

Brite House Company, Inc.
1050 West Kinzie Street
Chicago, IL 60622

NOV 7 1988

Attention: Donald J. Mulcahy

Gentlemen:

Subject: Brite House Quat 750
EPA Registration No. 7925-7
Your Submission Dated January 1, 1987
EPA Received Date February 3, 1987

The amendment referred to above, submitted in connection with the Label Improvement Program Notice for Antimicrobial Products Used as Food Contact Surface Sanitizers, is acceptable provided that you:

1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling.
 - a. Delete the statement "For Sale, For Use and Storage By Maintenance Personnel Only."
 - b. Delete the word "milk."
 - c. Delete the statement "No potable water rinse is required" from the sanitization section.
 - d. Delete the statement "bury or buried in a safe place."
 - e. Place the statement "Hazards to Humans and Domestic Animals" directly below the precautionary statement.
 - f. Delete the statement "General Classification."
2. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 enclosure for a further description of final printed labeling.

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CONCURRENCES


SYMBOL							
SURNAME							
DATE							

If these conditions are not complied with, the registration will be subject to cancellation in accordance with section 6(e) of the Federal Insecticide, Fungicide, and Rodenticide Act. Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the labeling is enclosed for your records.

If you have any questions concerning this letter, please contact Karen Leavy at (703) 557-3966.

Sincerely yours,


John H. Lee
Product Manager (31)
Antimicrobial Program Branch
Registration Division (TS-767C)

Enclosure

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations: For sanitizing fixed processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. **No Potable water rinse is required.**

Wash and rinse a surface thoroughly, then apply a solution of 1 oz. BRITE HOUSE QUAT 750 in 4 gallons of water. 1500 ppm active. Surfaces should remain wet for at least one minute followed by adequate rinsing and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For equipment which can be used, solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. **No Potable water rinse is required.**

Dishes, silverware, glasses, drinking utensils and other similar size food processing equipment should be sanitized by immersion in a 1/2 to 4 quarts solution of BRITE HOUSE QUAT 750. **No Potable water rinse is required.**

At 162.5 gallons BRITE HOUSE QUAT 750 fulfills the criteria of Appendix F of the Code of Federal Regulations, Title 21, Part 123.197 for disinfectants of the U.S. Public Health Services in waters up to a turbidity of hardness calculated as CaCO₃ when evaluated by the APAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

The udders, flanks and teats of dairy cows can be sanitized by washing with a solution of 1 oz. BRITE HOUSE QUAT 750 in 4 gallons of warm water. **No Potable water rinse is required.** Use a brush in well-furred areas. Avoid contamination of sanitizing solution by dirt and soil. Do not dip udder teats back into sanitizing solution. Warnings of dirt becomes visibly dirty. Discard and replace fresh solution.

Precautionary Statements: hazards to Humans and domestic animals

DANGER

Keep out of reach of children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Harmful if swallowed. Do not breath spray mist. Avoid contamination of food.

Directions for Use
GENERAL CLASSIFICATION

It is advised that you use this product in a manner consistent with the following:

STORAGE AND DISPOSAL

- DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL
- OPEN FLAMMABLES PROHIBITED
- DO NOT REUSE EMPTY CONTAINER

PESTICIDE DISPOSAL: PESTICIDES THAT CANNOT BE RECYCLED OR CHEMICALLY REFORMED SHOULD BE DISPOSED OF IN AN E.P.A. APPROVED PESTICIDES OR SOLVENTS COLLECTION POINT AWAY FROM WATER BODIES.

(STORAGE AND DISPOSAL DIRECTIONS CONTINUED ON OTHER SIDE PANEL)

BRITE HOUSE QUAT 750

Disinfectant Sanitizer, Fungicide-Deodorizer with Organic Soil Tolerance for

Hospital, Institutional, Industrial, School, Dairy and Other Farm Use

Active Ingredients

Amyl (C ₁₁ , 50%, C ₁₂ , 40%, C ₁₃ , 10%) dimethyl benzyl ammonium chloride	2.000%
Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.125%
Dioctyl dimethyl ammonium chloride	1.125%
Inert Ingredients	92.400%
	100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER

Statement of Practical Treatment

In case of contact, immediately flush eyes or skin with plenty of water for a minutes. For eyes, call a physician. Remove lid and wash with clean water. Do not reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin, etc. (these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.)

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate oral gastric lavage. Measures against circulatory shock, respiratory depression, etc. may be needed.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

For Sale For Use And Storage By Maintenance Personnel Only ONE GALLON (3.78 L)