

6836-332

07/01/2011

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, D.C. 20460



Office of Pesticide Programs

Joanna Holcombe,
Lonza Inc.
90 Boroline Road
Allendale, NJ 07401, USA

JUL 1 - 2011

Subject: Carbosan 7.5
Registration No.: 6836-332
Date Submitted: May 31, 2011
Date Received: June 1, 2011
Submission #: 897012

Dear Ms. Holcombe,

This letter acknowledges receipt of your notification submitted under the provision of the Federal Insecticide, Fungicide and Rodenticide Act. (FIFRA). PR Notice 2007-4.

Proposed Notification:

- Correct typos to use dilutions
- Add optional marketing language

General Comments:

Based on a review of the submitted materials your application for, "Carbosan 7.5" Reg # 6836-332, as listed, is acceptable. A copy has been placed in our records for future reference.

Should you have any questions or comments concerning this letter, please contact Velma Noble PM Team 31 at (703) 308-6233 or Jamil Mixon at (703) 308-8032.

Sincerely,

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

CONCURRENCES

SYMBOL							
SURNAME							
DATE							

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Please read instructions on reverse before completing form.

Approved, OMB No. 2070-0060, Approval expires 05-31-11

EPA United States Environmental Protection Agency Washington, DC 20460	<input type="checkbox"/> Registration <input type="checkbox"/> Amendment <input checked="" type="checkbox"/> Other	OPP Identifier Number
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Application for Pesticide - Section I

1. Company/Product Number 6836-332	2. EPA Product Manager Velma Noble	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Carbosan 7.5	PM# 31	
5. Name and Address of Applicant (Include ZIP Code) Lonza Inc. 90 Boroline Road Allendale, NJ 07401 <input type="checkbox"/> Check if this is a new address		6. Expedited Review. In accordance with FIFRA Section 3(c)(3)(b)(I), my product is similar or identical in composition and labeling to: EPA Reg. No. Product Name

Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below

Explanation: Use additional page(s) if necessary. (For Section I and Section II.)

Not Subject to PRIA

Label Notification to correct typos to use dilutions and add optional language. Please see cover letter for details.

This notification is consistent with the provisions of PR-Notice 98-10 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if this notification is not consistent with the terms of PR Notice 98-10 and 40 CFR 152.46, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

Signature: Joanna Holcombe Date: 5-31-11

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes* <input checked="" type="checkbox"/> No <i>*Certification must be submitted</i>	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input checked="" type="checkbox"/> Metal	
	If "Yes" Unit Packaging wgt. No. per container	If "Yes" Package wgt. No. per container	<input type="checkbox"/> Glass	<input type="checkbox"/> Paper	<input type="checkbox"/> Other (Specify)
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input checked="" type="checkbox"/> Container		4. Size(s) Retail Container 1 oz. to bulk		5. Location of Label Directions <input checked="" type="checkbox"/> On Label <input checked="" type="checkbox"/> On labeling accompanying product	
6. Manner in Which Label is Affixed to Product <input checked="" type="checkbox"/> Lithograph <input type="checkbox"/> Other _____ <input checked="" type="checkbox"/> Paper glued <input checked="" type="checkbox"/> Stenciled					

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application)		
Name Joanna Holcombe	Title Sr. Commercial Regulatory Services Associate	Telephone No. (Include Area Code) 201-316-9297
I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received <div style="border: 1px dashed black; padding: 5px; text-align: center;"> (Stamped) </div>
2. Signature 		
3. Title Sr. Commercial Regulatory Services Associate		
4. Typed Name Joanna Holcombe		5. Date 5-31-11

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Via FedEx

Ms. Velma Noble, PM-31
Document Processing Desk (NOTIF)
Office of Pesticide Programs (7504P)
US Environmental Protection Agency
Room S-4900, One Potomac Yard
2227 S. Crystal Drive
Arlington, VA 22202

Lonza Inc
Allendale
90 Boroline Road
Allendale, NJ 07401, USA

Joanna Holcombe
Lonza Life Science Ingredients
Commercial Regulatory Services

Tel 201-316-9297
Fax 201-696-3470
joanna.holcombe@lonza.com

May 31, 2011

**SUBJECT: Carbosan 7.5, EPA Reg. No. 6836-332
Application for Label Notification**

Dear Ms. Noble:

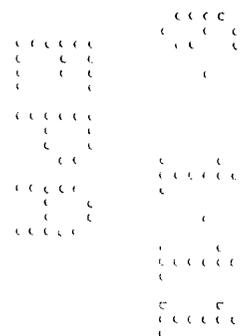
I am submitting an application to correct typos to the use dilutions in the following sets of directions on the above mentioned product label: **ENTRYWAY SANITIZING SYSTEMS, SHOE BATH SANITIZER DIRECTIONS, and SHOE FOAM SANITIZER DIRECTIONS**. Some optional language and notes to reviewer have also been added. Please find the enclosed documents in support of this notification:

- Application for Notification;
- One copy of the proposed label with changes highlighted.

If you have any questions or need any additional information, please feel free to contact me at 201-316-9297.

Sincerely,
Lonza Inc.

Joanna Holcombe
Sr. Commercial Regulatory Services Associate



CARBOSAN 7.5

Sanitizer - Deodorizer

For Food, Dairy, Beverage, Meat, Poultry, Egg and Seafood Processing and Farm Use

For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use

For use in federally inspected meat and poultry plants

An effective sanitizer for use on food contact surfaces

Active Ingredients:

Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate	7.5%
Other Ingredients	92.5%
Total	100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See [left] [side] [right] [back] panel for Precautionary Statements and First Aid

EPA Reg. No. 6836-332

EPA Est. No. *(insert EPA Est. No. here)*

Net Contents: *(as indicated on container)*

[DOT symbols]

[Country of origin *(insert country)*]

[Manufactured in *(insert country)*]

[BARCODE]

NOTIFICATION
Date Reviewed: 7-1-2011
Reviewed By: Jarret Miller

Manufactured by:

LONZA INC., 90 Boroline Road, Allendale, NJ 07401

{Note to reviewer: The following is considered optional marketing language.}

- Concentrate [Concentrated]
- Deodorizes [Deodorizer]
- [Carbosan 7.5] Contains no [phosphates] phosphorous [or phosphorous compounds].

Carbosan 7.5

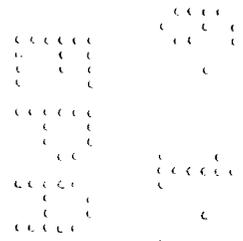
- delivers non-acid performance in an economical concentrate.
- is an economical concentrate
- can be diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking.
- improves labor results by effectively controlling odors.
- deodorizes by killing microorganisms that cause offensive odors.
- is formulated for use in daily maintenance programs.
- is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.
- meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- has been cleared by the EPA in 40 CFR §180.940(a) for use on food processing equipment, utensils and other food-contact articles [at a concentration of 150 – 240 ppm active].
- is a sanitizer for use in all federally inspected meat and poultry plants, institutional and industrial facilities.
- can be used on food contact surfaces [in a concentration range of 150 – 240 ppm active].
- **Carbosan 7.5** is an effective sanitizer.

Carbosan 7.5 [Kills] [Eliminates] [Removes] [Destroys] (Insert pathogen or pathogens from lists on page 6) on [pre-cleaned] environmental surfaces

Cross-contamination is of major [housekeeping] [food safety] concern. **Carbosan 7.5** has been formulated to aid in the reduction of cross-contamination in schools, institutions, and industry.

Use Carbosan 7.5:

- for sanitizing of ultrasound transducers, probes, mammography compressor plates and other hard nonporous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- to sanitize salon / barber tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- in kitchens and other household areas.
- as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.
- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- as a sanitizer in beer fermentation and holding tanks.
- as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°F. – 110°F. **Carbosan 7.5** may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- in federally inspected meat and poultry facilities [as a sanitizer for all surfaces not always requiring a rinse].



{Note to reviewer: The following is considered optional marketing language.}

[AREAS OF USE:]

Use **Carbosan 7.5** in:

{Note to reviewer: Each entry below also represents a graphic depicting the corresponding area of use. The graphics will only represent individual objects or outsides or insides of buildings as described below. No people or food will be depicted in graphics.}

Kitchens

Day care centers

Nurseries

Bagel Stores

Bars

Beer fermentation and holding tanks

Bottling or pre-mix dispensing equipment

Bottle Washing

Cafeterias

Cheese factories

Citrus processing plants

Coffee Shops

Convenience stores

Dairies

Dairy Farms

Dairy product dispensing equipment.

Donut shops

Drinking fountains

Egg Processing plants

Fast food operations

Fisheries

Fish processing plants

Food establishments

Food processing plants

Food preparation areas

Food storage areas

Ice cream processing plants

Institutional facilities

Institutional kitchens

Liquor stores

Meat processing plants

Meat producing facilities

Milk processing plants

Milk storage and handling systems

Milk tanks [bulk]

Milk pail inflations and tubing,

Pizza parlors

Poultry processing plants

Poultry producing facilities

Processing Plants [Milk, Citrus, Ice Cream]

Restaurants

USDA inspected food processing facilities

Wineries

{Note to reviewer: The following is considered optional marketing language.}

[TYPES OF SURFACES:]

Use **Carbosan 7.5** on washable hard, nonporous surfaces of:

{Note to reviewer: Each entry below also represents a graphic depicting the corresponding type of surface. No people or food will be depicted in graphics. Only exteriors of microwaves and refrigerators will be depicted. Toy graphics will be submitted to Agency for review.}

Appliances, exteriors
 Beer fermentation and holding tanks
 Blenders
 Bottling or premix dispensing equipment
 Citrus processing equipment and holding tanks
 Coffee Pots
 Coffee Urns
 Cooking utensils
 Coolers
 Counters [countertops]
 Countertop laminates
 Chopping blocks, plastic and other nonporous
 Cutlery
 Cutting Boards, plastic and other nonporous
 Dishes
 Drinking fountains
 Eating Utensils
 Exhaust fans
 Food processors
 Frozen Beverage Machines

Glassware [glasses]
 Highchairs
 Ice Chests
 Ice Machines
 Kitchen equipment
 Microwave ovens
 Plastic Food Storage Containers
 Refrigerators
 Refrigerator bins used for meat, fruit, vegetables
 and eggs
 Refrigerated storage and display equipment
 Silverware
 Sinks
 Stoves [stovetops]
 Tables [picnic tables]
 Tableware
 Tea dispensers
 Utensils
 Water dispensers [hot]

[TYPES OF SURFACES:]

Use **Carbosan 7.5** on washable hard, nonporous surfaces of:

Chrome
 Enamel
 Fiberglass sinks
 Glass
 Glazed ceramic
 Glazed enameled surfaces
 Glazed porcelain
 Laminated surfaces
 Metal
 Plastic [such as polystyrene or polypropylene]
 Sealed granite
 Sealed limestone
 Sealed marble
 Sealed Slate
 Sealed Stone
 Sealed Terra cotta
 Sealed Terrazzo
 Stainless steel
 Upholstery, vinyl and plastic
 Woodwork, finished

{Note to reviewer: The following is considered optional marketing language.}

Carbosan 7.5 is an effective sanitizer for use on food contact surfaces in 500 ppm hard water against:

- Campylobacter jejuni [ATCC 33560]
- Escherichia coli [ATCC 11229]
- Escherichia coli O157:H7 [ATCC 33150]
- Klebsiella pneumoniae [ATCC 4352]
- Listeria monocytogenes [ATCC 19115]
- Salmonella typhimurim [ATCC 23564]
- Staphylococcus aureus [ATCC 6538]
- Yersinia enterocolitica [ATCC 23715]

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning 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.

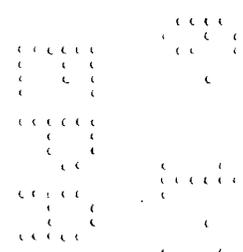
To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

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 must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

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

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

Allow all sanitized surfaces to drain [and air dry]. **Carbosan 7.5** fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 2003 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.



DIRECTIONS FOR USE

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

For Food Contact Surfaces, Food Processing Equipment and Utensils in Dairies and Public Eating Establishments and Food Contact Surfaces, Food Processing Equipment and Utensils in Food Processing Plants (40 CFR 180.940 (a)):

{Note to reviewer. On a final printed label, only one of the following dilution rates will be used in the sanitization sections below.}

2 oz. of **Carbosan 7.5** per 7 3/4 gallons of water [1/4 oz. [0.26 oz.] of **Carbosan 7.5** per gallon of water] [150 ppm active quat]

or

1 oz. of **Carbosan 7.5** per 3 gallons of water [0.34 oz. of **Carbosan 7.5** per gallon of water] [200 ppm active quat]

or

1 oz. of **Carbosan 7.5** per 2 1/2 gallons of water [0.40 oz. of **Carbosan 7.5** per gallon of water] [240 ppm active quat]

or

2 oz. of **Carbosan 7.5** per 6 – 7 3/4 gallons of water [0.26 – 0.34 oz. of **Carbosan 7.5** per gallon of water] [150 – 200 ppm active quat]

or

1 oz. of **Carbosan 7.5** per 2 1/2 - 3 gallons of water [0.34 – 0.40 oz. of **Carbosan 7.5** per gallon of water] [200 – 240 ppm active quat]

or

2 oz. of **Carbosan 7.5** per 5 – 7 3/4 gallons of water [0.26 – 0.40 oz. of **Carbosan 7.5** per gallon of water] [150 – 240 ppm active quat]

TO SANITIZE FOOD CONTACT SURFACES:

or
TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS [IN A THREE COMPARTMENT SINK]:

For sanitizing hard non-porous 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, pre-soak. 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 *(insert appropriate dilution from box here)* [or equivalent dilution] to the pre-cleaned hard surface, with a cloth, mop, sponge, [coarse] sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least [one minute] [60 seconds] followed by adequate draining [and air drying]. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge [or] brush [or coarse spray].

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of *(insert appropriate dilution here)* [or equivalent dilution] for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) [IN A THREE COMPARTMENT SINK]:

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 potable water.
4. Sanitize by immersing articles with a use-solution of *(insert appropriate dilution here)* for at least 60 seconds. Articles too large for immersing must 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. Do not rinse.

Carbosan 7.5 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 must 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 potable water.
3. Sanitize equipment and utensils by immersion in a use solution of *(insert appropriate dilution here)* [or equivalent dilution] for at least 60 seconds at a temperature of 75°F.
4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of *(insert appropriate dilution here)* [or equivalent dilution] by rinsing, spraying or swabbing until thoroughly wet.
5. Allow sanitized surface to drain [and air dry]. Do not rinse.

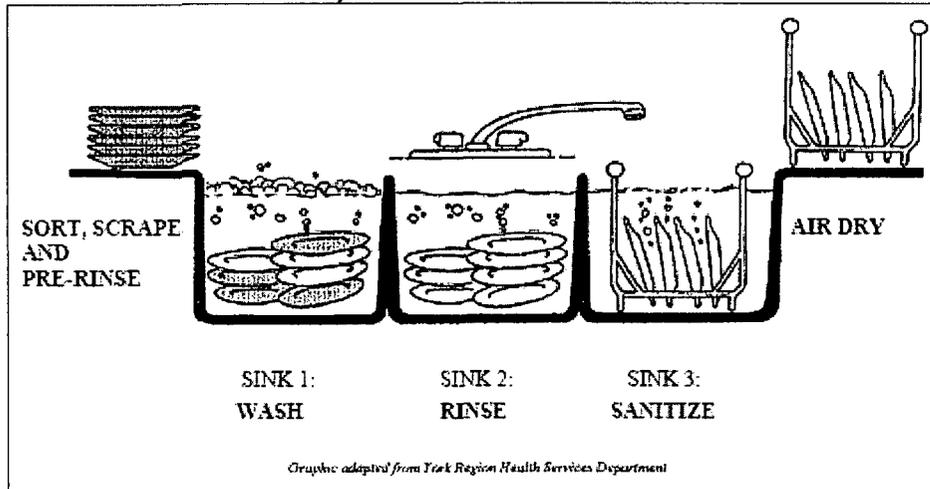
WISCONSIN STATE BOARD OF HEALTH

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 solution of *[insert a dilution of 200 ppm active or higher dilution from box above here]*. 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].

NOTE: A clean potable water rinse following sanitization is not permitted under HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code (reference 40 CFR 180.940 (a)).

{Note to reviewer: The following graphic or a graphic of similar content may accompany any of the above food contact sanitization sections}



TO SANITIZE [SOFT SERVE] [FOOD] [AND] [FROZEN] [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 *(insert appropriate dilution here)* [or equivalent dilution].
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE ICE MACHINES:

1. Turn off refrigeration
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of *(insert appropriate dilution here)* [or equivalent dilution] by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

TO SANITIZE SANITARY FILLING EQUIPMENT:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *(insert appropriate dilution here)* [or equivalent dilution] for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *(insert appropriate dilution here)* [or equivalent dilution] for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

WATERPROOF GLOVE SANITIZING DIRECTIONS

To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of *(insert appropriate dilution from box above here)* for sixty seconds. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

SANITIZING – NON-POROUS GLOVED HANDS:

To prevent the spreading of organisms into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding *(insert appropriate dilution from box above here)*. Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

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 *(insert appropriate dilution here)* [or equivalent dilution]. The solution must be equal to or 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.

FOR CONTINUOUS TREATMENT OF CONVEYORS:

Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply **Carbosan 7.5** at *(insert appropriate dilution from box above here)* to conveyors with MIKRO MASTER or other suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with MIKRO MASTER dispensed **Carbosan 7.5** solution of *(insert appropriate dilution from box above here)*. Conveyors and other equipment must be free of product when applying this coarse spray. Use *(insert appropriate dilution from box above here. Must be 200 ppm At Minimum)* in Wisconsin dairy processing facilities.

{For food processing or other facilities that have installed entryway sanitizing systems:}

ENTRYWAY SANITIZING SYSTEMS: (Not for use in California)

To prevent cross contamination from area to area, set the system to deliver [0.68 – 1.36 oz. per gallon of water] [or equivalent dilution] [400 – 800 ppm active] of sanitizing solution. The [spray] [foam] must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor.

Do not mix other foam additives to the sanitizing solution.

SHOE BATH SANITIZER DIRECTIONS: (Not for use in California)

To prevent cross contamination into animal areas [and the packaging and storage areas of food plants], shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings [and hatcheries]. Scrape waterproof work [boots] [shoes] and place in a use-solution of 0.34 oz. of **CARBOSAN 7.5** per gallon of water [or equivalent dilution] [200 ppm] for 60 seconds prior to entering area. [If there is a heavy soil load or excessive traffic place work [boots] [shoes] in a use-solution of 0.68 – 1.36 oz. per gallon of water [or equivalent dilution] [400 – 800 ppm active quat.]. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

SHOE FOAM SANITIZER DIRECTIONS: (Not for use in California)

To prevent cross contamination into animal areas, and the packaging and storage areas of food plants. Apply a foam layer approximately 1/2 to 2 inches thick made from a solution of 1.36 to 2.04 oz. of **CARBOSAN 7.5** per gallon of water [or equivalent dilution] [800 to 1200 ppm active], at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply the foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator or aerator. Scrape waterproof [work boots] [shoes]. Stand or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and foam replaced at least daily or more often if the foam appears visibly diluted or soiled.

TO DEODORIZE: [Mix] [Use] [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] of **Carbosan 7.5** per gallon of water to deodorize surfaces. Apply using a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

Carbosan 7.5 is effective at eliminating odors on porous surfaces such as upholstery, drapes, carpets, bedding, shower curtains, mattresses and non-porous surfaces such as walls and floors. Excellent for fire restoration.

Other suggested Uses: Homes, Veterinary Clinics, Fish Markets, Kennels, Trash Compactors, Offices, Beauty Salons, Locker Rooms, Health Spas, Conference rooms, Elevators, Smoking Areas, Lounges, Day Care Centers, Dry Cleaners, Theaters, Farms, Auditoriums and Churches.

DEODORIZING DIRECTIONS:

Nursing Homes, Hospitals, Hotels, Schools, Restaurants: Using [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] in chemical toilets, waste receptacles, bed pans, drainage bottles, diaper pails, hampers, disposals, commodes and air conditioner pans will eliminate odors.

Mopping Solutions, Automatic Scrubbers: Use [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] per gallon of cleaning solution eliminates undesirable odors.

Laundry: [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] per load added during the final rinse cycle deodorizes all offensive odors.

Air Freshener/Automotive Uses: 4 oz. per gallon of water or desired concentration will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets and bathrooms. Effective on smoking and cooking odors (garlic, fish, onions, etc.). Automobile odors from tobacco, musty carpet smell and beverage smells will be eliminated.

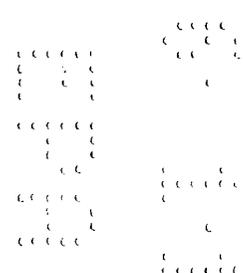
Carpets: [½ - 1 oz.] or [½ - 2 oz.] per gallon of shampoo solution eliminates odors associated with urine, vomit, smoke, and mildew. Reapply after cleaning for freshening effects. Allow to dry.

RV Holding Tanks: Toilet waste: cover bottom of holding tank with water and add [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] If odors return before time to empty, simply add [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] to the tank. Kitchen waste: [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] of **Carbosan 7.5** to gray water tank as needed to control malodors created by dirty dish water.

Pet Odors: Use 4 - 6 oz. per gallon of water or desired concentration, for urine, feces, and vomit, in carpet and upholstery. Clean prior to application then spray onto affected areas. Test hidden area for colorfastness. Allow 10 minutes contact time. Then blot with clean cloth. Allow to dry. Also effective on pet bedding and litter boxes.

Sewage Backup, Water Damage: Use 2 - 4 oz. per gallon of water or desired concentration. Spray over affected areas before and after cleaning and extraction. Allow ten minutes contact time. Use proper ventilation; open windows.

Cleaning Solution: Dilute [1 oz] or [1 - 2 oz.] or [1 - 4 oz.] per gallon of water for cleaning of kitchen counters, tables, walls, bathrooms, toilet seats, mopping floors and large routine applications.



{For Bag-in-Box Containers:}

For Bag – In – Box Containers:

How to use this package:

This package is designed to be used with dilution control systems only. Open package and connect to dispenser according to directions on box top.

Trigger Sprayers:

Fill bottle from dispenser.

Apply to surfaces as specified in directions above.

Mop Buckets:

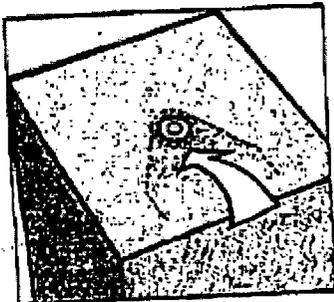
Fill bucket from dispenser.

Set up "Wet Floor" signs.

Mop floor surface as specified in directions above

OPENING INSTRUCTIONS

1. Position box with perforation up.
2. Press in circle.
3. Lift flap over along perforation.
4. Retrieve fitting on bag.
5. Remove clear dust-cap from bag fitting.
6. Twist dispenser connector onto bag fitting.
7. Place bag-in-box into position on dispenser shelf.
8. Close dispenser (if applicable).



INSTRUCCIONES PARA ABRIR

1. Ponga la caja con la perforación hacia arriba.
2. Empuje el círculo hacia adentro.
3. Levante la pestaña arrancándola de la caja a lo largo de la perforación.
4. Saque el adaptador que está en la bolsa.
5. Quite la tapa transparente contra el polvo que tiene el adaptador de la bolsa.
6. Enrosque el conector dispensador al adaptador.
7. Ponga la "bag-in-box" (bolsa en caja) en posición en el mostrador de despacho.
8. Cierre el dispensador (si corresponde).

**PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL
FOR SANITIZATION**

Note to reviewer: the following will be used for 3 oz of concentrate:

MIX EACH PACKET WITH 5 GALLONS OF WATER

{If Other Packet Sizes Are Desired, New Packet Label Will Be Identical And The Only Things That Will Vary Are The Net Contents, Amount Of Water To Dilute With And ppm Active Quat. Those 3 Items Will Have To Match Or Be Equivalent To The Dilution Chart That Is Shown On Page 7.}

CARBOSAN 7.5

EPA. Reg. No. 6836-332

EPA. Est. No. *(insert EPA Est. No. here)*

Net Contents:

Active Ingredients:	
Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate	7.5%
Other Ingredients	92.5%
Total	100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER PELIGRO

See outer container for Precautionary Statements and Use directions

Disposal: Do not reuse packet. Wrap and put in trash.

Lonza Inc. 90 Boroline Road, Allendale, NJ 07401

