



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

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

Date of Issuance

JAN - 4 2001

6836-289

Term of Issuance:

Conditional

Name of Pesticide Product:

Bardac 205M RTU

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. 6836-289".
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
Product Manager 31

Date:

JAN - 4 2001

Regulatory Management Branch I

CONCURRENCES

SYMBOL Antimicrobials Division (7510C)

EPA Form 8570-6

SURNAME

DATE

1/3/01

page 2

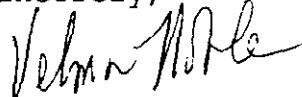
EPA Reg. No. 6836-289

1. On page 3, left column, delete the surface "stone" which is porous and bring this label into sgreement with the "me-tee" label that you cited.

2. Revise the directions for "Ultrasound Bath disinfectant Directions" to state "to disinfect hard (inanimate) nonporous non-critical instruments compatible with ultra-sonic cleaning units".

3. See attached "Acute Toxicity Review" for its comments.

Sincerely,



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

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

CAUTION. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

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. Call a poison control center or doctor for treatment advice.

(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.

container size 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

Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

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 size is 1 gallon or less, use the following statements:)

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Discard in trash (or recycle).

**BARDAC®
205M RTU**

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	0.0138%
Dioctyl dimethyl ammonium chloride.....	0.0055%
Didecyl dimethyl ammonium chloride.....	0.0083%
Alkyl (C-4, 50%; C-12, 40%; C-16, 10%) dimethyl benzyl ammonium chloride.....	0.0184%
Inert Ingredients:.....	99.9540%
Total	100.000%

KEEP OUT OF REACH OF CHILDREN

CAUTION

SEE (SIDE) (RIGHT) (BACK) (LEFT) PANEL FOR
PRECAUTIONARY STATEMENTS AND FIRST AID

EPA Reg. No. 6836-

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

BARDAC 205M-RTU

EPA REG. NO. 6836-_____

09/07/2000

RECEIVED
COMMENTS
Letter Date
JAN 4 2001
6836-289

This product contains no phosphorous.

Bardac 205M RTU improves labor results by effectively controlling odors.

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

When used as directed, **Bardac 205M RTU** 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 RTU** has been formulated to aid in the reduction of cross-contamination not only in hospitals, but in schools, institutions, and industry.

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

Bardac 205M RTU 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 RTU can be used with a mop and bucket, trigger sprayers, sponge, or by soaking.

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

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

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

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

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

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

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

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

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

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

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

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

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

Bardac 205M RTU 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 RTU** may be applied through automatic washing systems, immersion tanks, foaming apparatus and low pressure sprayers.

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

RECEIVED
EPA REG. NO. 6836-
JAN 4 2001
6836-289

Bardac 205M RTU is an effective food contact sanitizer, in water up to 500 ppm hardness at 1 part **Bardac 205M RTU** to 1 part of water (200 ppm active) in 60 seconds against:

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

Bardac 205M RTU is a one-step Hospital Disinfectant, 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

Trichophyton mentagrophytes

- *Herpes Simplex Type I
- *Herpes Simplex Type II
- *Influenza A₂/ Hong Kong
- *Vaccinia

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 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 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.

Dilution:
Disinfection: Ready to Use (460 ppm active quat)
Sanitizer: 1:1 1 part **Bardac 205M RTU** to 1 part water (200 ppm active quat)

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 / DEODORIZER

DIRECTIONS:

Apply **Bardac 205M RTU** 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. Use a fresh solution daily or more often if solution becomes visibly diluted or soiled.

Directions As a Non-Acid Toilet Bowl Disinfectant:

Remove heavy soil prior to disinfection. Empty toilet bowl or urinal and apply **Bardac 205M RTU** to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer. Brush or swab thoroughly, allow to stand for 10 minutes and flush.

To Disinfect Ultrasonic Baths:

Use **Bardac 205M RTU** to disinfect hard nonporous non-critical instruments and objects compatible with Ultrasonic cleaning units. Pour **Bardac 205M RTU** 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. Use a fresh solution for each use.

ACCEPTED
with COMMENTS
in EPA Letter Dated:
JAN - 4 2001

BARDAC 205M-RTU
EPA REG. NO. 6836-____
09/07/2000

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

6836-289

Directions as a Disinfectant / Fungicide / *Virucide for Barber / Salon Instruments and Tools:

Immerse precleaned barber / salon instruments and tools (such as combs, brushes, razors, scissors, blades and manicure instruments) in **Bardac 205M RTU** for at least 10 minutes. Rinse thoroughly and dry before use. Prepare a fresh solution daily or more often if 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. Use a fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled.

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 1.0 part **Bardac 205M RTU** to 1.0 part water for at least 60 seconds. Rinse thoroughly and dry before use. Use a fresh solution daily or more often if use-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.

To Sanitize Non-Food contact Surfaces:

Preparation of sanitizer use-solution:

Use 1.0 part **Bardac 205M RTU** to 1.0 part water to sanitize hard, nonporous surfaces. At 200 ppm active, **Bardac 205M RTU** 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 Nonporous Surfaces in Food Processing Locations, Dairies, Restaurants and Bars:

Use **Bardac 205M RTU** to sanitize hard nonporous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous 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 1.0 part **Bardac 205M RTU** to 1.0 part water (200 ppm active) to precleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. Surfaces must remain wet for at least one-minute (60 seconds) followed by adequate draining and air-drying. Prepare fresh solution daily or more often if use-solution becomes visibly diluted or soiled. 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 nonporous 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 1.0 part **Bardac 205M RTU** to 1.0 part water (200 ppm active) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse.

At 1.0 part **Bardac 205M RTU** to 1.0 part water (200 ppm active), **Bardac 205M RTU** is an effective food contact sanitizer, in water up to 500 ppm hardness against:

Escherichia coli (E. coli)

Escherichia coli 0157:H7 (pathogenic E. coli)

Listeria monocytogenes (Listeria)

Staphylococcus aureus (Staph)

RECEIVED
JAN 4 2001
6836-289

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 1.0 part **Bardac 205M RTU** to 1.0 part water (200 ppm active). Articles that can be immersed must 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 should 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 1.0 part **Bardac 205M RTU** to 1.0 part water (200 ppm) 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 2.0 parts **Bardac 205M RTU** to 1.0 part 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 1.0 part **Bardac 205M RTU** to 1.0 part 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:

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of 1.0 part **Bardac 205M RTU** to 1.0 part water (200 ppm active).
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly and allow to air dry before reuse.

To Sanitize Sanitary Filling Equipment:

Prepare a use-solution of 1.0 part **Bardac 205M RTU** to 1.0 part water (200 ppm active) for final washer and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse.

To Sanitize Beer Fermentation and Holding Tanks: Prepare a use-solution of 1.0 part **Bardac 205M RTU** to 1.0 part water (200 ppm active) for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow to air dry before reuse.

To Sanitize Humidifiers:

Thoroughly clean water tank and filters. For initial fill, add 1.0 part **Bardac 205M RTU** to 1.0 part 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 1.0 part **Bardac 205M RTU** to 1.0 part warm water (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 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.

ACCEPTED
ALL COMMENTS
In Reply, Please Refer to
JAN 4 2001

State of Indiana
Department of Health
Bureau of Food and Consumer Protection
6836-289

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. Saturate surfaces with **Bardac 205M RTU** 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 **Bardac 205M RTU** to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard nonporous 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 soap or detergent. Then, use **Bardac 205M RTU** 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 waterproof shoes and place in a use-solution of 1.0 part **Bardac 205M RTU** to 1.0 part water (200 ppm active) for 60 seconds prior to entering area. Change the sanitizing solution in the bath at least daily or more often if solution appears visibly diluted or soiled.

To Disinfect Dressing Plants:

Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants with **Bardac 205M RTU**. 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 1.0 part **Bardac 205M RTU** to 1.0 part warm water (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. Prepare a fresh solution daily or more often if solution becomes visibly diluted or soiled.

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, wet all surfaces thoroughly with **Bardac 205M RTU**. Treated surfaces should be allowed to remain wet for 10 minutes. Let air dry. For heavily soiled areas, preclean first. Use a fresh solution for each use.

For Heavy Duty Cleaning: Heavily soiled areas may require repeated cleaning before treatment.

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 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 **Bardac 205M RTU** 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 surfaces with **Bardac 205M RTU** 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.

REGISTERED
EPA COLLECTION
ANALYST LETTER NO. 106
JAN - 4 2001
Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the purpose,
registered under EPA Reg. No.
6836-289