

6836-290

8/17/2010

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

Ms. Joanna Holcombe
Sr Commercial Regulatory Services Associate
Lonza Inc.
90 Boroline Road
Allendale, NJ 07401

AUG 17 2010

Subject: **Lonza Formulation DC-103F RUT Sanitizer**
EPA Registration Number 6836-290
Application Dated May 25, 2010
EPA Received Date May 26, 2010

Dear Ms. Holcombe:

The following amendment submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, is acceptable.

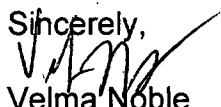
Proposed Amendment:

- Update Storage & Disposal Section PR Notice 2007-4

General Comments:

A stamped copy of the acceptable labeling is enclosed. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

Should you have any questions or comments concerning this letter, please contact Drusilla Copeland at (703) 308-6224.

Sincerely,

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

		CONCURRENCES					
SYMBOL	Enclosure: stamped label						
SURNAME							
DATE							

4017

[FRONT OR BACK PANEL MARKETING CLAIMS – Note to reviewer – marketing claims are optional and can be chosen as applicable to the use directions being utilized. Can be in bullet point format as well as written out. [] bracketed or () parathetical text is optional.]

- Antibacterial (Antimicrobial)
- Assures the right product and dilution (for surface sanitization) every time.
- Be wise – Sanitize
- Cleans and Sanitizes Non Food Contact Surfaces (in one step)
- Club Pack
- Contains no phosphates
- Easy to use
- Effective Sanitizer for Food Contact Surfaces (in and around the home.) [in the home].
- Especially [designed] [formulated] for use on hard non-porous food contact surfaces where controlling cross-contamination is critical.
- Especially (designed) (formulated) for use on (hard, non-porous food contact) and (food preparation) surfaces where the control of cross-contamination is of prime importance.
- Food Prep[aration] [Surface] Sanitizer
- Food Prep[aration] Surface Antibacterial Cleaner
- Food Prep[aration] Surface Sanitizer [Sanitizing] [Cleaner] [Cleanser] [Deodorizer]
- For use on [hard], [non-porous] food [contact] & non-food contact surfaces.
- Fragrance Free
- [Great for] [Effective for] [Works for] sanitizing of food contact surfaces [and food processing equipment]
- Great for use [Effective] [Works] on food contact surfaces [and food processing equipment].
- Ideal for [Food Service] [&] [Food Processing Areas]
- Industrial [Size] [Sanitizer]
- Kills 99.999% of bacteria in (60 seconds)*
- *Kills 99.999% of {insert organisms} in 60 seconds on hard nonporous food contact surfaces.
- Kills 99.9% of bacteria in (60 seconds)**
- **Kills 99.9% of {insert organisms} in 60 seconds on hard nonporous non-food contact surfaces.
- Makes sanitizing easy
- Multi-purpose [Multi-surface]
- New [note to reviewer: to be used for 6 months only]
- No [dilution] [measuring] [mess] [mixing] [odor] [rinse]
- No rinse formula
- No need to rinse
- Non-corrosive
- One-step cleaner-sanitizer for non-food contact surfaces.
- One-step no rinse sanitizer for hard, nonporous, non-food contact surfaces.

- Phosphate free
- Ready to use
- Recommended for use on hard non-porous, non-food contact surfaces as a one-step sanitizer.
- (Contains) (No) Bleach (formula) (free)
- Clear formulation
- (No) Fragrance (Free) (formulation) (formula)
- (No) Scent (Free)
- It is a clear fragrance free formula that effectively sanitizes food contact surfaces
- Reduces (bacterial) cross-contamination (of treated surfaces) (on food contact surfaces)
- Reduce the risk of cross-contamination.
- Sanitization made easy
- Sanitizes hard, non-porous food contact surfaces.
- [Simple] and [easy to use].
- Specially designed for use in areas where you prepare food
- Surface sanitization (done) the easy way.
- The [easy] [effective] [and] [convenient] way to sanitize surfaces.
- The simple [answer] [solution] to surface sanitizing needs.
- Sanitizer for those tough kitchen jobs!
- This bottle [container] is made of xx% post-consumer recycled plastic.
- Unscented
- Use to sanitize {insert surfaces / sites}
- Works on {insert surface}
- Questions? Comments? Call [phone number]
- Visit us at [website address]
- Company Logo

(Note to reviewer: The following two marketing claims may be used only if the product does not contain any dye)

- (No) Dye(s) (Free)
- (No) Color (Free)

This product contains no phosphorous.

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When used as directed, **LONZA FORMULATION DC-103F RTU SANITIZER** will clean and deodorize surfaces in toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas, recycling bins, and other places where bacterial growth can cause malodors.

Cross-contamination is of major housekeeping concern. **LONZA FORMULATION DC-103F RTU SANITIZER** has been formulated to aid in the reduction of cross-contamination not only in hospitals, but in schools, institutions and industry.

LONZA FORMULATION DC-103F RTU SANITIZER is recommended for use in federally inspected meat and poultry plants as a sanitizer for all surfaces not always requiring a rinse.

LONZA FORMULATION DC-103F RTU SANITIZER can be used with a mop and bucket, trigger sprayers, sponge or by soaking.

LONZA FORMULATION DC-103F RTU SANITIZER improves labor results by effectively controlling malodors.

LONZA FORMULATION DC-103F RTU SANITIZER is recommended for non-scratch cleaning of showers and tubs, shower doors and curtains, fixtures and toilet bowls.

LONZA FORMULATION DC-103F RTU SANITIZER is for use in kitchens, bathrooms and other household areas.

LONZA FORMULATION DC-103F RTU SANITIZER is formulated for use in daily maintenance programs with a balance of detergents, biocides and malodor counteractants that deliver effective cleaning, sanitizing and malodor control.

LONZA FORMULATION DC-103F RTU SANITIZER will not leave grit or soap scum.

LONZA FORMULATION DC-103F RTU SANITIZER is a versatile sanitizer for Veterinarian, Animal Care and Farm Premise applications.

LONZA FORMULATION DC-103F RTU SANITIZER is an effective sanitizer-cleaner for use on food contact as well as non-food contact surfaces.

LONZA FORMULATION DC-103F RTU SANITIZER eliminates 99.9% of Staphylococcus aureus and Klebsiella pneumoniae in 60 seconds.

LONZA FORMULATION DC-103F RTU SANITIZER meets EPA's Sanitizer Test standards for non-food contact sanitizers.

LONZA FORMULATION DC-103F RTU SANITIZER is for use in hospitals, homes, medical and dental offices, nursing homes, day care centers, nurseries, restaurants, bars, cafeterias, institutional kitchens, convenience stores, food storage areas, public rest rooms, institutions, schools, athletic facilities, camp grounds, food processing plants, farms, USDA inspected food processing facilities, dairy farms, hog farms, poultry and turkey farms, kennels, pet

LONZA FORMULATION DC-103F RTU SANITIZER

EPA REG. NO. 6836-290

EPA stamped 2-4-05 -w-notifs. 4-4-05, 4-28-06, 6-29-06, 7-16-08 and 12-18-08, Draft 5-25-10

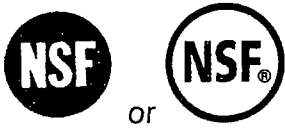
animal quarters, zoos, pet shops, animal laboratories, transportation terminals, hotels and motels, business and office buildings, boats, ships, campers, trailers, mobile homes, cars, buses, trains, taxis, airplanes.

LONZA FORMULATION DC-103F RTU SANITIZER is for use on the following washable hard, nonporous surfaces: floors, walls, countertops, stovetops, [fiberglass] sinks, appliances, refrigerators, microwave ovens, cabinets, highchairs, garbage cans, refrigerated storage and display equipment, tables, non-wooden picnic tables, outdoor (patio) furniture except cushions and wood frames, chairs, desks, telephones, doorknobs, fiberglass shower stalls, [fiberglass] tubs and glazed tiles, whirlpool bathtubs, toilets, bathtubs, shower stalls, sinks, urinals, toilet bowls, toilet bowl surfaces, other bathroom fixtures, kennel runs, cages, conductive flooring and hard nonporous surfaces made of metal, glazed porcelain, glazed ceramic, plastic, porcelain lining, stainless steel, enameled surfaces, finished woodwork, laminated surfaces, vinyl and plastic upholstery.

LONZA FORMULATION DC-103F RTU SANITIZER 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 other Poultry House related equipment, and all other hard nonporous surfaces in the Hatchery environment.

LONZA FORMULATION DC-103F RTU SANITIZER is recommended for Swine Premise Sanitation: Waterers and Feeders, Hauling Equipment, Dressing Plants, Loading Equipment, Farrowing Barns and areas, Nursery blocks, Creep area, Chutes.

(Note to reviewer. The following may be used only if the supplemental registrant has obtained an NSF listing. Allowed on back or side panel only.)

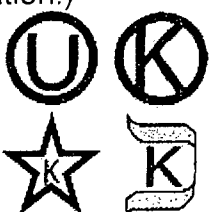


or

(NSF Listed)

(Insert 6-Digit NSF Listing Number here)

(Note to reviewer. The following may be used only if the supplemental registrant has obtained a Kosher Certification.)



(Any Kosher Symbol such as:)
(Kosher)

LONZA FORMULATION DC-103F RTU SANITIZER is a ready-to-use sanitizer for hard nonporous non-food contact surfaces (200 ppm active) according to the method for Sanitizers - Non-Food Contact Surfaces, modified in the presence of 5% organic serum in 60 seconds against:

Klebsiella pneumoniae *Staphylococcus aureus*

LONZA FORMULATION DC-103F RTU SANITIZER is an effective sanitizer for use on pre-cleaned food contact surfaces in 60 seconds against:

Campylobacter jejuni

Escherichia coli [E. coli]

ESBL *Escherichia coli* – [Extended spectrum
beta-lactamase producing E. coli] [ESBL E. coli]

Salmonella choleraesuis [Salmonella]

Shigella sonnei [Shigella]

Staphylococcus aureus [Staph]

Vibrio cholerae

Yersinia enterocolitica

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing should be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain thoroughly (and air dry).

(Note to reviewer: The following use sites/surfaces may be depicted by Pictures:)

Use sites

- Animal care premises
- Athletic facilities
- Bars
- Bathrooms
- Business and office buildings
- Cafeterias
- Campers
- Campgrounds
- Convenience stores
- Day care centers [settings]
- Farm premises
- Farms [dairy / hog / poultry / turkey]
- Fast food chains
- Food processing plants [establishments]
- Food storage areas
- Grocery stores
- Health care facilities
- Homes
- Hospitals
- Hotels / Motels
- Institutions
- Institutional [Hospital] [School] Kitchens
- Kennels
- Kitchens
- Locker rooms
- Meat / Poultry packing [processing] facilities
- Medical / Dental offices
- Mobile homes
- Nurseries
- Nursing homes
- Outdoor eating areas
- Picnic areas
- Produce areas
- Public restrooms
- Recreational facilities
- Restaurants
- Restrooms
- Schools
- Supermarkets
- USDA inspected food processing facilities

all public places where cleanliness and bacterial control are vital aspects of the environmental sanitation program

and other food service establishments (or establishments with food preparation areas)

any commercial, industrial, or institutional facility where a clean and sanitary environment is important.

Surfaces:

Appliances	Food preparation tables	Scales
Backsplashes	Food trays	Self-service condiment areas
Bathroom fixtures	Freezers	Self-service serviceware areas
Bathtubs (tubs)	Fryers	Non-porous Shelves
Bath tiles	Garbage cans	Slicers
Beverage machines	Glazed ceramic	Shower stalls [fiberglass]
Blenders	Glazed porcelain	Showers
Booster chairs	Glazed tile	Shower Curtains
Broilers	Griddles	Shower Doors
Cabinets	Grills	Sinks [fiberglass]
Cages	Grocery store carts	Stainless steel
Chairs	Hampers	Stall doors
(Infant) Changing tables	Hand railings	Steamers
Choppers	Highchairs	Stoves (Stovetops)
Coffee machines	Hoods	Tables
Condiment organizers	Hot plates	Tabletops [plastic]
Counters (Countertops)	Ice cream machines	Telephones
Cribs	Ice machines	Tiles, glazed
Cutting boards, non-wood	Juicers	Toilets [Toilet bowls]
Desks	Kennel runs	Toilet bowl surfaces
Diaper pails	Laminated surfaces	Toilet seat & rim
Dining tables / chairs	Lunch boxes / bags (hard non-porous & vinyl)	Towel dispensers
Doorknobs	Meat grinders	Toys (hard non-porous)
Drain boards	Microwaves [microwave ovens]	Urinals
Enameled surfaces	Outdoor non-wooden counter areas	Vanities
Espresso machines	Outdoor [patio] furniture - except cushions & wood frames	Vending machines
Faucets	Ovens	Vent exteriors
Finished woodwork	Picnic tables, non-wooden	Vinyl & plastic upholstery
Floors	Playpens	Vinyl tablecloths
Food cases	Recycling bins	Vinyl covers for grills & outdoor (patio) furniture
Food / Meat thermometer probe [end]	Refrigerated storage & display equipment	Walls [Tiled walls]
Food mixers	Refrigerator	Warmers
Food refrigeration equipment	Salad bars	Whirlpool bathtubs

other hard, non-porous food contact equipment surfaces

other hard, nonporous non-food contact surfaces [at work] [and] [at home]

LONZA FORMULATION DC-103F RTU SANITIZER

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EPA stamped 2-4-05 -w-notifs. 4-4-05, 4-28-06, 6-29-06, 7-16-08 and 12-18-08, Draft 5-25-10

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DIRECTIONS FOR USE

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

(Alternate directions for 2 chamber solution / wiper cloth package)

Directions for Saturating the Wiper Cloth:

To thoroughly saturate the wiper cloth with the sanitizer solution, open the solution pouch and allow the liquid to flow into the wiper chamber. Allow the liquid to thoroughly saturate the wiper cloth. There should be no visible liquid left in the wiper cloth chamber. The wiper cloth is now ready for use.

TOILET BOWL SANITIZATION DIRECTIONS:

Empty water in toilet bowl or urinal and apply **LONZA FORMULATION DC-103F RTU SANITIZER** to toilet bowl surfaces including under the rim with cloth, sponge, wiper/sprayer. Allow surfaces to remain wet for 60 seconds (one minute) and flush.

SANITIZING NON-FOOD CONTACT SURFACE DIRECTIONS:

Apply **Lonza Formulation DC-103F RTU Sanitizer** as is to sanitize hard nonporous surfaces with a cloth, mop, sponge, wiper or sprayer.

Rub with a brush, sponge, wiper or cloth.

Treated surfaces must remain wet for 60 seconds [one minute]. Allow to air dry.

For sprayer applications, use a coarse spray device. Spray 6 – 8 inches from surface. Avoid breathing spray.

SANITIZING FOOD CONTACT SURFACE DIRECTIONS:

Use **Lonza Formulation DC-103F RTU SANITIZER** (200 ppm active) for sanitizing and cleaning of equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, meat and poultry processing plants.

Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or compatible cleaner followed by a potable water rinse before applying sanitizer.

Apply **Lonza Formulation DC-103F RTU SANITIZER** to pre-cleaned hard non-porous surfaces with cloth, mop sponge, or sprayer or by immersion. Surfaces must remain wet for 60 seconds (one minute). Drain thoroughly and allow to air dry before reuse.

[Alternative directions for small applicator-type package (i.e., trigger, pump)]

(To Operate: (for use with trigger spray))

To Operate: Turn nozzle counter clockwise to ["ON"] ["Spray" or "Stream"]. Adjust to desired pattern.]) Spray 6 - 8 inches from surface.

[To Clean]

To Clean: Spray (Spritz) (product name) (to) soiled area, then wipe clean. (Repeat for heavily soiled areas.)

[To Sanitize FOOD Contact Surfaces: (choose as appropriate for type of container)]

To Sanitize Food Contact Surfaces: Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary a pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or compatible cleaner followed by a potable water rinse before applying sanitizer. Apply (product name) to pre-cleaned hard, nonporous surface. [Press pump to] [Hold trigger down and] [Spray] [Spritz] [product name] 6 - 8 inches from surface to be sanitized until thoroughly wet. Let stand 60 seconds. Drain thoroughly [and allow to air dry]. Do not rinse.

[To Sanitize NON-FOOD Contact Surfaces: (choose as appropriate for type of container)]

To Sanitize Non-Food Contact Surfaces: [Press pump to] [Hold trigger down and] [Spritz] [Spray] [product name] 6 - 8 inches from surface to be sanitized until thoroughly wet. Let stand 60 seconds. Drain thoroughly [and allow to air dry].

[To Clean & Sanitize Food Contact Surfaces]

To Clean & Sanitize Food Contact Surfaces: [Press pump to] [Hold trigger down and] [Spray] [Spritz] 6-8 inches from surface.

To Clean: Spray soiled area, then wipe clean. [Repeat for heavily soiled areas.]

To Sanitize: Prior to application, remove gross food particles and soil by a pre-wash, pre-scrape, or pre-flush, and when necessary a pre-soak. Thoroughly wash or flush equipment or utensils with a good detergent or compatible cleaner followed by a potable water rinse before applying sanitizer. Spray pre-cleaned surface until thoroughly wet. Let stand 60 seconds. Drain thoroughly [and allow to air dry]. Do not rinse.

[To Clean & Sanitize Non-Food Contact Surfaces]

To Clean & Sanitize Non-Food Contact Surfaces: [Press pump to] [Hold trigger down and] [Spray] [Spritz] 6 - 8 inches from surface.

To Clean: Spray soiled area, then wipe clean. [Repeat for heavily soiled areas.]

To Sanitize: Spray on surface until thoroughly wet. Let stand 60 seconds. Drain thoroughly [and allow to air dry].

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Lonza Formulation DC-103F RTU SANITIZER can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

CLEANING AND SANITIZING: Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in **Lonza Formulation DC-103F RTU SANITIZER** (200 ppm active) for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply **Lonza Formulation DC-103F RTU SANITIZER** (200 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surface to drain and air dry.

**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 using **Lonza Formulation DC-103F RTU SANITIZER** (200 ppm active). 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.

POULTRY AND SWINE PREMISE SANITIZER DIRECTIONS:

Remove all animals and feeds from premises, vehicles, and enclosures such as coops and crates. Remove all litter, droppings 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. Use **LONZA FORMULATION DC-103F RTU SANITIZER** to saturate surfaces with the sanitizing solution for 60 seconds. 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, 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, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.]

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Hatcheries: Use **LONZA FORMULATION DC-103F RTU SANITIZER** to treat the following hard nonporous surfaces: hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces wet for 60 seconds or more. Then allow to air dry.

Vehicles: Treat all vehicles including mats, crates, cabs and wheels with **LONZA FORMULATION DC-103F RTU SANITIZER**. Use **LONZA FORMULATION DC-103F RTU SANITIZER** to treat all vehicles. Leave all treated surfaces wet for 60 seconds or more. Allow to air dry.

Shoe Bath Sanitizer Directions: To prevent cross- contamination into animal areas, shoe baths containing one inch of fresh solution should be placed at all entrances to buildings and hatcheries. Scrape waterproof work boots and place in **LONZA FORMULATION DC-103F RTU SANITIZER** for 60 seconds prior to entering area. Change the solution in the bath daily or when solution appears diluted or soiled.

Dressing Plant Sanitizer Directions: Sanitize equipment, utensils, walls and floors in poultry and animal dressing plants. Sanitize offal rooms, exterior walls and loading platforms of dressing plants. Cover or remove all food and packaging materials. Remove all heavy soils prior to application. Saturate all surfaces with **LONZA FORMULATION DC-103F RTU SANITIZER**. Scrub to loosen all soils. Surfaces must remain wet for 60 seconds. A potable water rinse is not required before operations are resumed.

VETERINARY PRACTICE / ANIMAL CARE / ANIMAL LABORATORY / ZOOS / PET SHOP / KENNELS SANITIZATION DIRECTIONS: For cleaning and sanitizing the following hard nonporous surfaces: 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 **LONZA FORMULATION DC-103F RTU SANITIZER** for 60 seconds. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse. Ventilate buildings and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set or dried.

FARM PREMISE USE:

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 **LONZA FORMULATION DC-103F RTU SANITIZER** for 60 seconds. 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.

[Refill Alternate 1:]

To Refill: Refill { *container size* } oz. sprayer size [pump] from this convenient refill container. Use only in [*product name*] spray [pump] bottle [container]. Do not dilute.

[Refill Alternate 2:]

To Refill this bottle (container): REMOVE [trigger spray] [pump] [cap] from empty [bottle] [container]. POUR: Unscrew cap on refill and pour directly into empty bottle [container]. USE: Replace [trigger sprayer] [pump] and use as you normally would.

[Refill Alternate 3:]

This product can also be used [straight] [undiluted] from this refill. Unscrew cap and transfer trigger [pump] to this [bottle] [container].

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(Note to reviewer: For Nonrefillable Containers, Ready to Use Household/Residential Use Products)

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children.

Nonrefillable container. Do not reuse or refill this container. Wrap [container] and put in trash or offer for recycling if available.

(or)

Nonrefillable container. Do not reuse or refill this container. Wrap [container] and put in trash or offer for reconditioning if appropriate.

(Note to reviewer: Nonrefillable Containers, Ready-To-Use Products for Commercial/Institutional/Industrial Uses– no new container rinsing directions, not a dilutable per PRN 2007-4)

STORAGE AND DISPOSAL

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

Pesticide Storage:

Open dumping is prohibited. Store in original container in areas inaccessible to children.

Container Disposal:

Nonrefillable container. Do not reuse or refill this container.

(Plastic Containers:) Triple rinse (or equivalent). 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). Offer for recycling if available or puncture and dispose of in sanitary landfill or by other procedures approved by state and local authorities.

(Note to reviewer: For Refillable Containers – all sizes – No Reuse Rinsate Statement for Public Health Use products. Chapter 13, Table 6 of the Label Review Manual states that for “All products in containers that could be burned,” the registrant has the option to “Remain silent on burning;” therefore, no incineration language is provided for plastic containers.)

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal. Refillable container. Refill this container with pesticide only. Do not reuse this container for any other purpose.

Pesticide Storage:

Open dumping is prohibited. Store in original container in areas inaccessible to children.

Pesticide Disposal:

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or 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:

Refillable container. Refill this container with pesticide only. Do not reuse this container for any other purpose. Cleaning the container before refilling is the responsibility of the refiller. Cleaning the container before final disposal is the responsibility of the person disposing of the container.

(Plastic or Metal Containers:) To clean the container before final disposal, empty the remaining contents from this container into application equipment or mix tank. Fill the container about 10 percent full with water. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat this rinsing procedure two more times. Then offer for recycling or reconditioning. If not available, puncture and dispose in sanitary landfill. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

(For metal containers only: DO NOT cut or weld metal containers.)

(BARCODE)