

US ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (TS 761) WASHINGTON, DC 20460 NOTICE OF PESTICIDE REGISTRATION/REREGISTRATION <i>Under the Federal Insecticide, Fungicide, and Rodenticide Act</i>	EPA REGISTRATION NO.	DATE OF ISSUANCE
	TERM OF ISSUANCE	April 5, 1990
	NAME OF PESTICIDE PRODUCT	

APR 5 1990

NAME AND ADDRESS OF REGISTRANT (include ZIP code)

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NOTE: Changes in labeling formula 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 U.S. 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.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an indorsement or approval of this product by this 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.

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WJ

BEST AVAILABLE COPY

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL _____ DATE _____

ACCEPTED
9152-21
 1990

1 *RA*
 2 *MA*
 3
 4 CUSTOMER
 NO WORK TO DO TO
 FINAL PROOF SIGN

BEST AVAILABLE COPY

DIRECTIONS FOR USE. It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.
To CLEAN AND DEODORIZE glasses, dishes, mugs, knives, trays, food utensils and equipment use the following procedure
 Scrape and then prewash with Tri-Chlor solution (1 oz. or 2 level lbs. per quart of water). Rinse in potable water.
To SANITIZE glasses, dishes, mugs, knives, trays, food utensils and equipment use the following procedure
 Sanitize in Tri-Chlor solution. (2 level lbs. or 1 oz. per gallon of potable water.) Immerse all utensils for at least two minutes or contact time specified by governing sanitary code.
To SANITIZE food processing or dairy equipment clean equipment daily in the normal manner. Just before using rinse all surfaces thoroughly with Tri-Chlor solution containing 200 ppm available chlorine. Maintain contact with disinfectant for a minimum of two minutes. Do not rinse. Do not soak overnight.
 For removal of proteinaceous soil, dissolve 1/2 to 2 ounces of Tri-Chlor in each gallon of water required. Apply by brush or spray. Rinse with water.

TRI-CLOR	USE DILUTION TABLE	AVAILABLE CHLORINE
	WATER	
1 1/2 oz.	3 Gallons	100 ppm
3 oz.	3 Gallons	200 ppm

NOTE. WHEN USED ON FOOD CONTACT PROCESSING EQUIPMENT AND UTENSILS, AND ON OTHER FOOD CONTACT ARTICLES FDA REGULATIONS PRESCRIBE ADEQUATE DRAINING BEFORE CONTACT WITH FOOD.
 Solutions should be freshly prepared. Solutions should be tested during use to make sure the concentration does not drop below the recommended level. Keep in properly labeled containers to protect against contamination. Unused solutions should be discarded.
SPECIAL USE INSTRUCTIONS. Hazardous carbon monoxide gas form upon contact with food and beverage products in enclosed spaces and can cause death. Follow appropriate tank entry procedures. (See ANSI-Z 117.1-1987)

TRI-CHLOR

SANITIZER - DEODORANT

ACTIVE INGREDIENT

CHLORINATED TRISODIUM PHOSPHATE	95.00%
INERT INGREDIENT	5.00%
AVAILABLE CHLORINE (Expressed as Sodium Hypochlorite in Solution)	100.00%
FOR INDUSTRIAL USE AS A SANITIZING AGENT IN FOOD SERVICE ESTABLISHMENTS	3.09%

DANGER!
 MAY CAUSE BURNS TO EYES
 SEE FIRST AID STATEMENT AND
 ADDITIONAL
 PRECAUTIONS ON SIDE PANELS

EPA Reg No 9152
 EPA EST 9152-CA-1

NET LBS.

MANUFACTURED FOR

STORAGE AND D
 nate water, food, or
 Pesticide wastes a
 pesticide, spray mi
 wastes cannot be
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SPILL OR LEAK
 respirator. Follow
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 If in Eyes: Flush w
 If Swallowed: Give
 Cali physician.
 If Inhaled: Remove
ENVIRONMENTAL
 discharge into fat
 accordance with a
 office of EPA.

(213) 771-1300

Morgan-Gallacher, Inc.