAC®
205M-1.30**

Disinfectant, Sanitizer, Fungicide, Virucide*, Deodorizer
For Hospital, Home, Institutional and Industrial Use

For Farm, School, Dairy, Restaurant, Food Handling and
Processing Areas, Bar and Institutional Kitchen Use
With Organic Soil Tolerance

Formulated for Effective Farm Premise Sanitation
Formulated for Effective Poultry Premise Sanitation
Formulated for Effective Swine Premise Sanitation
Formulated for Effective Mushroom Farm Sanitation
Formulated for Veterinary Practice / Animal Care / Animal
Laboratory Disinfection

For use in federally inspected meat and poultry plants

An effective sanitizer for use on food contact surfaces

Effective in the presence of 5% serum contamination

- Staphylocidal • Pseudomonacidal,
• Salmonellacidal • Fungicidal • Virucidal

Active Ingredients:

Octyl decyl dimethyl ammonium chloride	0.390%
Diocetyl dimethyl ammonium chloride	0.156%
Didecyl dimethyl ammonium chloride.....	0.234%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₈ , 10%) dimethyl benzyl ammonium chloride.....	0.520%
Inert Ingredients:.....	98.700%
Total	100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

SEE (SIDE) (RIGHT) (BACK) (LEFT) PANEL FOR
PRECAUTIONARY STATEMENTS

EPA Reg. No. 6836- *ETT*
EPA Est. No. *(insert Establishment number here)*
Net Contents *(insert container size here)*

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

ACCEPTED
with COMMENTS
in EPA Letter Dated:

MAY - 4 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. *6836-277*

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This product contains no phosphorous.

Bardac 205M-1.30 improves labor results by effectively controlling odors.

Bardac 205M-1.30 is for use in kitchens, bathrooms and other household areas.

When used as directed, **Bardac 205M-1.30** will deodorize surfaces in rest room and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas, and other places where bacterial growth can cause malodors.

Cross-contamination is of major housekeeping concern. **Bardac 205M-1.30** has been formulated to aid in the reduction of cross-contamination not only in hospitals, but in schools, institutions, and industry.

Bardac 205M-1.30 delivers non-acid disinfectant performance in an economical concentrate.

Bardac 205M-1.30 is a concentrated Hospital disinfectant that is effective against a broad spectrum of bacteria, is virucidal*, fungicidal, and eliminates odor-causing bacteria when used as directed.

Bardac 205M-1.30 is an economical concentrate that can be used with a mop and bucket, trigger sprayers, sponge, or by soaking.

Bardac 205M-1.30 will not leave grit or soap scum. Will not cause swelling of transducer membrane or harm compressor plates.

Bardac 205M-1.30 is a versatile disinfectant and sanitizer for Veterinary Practice, Animal Care and Animal Laboratory applications.

Bardac 205M-1.30 is a complete, chemically balanced disinfectant - sanitizer that provides clear use solutions even in the presence of hard water.

Bardac 205M-1.30 inhibits bacterial growth on moist surfaces, and deodorizes by killing microorganisms that cause offensive odors.

Bardac 205M-1.30 is recommended for use as a commercial sanitizer on dishes, glassware, and utensils (at 200 ppm active).

Bardac 205M-1.30 is recommended for use as a disinfectant on hard, nonporous surfaces.

Bardac 205M-1.30 is recommended for use as a sanitizer in bottling and beverage dispensing equipment.

Bardac 205M-1.30 is recommended for use as a sanitizer in sanitary filling of bottles and cans.

Bardac 205M-1.30 is recommended for use in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.

Bardac 205M-1.30 is recommended for use as a sanitizer in beer fermentation and holding tanks.

Bardac 205M-1.30 is recommended for use in household and commercial humidifiers. Use of **Bardac 205M-1.30** will control the build-up of slime, and unpleasant (malodors) odors.

Bardac 205M-1.30 is recommended for sanitizing and disinfecting of ultrasound transducers, probes, mammography compressor plates and other inanimate hard surfaces.

Bardac 205M-1.30 is a versatile sanitizer and broad spectrum disinfectant formulated for use in Ultrasonic Baths (Ultrasonic cleaning units).

Use **Bardac 205M-1.30** to sanitize and disinfect nonporous salon / barber tools and instruments: combs, brushes, scissors, blades, and manicure instruments.

Bardac 205M-1.30 is recommended for use as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°-110°F. **Bardac 205M-1.30** may be applied through automatic washing systems, immersion tanks, foaming apparatus and low pressure sprayers.

Bardac 205M-1.30 is recommended for use in federally inspected meat and poultry plants.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

MAY - 4 2000

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Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 6836-277

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Bardac 205M-1.30 may be used in hospitals, homes, medical and dental offices, nursing homes, day care centers, nurseries, restaurants and bars, cafeterias, institutional facilities and kitchens, convenience stores, food storage areas, public rest rooms, institutions, schools and colleges, athletic facilities, camp grounds, play grounds, public facilities, federally inspected meat and poultry plants, food processing plants, beverage plants, dairy farms, hog farms, poultry and turkey farms, egg processing plants, kennels, pet animal quarters, zoos, pet shops, animal laboratories, laundries, transportation terminals, hotels and motels, factories, business and office buildings, barber shops, salons, boats, ships, campers, trailers, mobile homes, cars, buses, trains, taxis, airplanes, humidifier water tanks and ultrasonic baths.

Bardac 205M-1.30 may be used on washable hard nonporous surfaces including food preparation and storage areas, dishes, glassware, silverware, eating and cooking utensils, plastic and other nonporous cutting boards and chopping blocks, coolers, ice chests, refrigerator meat and vegetable and egg bins, Tupperware®, kitchen equipment such as food processors, blenders, cutlery and other utensils, countertops, slurpy machines, stovetops, sinks, appliances, refrigerators, tables, picnic tables, outdoor furniture, chairs, desks, telephones, highchairs, washable walls, cabinets, doorknobs, telephones, shower stalls, tubs and tiles, toilets, porcelain tiling, garbage cans, exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps, beer fermentation and holding tanks, bottling or pre-mix dispensing equipment, stainless steel, enameled surfaces, woodwork, Formica®, vinyl and plastic upholstery, bathtubs, shower stalls, sinks, urinals, toilet bowls, toilet bowl surfaces, related fixtures, walls, kennel runs, cages, floors, conductive flooring and other hard nonporous surfaces (such as metal, stainless steel, glazed porcelain, ceramic, fiberglass, stone and plastic).

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion. A potable water rinse is not required.

Bardac 205M-1.30 is recommended 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 all other surfaces in the Hatchery Environment.

Bardac 205M-1.30 is recommended for Swine Premise Sanitation: Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and Areas, Nursery, Blocks, Creep Area, Chutes.

Bardac 205M-1.30 is recommended for Farm Premise Sanitation including 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 205M-1.30 kills *Pseudomonas aeruginosa* (*Pseudomonas*), *Staphylococcus aureus* (*Staph*), *Salmonella choleraesuis* (*Salmonella*), *Listeria monocytogenes* (*Listeria*), *Escherichia coli* (*E. coli*), *Escherichia coli* pathogenic strain 0157:H7 (pathogenic *E. coli*), *Klebsiella pneumoniae* (*Klebsiella*), *Pseudomonas cepacia* (*Pseudomonas*), *Salmonella typhi* (*Salmonella*), *Brevibacterium ammoniagenes* (*Brevibacterium*), Herpes Simplex Virus Types 1 & 2 (Herpes), Influenza Virus Type A₂/Hong Kong (Influenza), Vaccinia (Pox virus), Trichophyton mentagrophytes (the Athlete's Foot Fungus).

Bardac 205M-1.30 reduces 99.999% of *Escherichia coli*, pathogenic *Escherichia coli* 0157:H7, *Listeria monocytogenes*, *Staphylococcus aureus* and *Klebsiella pneumoniae* in 60 seconds.

At 2.0 oz. per gallon of water dilution (200 ppm), **Bardac 205M-1.30** 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*.

Bardac 205M-1.30 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 150-400 ppm active.

Bardac 205M-1.30 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.

Bardac 205M-1.30 meets AOAC Use-Dilution Test standards for hospital disinfectants.

Bardac 205M-1.30 meets EPA's Sanitizer Tests for non-food contact sanitizers.

Bardac 205M-1.30 meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.

Bardac 205M-1.30 is effective against Avian Influenza virus, Avian Infectious Bronchitis virus, Pseudorabies virus, Canine Distemper virus, Newcastle's Disease virus.

Bardac 205M-1.30 is a phosphate free, germicidal detergent effective in the presence of a moderate amount of organic soil on a variety of surfaces found at mushroom farms.

Bardac 205M-1.30 has been designed for use between crops on surfaces that do not come in contact with the crop. Areas of intended use include tools, breezeways and track alleys before spawning, inside and outside walls of mushroom houses, lofts, floors, storage sheds, spawning machines, tampers and casing rings. Use of **Bardac 205M-1.30** should be limited to areas where compost and mushrooms are not present.

ACCEPTED
with COMMENTS
in EPA Letter Dated Present.

MAY 4 2000

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Bardac 205M-1.30 is an effective food contact sanitizer, in water up to 500 ppm hardness at 2 oz. per gallon of water (or equivalent dilution)(200 ppm active) in 60 seconds against:

- Escherichia coli
- Escherichia coli 0157:H7 (pathogenic strain)
- Klebsiella pneumoniae
- Listeria monocytogenes
- Staphylococcus aureus

Bardac 205M-1.30 is a one-step Hospital Disinfectant at 4.5 oz. per gallon dilution (450 ppm active), Bactericidal according to the current AOAC Disinfectants Use-Dilution Method, Fungicidal according to the AOAC fungicidal test, and *Virucidal according to the virucidal qualification, modified in the presence of 5% organic serum against:

- Brevibacterium ammoniagenes
- Campylobacter jejuni
- Escherichia coli
- Escherichia coli 0157:H7 (pathogenic strain)
- Klebsiella pneumoniae
- Listeria monocytogenes
- Pseudomonas aeruginosa
- Pseudomonas cepacia
- Salmonella choleraesuis
- Salmonella typhi
- Staphylococcus aureus
- Yersinia enterocolitica

**ACCEPTED
with COMMENTS
in EPA Letter Dated:**

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

Trichophyton mentagrophytes

- * Influenza A₂ / Hong Kong
- *Vaccinia

- *Herpes Simplex Type I
- *Herpes Simplex Type II

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 should 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 should 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.

**ACCEPTED
with COMMENTS
in EPA Letter Dated:**

MAY 4 2000

DIRECTIONS FOR USE

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

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.

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.

DISINFECTANT / *VIRUCIDE / FUNGICIDE DIRECTIONS:

Preparation of use-solution:

Add 4.5 oz. of **Bardac 205M-1.30** per gallon of water (450 ppm active).

Apply use-solution to hard, nonporous surfaces with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces.

For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-8 inches from surface, rub with brush, sponge or cloth. Do not breathe spray. NOTE: With spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes. Wipe with a sponge, mop or cloth or allow to air dry. Prepare a fresh solution daily or when use solution becomes visibly dirty.

Directions as a Non-Acid Toilet Bowl Disinfectant:

From concentrate:

Add 4.5 oz. of **Bardac 205M-1.30** to the toilet bowl or urinal and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop, or sponge. Allow to stand for 10 minutes and flush.

From use-solution:

Empty toilet bowl or urinal and apply a use-solution of 4.5 oz. of **Bardac 205M-1.30** per gallon of water to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer; allow to stand for 10 minutes and flush.

To Disinfect Ultrasonic Baths:

Use **Bardac 205M-1.30** to disinfect hard (inanimate) nonporous objects compatible with Ultrasonic cleaning units. Pour fresh use-solution of 4.5 oz. of **Bardac 205M-1.30** per gallon of water (450 ppm active) directly into bath chamber. Preclean soiled objects. Place objects into unit and operate for a minimum of 10 minutes, according to manufacturer's use directions.

Remove objects and rinse with sterile water (sterile water for injection), or allow to air dry. Prepare a fresh solution for each use.

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(Directions as a Disinfectant / Fungicide / *Virucide for Barber / Salon Instruments and Tools) (To Disinfect Barber / Salon Instruments and Tools):

Immerse precleaned barber / salon instruments and tools (such as combs, brushes, razors, scissors, blades and manicure instruments) in a use-solution of 4.5 oz. of Bardac 205M-1.30 per gallon of water (450 ppm active) for at least 10 minutes. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes 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.

To Sanitize Barber / Salon Instruments and Tools:

Immerse precleaned barber / salon instruments and tools (such as combs, brushes, razors, scissors, blades and manicure instruments) in a use-solution of 2.0 oz. of Bardac 205M-1.30 per gallon of water (200 ppm active) for at least 60 seconds. Rinse thoroughly and dry before use. Fresh solution should be prepared daily or more often if solution becomes 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.

To Sanitize Non-Food contact Surfaces:

Preparation of sanitizer use-solution:

Use 2.0 oz. of Bardac 205M-1.30 per gallon of water (200 ppm active) to sanitize hard, nonporous surfaces. At 200 ppm active, Bardac 205M-1.30 is an effective sanitizer against Staphylococcus aureus and Klebsiella pneumoniae.

Apply sanitizer use-solution to precleaned, hard, nonporous surfaces with a cloth, mop, sponge, sprayer or by immersion.

For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray.

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

Treated surfaces must remain wet for 1 minute, then wipe with sponge, mop or cloth or allow to air dry.

To Sanitize Food Processing Equipment and other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars:

Use Bardac 205M-1.30 to sanitize food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, presoak. Then thoroughly wash or flush 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 2.0 oz. of Bardac 205M-1.30 per gallon of water (or equivalent dilution; 200 ppm active) to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. Surfaces should remain wet for at least one minute (60 seconds) 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. A potable water rinse is not required after application of the sanitizing solution.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth, sponge or brush.

Immerse precleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a use-solution of 2.0 oz. of Bardac 205M-1.30 per gallon of water (or equivalent dilution)(200 ppm active) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. A potable rinse is not required.

At 2.0 oz. per gallon of water (or equivalent dilution)(200 ppm active), Bardac 205M-1.30 is an effective food contact sanitizer, in water up to 500 ppm hardness against Escherichia coli, Escherichia coli O157:H7, Listeria monocytogenes and Staphylococcus aureus.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

MAY 4 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 6836-277

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To Sanitize Food Processing Equipment, Utensils, and Other Food Contact Articles Regulated by 21CFR § 178.1010:

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with clean water.
4. Sanitize articles with a use-solution of 1.50 – 4.0 oz. of **BARDAC 205M-1.30** per gallon of water (150-400 ppm active). Articles that can be immersed in solution should remain in solution for at least 60 seconds. Articles too large for immersing should be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain and then air dry. Non-immersed items should be allowed to air dry also.

**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 use-solution of 2.0 oz. of **Bardac 205M-1.30** per gallon of water (or equivalent dilution) (200 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 use-solution of 3.0 oz. **Bardac 205M-1.30** per gallon of water (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry. Do not rinse.

**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 use-solution of 2.0 oz. of **Bardac 205M-1.30** per gallon of water (200 ppm active). Immerse all utensils for a 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.

To Sanitize Beverage Dispensing Equipment:

Fill equipment with a solution of 2.0 oz. of **Bardac 205M-1.30** per gallon of water (200 ppm active). Allow solution to remain in equipment for at least 60 seconds. Drain thoroughly before reuse. A rinse is not required.

To Sanitize Sanitary Filling Equipment:

Prepare a use-solution of 2.0 oz. of **Bardac 205M-1.30** per gallon of water (200 ppm active) for final washer and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. A rinse is not required.

To Sanitize Storage Tank: Recommended for sanitizing beer fermentation and holding tanks. Prepare a use-solution of 2.0 oz. **Bardac 205M-1.30** per gallon of water (200 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. A rinse is not required.

To Sanitize Humidifiers:

Thoroughly clean water tank and filters. For initial fill, add 2.0 oz. of **Bardac 205M-1.30** per gallon of water. For refill water, add 2.0 oz. of **Bardac 205M-1.30** per gallon of water. Not for use in heat or atomizing type humidifiers.

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 2.0 oz. of **Bardac 205M-1.30** per gallon of warm water (or equivalent dilution)(200 ppm active). The solution should be 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 should be reasonably dry before casing or breaking. The solution should not be re-used for sanitizing eggs.

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

ACCEPTED
with COMMENTS
in EPA Letter Dated:

MAY 4 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide
registered under EPA Reg. No. 6836-277

9/19

To Disinfect Poultry (and Swine) Premises:

Remove all animals and feeds from premises, trucks, coops, and crates. Remove all litter, droppings and manure from floors, walls and surfaces of 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. Use 4.5 oz. of Bardac 205M-1.30 per gallon of water (450 ppm active). Saturate surfaces with the recommended disinfecting solution for a period of 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

Hatcheries: Use 4.5 oz. of Bardac 205M-1.30 per gallon of water (450 ppm active) to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

Vehicles: Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and Bardac 205M-1.30. Use 4.5 oz. of Bardac 205M-1.30 per gallon of water (450 ppm active) to treat all vehicles. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

To Sanitize Shoe Baths:

To prevent tracking harmful organisms into animal areas, Shoe Baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings and hatcheries. Scrape shoes and place in a use-solution of 2.0 oz. Bardac 205M-1.30 per gallon of water (or equivalent dilution) (200 ppm active) for 60 seconds prior to entering area. Change the sanitizing solution in the bath daily or when solution appears diluted or soiled.

To Disinfect Dressing Plants:

Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants with a use-solution of 4.5 oz. of Bardac 205M-1.30 per gallon of water (450 ppm active). Equipment and utensils must remain wet for 10 minutes then thoroughly rinsed with potable water before operations are resumed. Disinfect offal rooms, exterior walls and loading platforms of dressing plants.

Dairy Cow Application Directions: The udders, flanks, and teats of dairy cows can be washed with a use-solution of 2.0 oz. of Bardac 205M-1.30 per gallon of warm water (or equivalent dilution) (200 ppm active). 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.

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.

Cleaning and Disinfection: For general cleaning and disinfection, use 4.5 oz. of Bardac 205M-1.30 per gallon of water (450 ppm active). Wet all surfaces thoroughly. Treated surfaces should be allowed to remain wet for 10 minutes. Let air dry. For heavily soiled areas, preclean first. Prepare a fresh solution for each use.

For Heavy Duty Cleaning: When greater cleaning is desired, use 9 oz. of Bardac 205M-1.30 per gallon of water. Heavily soiled areas may require repeated cleaning before treatment.

Apply Bardac 205M-1.30 only to surfaces that DO NOT come in contact with the crop. DO NOT APPLY TO THE MUSHROOM CROP, COMPOST OR CASING. Rinse treated surfaces with potable water before they contact the crop, compost or casing.

Veterinary Practice / Animal Care / Animal Laboratory

Disinfection Directions: For cleaning and disinfecting hard nonporous surfaces including equipment, utensils, instruments, cages, kennels, stables, catteries, etc. 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 4.5 oz. of Bardac 205M-1.30 per gallon of water (450 ppm active) for a period of 10 minutes. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

Farm Premise Use:

Do not use in milking stalls, milking parlors or milk houses. Remove all animals and feed from premises, vehicles and enclosures. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes and other facilities and fixtures 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 all surfaces with a use-solution of 4.5 oz. of Bardac 205M-1.30 per gallon of water (450 ppm active) 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, boats 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, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

ACCEPTED
with COMMENTS
in EPA Letter Dated:
MAY - 4 2000