8764-53

2/5/2013

1/1

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

February 5, 2013

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

Ms. Joanna Shute, Regulatory and EHS Specialist
John Bean Technologies Corporation
1660 Iowa Avenue, Suite 100
Riverside, CA 92507

Subject: Label Amendment Results
Product Name: **Freshgard™ 71**
EPA Registration Number: **8764-53**
Application Date: January 17, 2013
Application Receipt: January 18, 2013

Dear Ms. Shute:

This acknowledges receipt of the Label Amendment application above, submitted pursuant to Product Registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) 3 (c) 9, as amended.

Proposed Amendment:

- Update the Company Name and Logo on the bottom of Panel One in the "Notice" Section of Panel Five;
- Update the Storage And Disposal Section per PR Notice 2007-4 and per the current edition of the EPA Label Review Manual;
- Correct the typographical error in the "Note" Section below the "Table" for hydro-cooling melons. The current label states 10 ppm, when the actual use level as supported by Efficacy Data submitted to the State Of California Department Of Pesticide Regulations is 100 ppm.

General Comments:

Based on a review of the material submitted, the following comments apply.

The Label Amendment application is **Acceptable.** An EPA-stamped **Accepted** Product Label is enclosed for your records. And an EPA-stamped Accepted Product Label is attached in your Regulatory File Jacket (**EPA Reg. No. 8764-53**) for future reference.

If you have questions or comments with regard to this agency letter, please contact Killian Swift via email at **Swift.Killian@epa.gov** or by telephone at **703-308-6346.** When you are submitting information or data in response to this agency letter, please send a copy of this agency letter with your response in order to facilitate processing.

Sincerely yours,

Monisha Harris,
EPA Product Manager 32
Regulatory Management Branch II
Antimicrobials Division (7510P)

Enclosure: EPA-stamped **Accepted** "Freshgard™ 71" Product Label.

PRECAUTIONARY STATEMENTS
HAZARD TO HUMANS AND DOMESTIC ANIMALS

DANGER

Corrosive, may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Wear safety glasses or goggles and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

Environmental Hazards: This pesticide is toxic to fish and aquatic organisms. 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.

Physical or Chemical Hazards: STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with chemicals (e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

DIRECTIONS FOR USE

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

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

Directions for use continued on right center panel and on right side panel.

STORAGE AND DISPOSAL

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

Pesticide Storage: Store in a cool, dry area away from direct sunlight and heat to avoid deterioration. In case of spill, flood area with large quantities of water.

Pesticide Disposal: Products or rinsates that cannot be used must be diluted with water before disposal in a sanitary sewer. Pesticide wastes may be 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 Handling: Nonrefillable container. Do not reuse or refill this container. Offer container for recycling if available or reconditioning if appropriate or place in trash.

Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

FoodTech

John Bean Technologies Corporation
JBT FoodTech
1660 Iowa Avenue, Suite 100
Riverside, CA 92507

Freshgard™ 71

Sodium Hypochlorite Solution

Active Ingredient: Sodium Hypochlorite 10.0%
Other Ingredients: 90.0%
100.0%

0.85 lbs. Available Chlorine / Gallon

KEEP OUT OF REACH OF CHILDREN

DANGER **PELIGRO**

FIRST AID	
If on skin or clothing	• Take off contaminated clothing. • Rinse skin immediately with plenty of water for 15-20 minutes. • Call a poison control center or doctor for treatment advice.
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 inhaled	• Move person to fresh air. • If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. • Call a poison control center or doctor for further treatment advice.
If swallowed	• Call poison control center or doctor immediately for treatment advice. • Have person sip a glass of water if able to swallow. • Do not induce vomiting unless told to do so by the poison control center or doctor. • Do not give anything by mouth to an unconscious person.
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.	
NOTE TO PHYSICIAN	
Probable mucosal damage may contraindicate the use of gastric lavage.	

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.
(If you do not understand the label, find someone to explain it to you in detail.)

EMERGENCY TELEPHONE NUMBERS (24 HOURS)
MEDICAL: COLLECT (303) 595-9048
CHEMTREC: (800) 424-9300

For more information see Material Safety Data Sheet.

EPA Est. No. ❑ **12143-FL-001** ❑ **12143-FL-003**
❑ **12143-FL-002** ❑ **12143-FL-004**

EPA Reg. No. 8764-53

Net Contents: ❑ **55 Gallons (208.2 Liters)** **Lot No.**
❑ **Gallons (Liters)**

AGRICULTURAL USES

Freshgard™ 71 is a solution of sodium hypochlorite intended only for sanitizing fresh fruits and vegetables after harvest.

POST HARVEST FRESH FRUIT AND VEGETABLE SANITIZATION: Apply at the recommended concentration of available chlorine for various fruits and vegetables as listed in the adjacent table on the right panel. To obtain a 100 ppm treating solution of available chlorine, add 30 ozs. of Freshgard™ 71 to 250 gallons of water. Maintain the pH of the solution between 6.0 and 9.0 with a dilute solution of hydrochloric acid or other approved buffer. For other ppm concentrations use appropriate dilutions. Rinse with potable water after treatment.

Prior to use in a tank, all fruits and vegetables must be thoroughly washed using an appropriate cleaner. After washing transfer the fruits and vegetables to a separate tank containing the sanitizing solution.

FRUIT & VEGETABLE WASHING: Thoroughly clean all fruit and vegetables in a wash tank. Thoroughly mix 6 oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

FOR CITRUS CANKER QUARANTINE: Use Freshgard 71 at 200 ppm available chlorine at between 6.0 to 7.5 pH. Apply for two minutes using spray or dip tank treatments. The chlorine concentration should be monitored three to four times a day using a colorimetric or titrimetric test kit and adjust dosage as necessary.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD: A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1.2 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2.4 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes.

SPRAY/FOG METHOD: Preclean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2.4 oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 7.2 oz. product with 10 gallons of water. Use spray or fogging equipment which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.

SANITIZATION OF POROUS FOOD CONTACT SURFACES

RINSE METHOD: Prepare a sanitizing solution by thoroughly mixing 7.2 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Rinse equipment with water after treatment and do not soak equipment overnight.

SPRAY/FOG METHOD: Preclean all surfaces after use. Prepare a 600 ppm available chlorine sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 7.2 oz. product with 10 gallons of water. Use spray or fogging equipment which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Prepare a 200 ppm sanitizing solution by thoroughly mixing 2.4 oz. of this product with 10 gallons of water.

DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES

RINSE METHOD: Prepare a disinfecting solution by thoroughly mixing 7.2 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

SANITIZATION OF POROUS NON-FOOD CONTACT SURFACES

RINSE METHOD: Prepare a sanitizing solution by thoroughly mixing 7.2 oz. of this product with 10 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

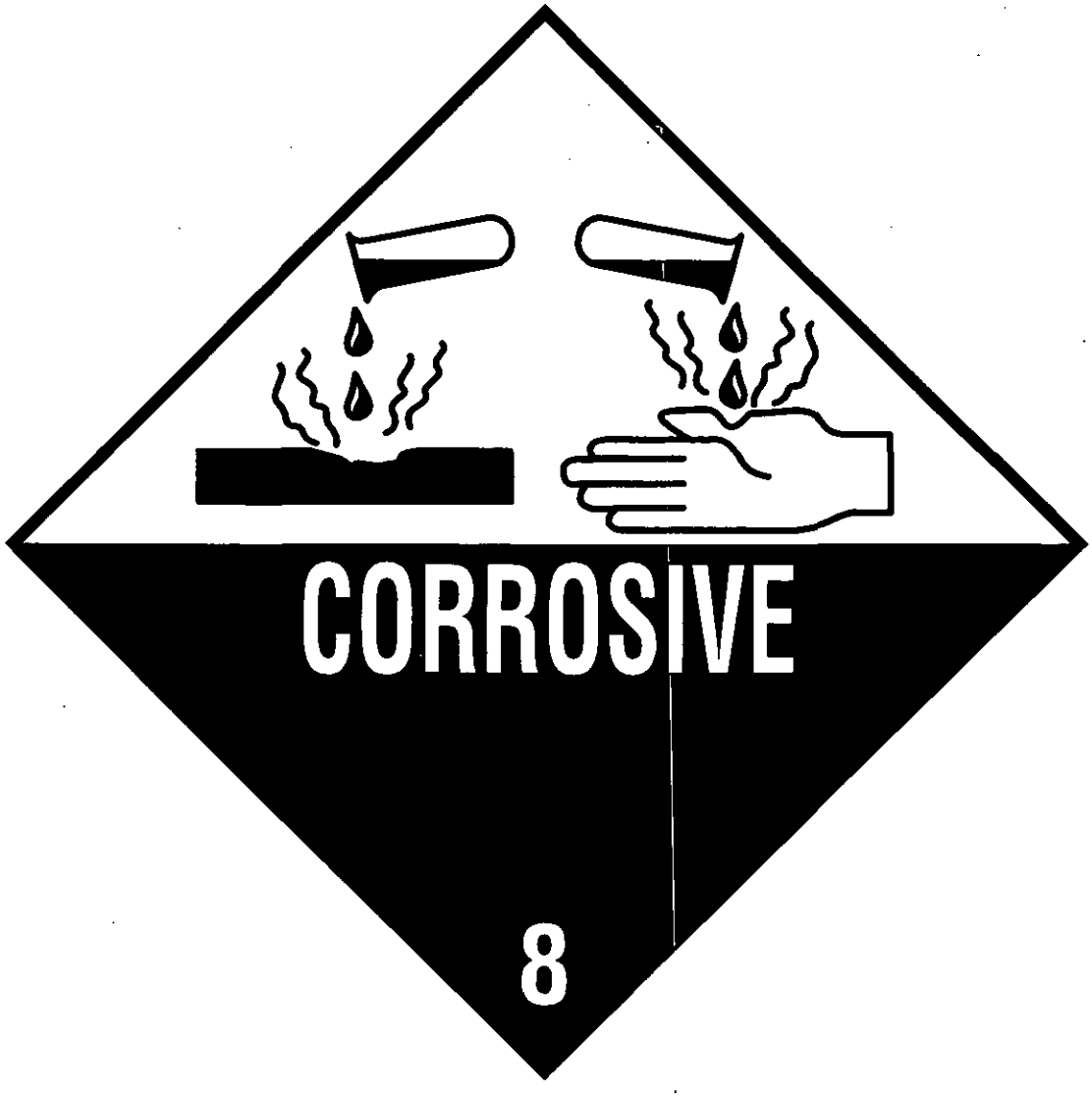
SPRAY/FOG METHOD: After cleaning, sanitize non-food contact surfaces with 600 ppm available chlorine by thoroughly mixing the product in a ratio of 7.2 oz. of this product with 10 gallons of water. Use spray or fogging equipment which can resist hypochlorite solution. Always empty and rinse spray/fog equipment with potable water after use. Prior to using equipment, thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

Table of Recommended Levels of Available Chlorine

Commodity	ppm Available chlorine
Apple	150 - 200
Artichoke	100 - 150
Asparagus	125 - 150
Brussels Sprouts	100 - 150
Carrots	100 - 200
Cauliflower	300 - 400
Celery	100 - 110
Cherry	75.0 - 100
Chopped Cabbage[1]	80.0 - 100
Chopped Lettuce[1]	80.0 - 100
Citrus Fruits	25.0 - 200
Cucumbers	300 - 350
Green Onions	75.0 - 120
Melons[2]	100 - 150
Peaches, Nectarines and Plums	50.0 - 100
Pears (without buffer)	200 - 300
Peppers[3, 4]	300 - 400
Pomegranates	25 - 200
Potatoes[3, 4]	65.0 - 125
Radishes	100 - 150
Stonefruit (Hydrocooler)	30.0 - 75.0
Tomatoes[4]	300 - 350

Note:

1 After treatment the adhering water must be removed by a centrifugation process.
2. For hydrocooling melons use 100 ppm.
3. Concentration given for use in a flow through washer system only.
4. For treating peppers in a dump tank use 100 - 135 ppm available chlorine. For treating potatoes in a pit system use 100 - 150 ppm available chlorine. For treating tomatoes in a dump tank system use 70 - 120 ppm available chlorine.



Hypochlorite Solutions
UN 1791

Notice:

Terms of sale or use: On purchase or use of this product buyer and user agree to the following conditions:

Warranty: John Bean Technologies Corporation warrants that this product, as of the time of sale by John Bean Technologies Corporation, (1) conforms to the ingredient statement on the label, and (2) is reasonably fit for the purposes set forth in the directions for use. **EXCEPT AS SO WARRANTED, THE PRODUCT IS SOLD AS IS. JOHN BEAN TECHNOLOGIES CORPORATION MAKES NO OTHER WARRANTY, EXPRESS OR IMPLIED, AND TO THE EXTENT PERMITTED BY LAW, JOHN BEAN TECHNOLOGIES CORPORATION SPECIFICALLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES INCLUDING, BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.** Buyer and user assume all risk of use and/or handling and/or storage of this material when such use and/or handling and/or storage is contrary to label instructions.

Directions and Recommendations: Follow directions carefully. Timing and method of application, weather and crop conditions, mixture with other chemicals not specifically recommended, and other influencing factors in the use of this product are beyond the control of the seller and are assumed by buyer at his own risk.

Use of Product: John Bean Technologies Corporation's recommendations for the use of this product are based upon tests believed to be reliable. The use of this product being beyond the control of the manufacturer, no guarantee, express or implied, is made as to the effects of such or the results to be obtained if not used in accordance with directions or established safe practice.

DAMAGES: BUYER'S OR USER'S EXCLUSIVE REMEDY FOR DAMAGES FOR BREACH OF WARRANTY OR NEGLIGENCE SHALL BE LIMITED TO DIRECT DAMAGES NOT EXCEEDING THE PURCHASE PRICE PAID AND SHALL NOT INCLUDE INCIDENTAL OR CONSEQUENTIAL DAMAGES.

LED: January 2013