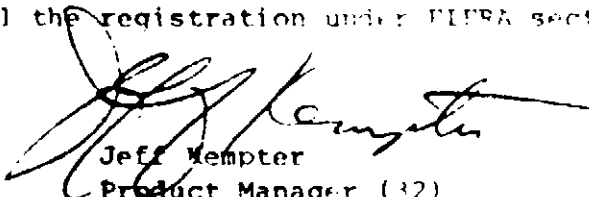


US ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (TS 767) WASHINGTON DC 20460	EPA REGISTRATION NO. 6134-1	DATE OF ISSUANCE 01/14/88
	TERM OF ISSUANCE	
	NAME OF PESTICIDE PRODUCT 2000...	
<b>NOTICE OF PESTICIDE:</b> <input checked="" type="checkbox"/> REGISTRATION <input type="checkbox"/> REREGERISTRATION <i>Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended.</i>		
NAME AND ADDRESS OF REGISTRANT (Include ZIP code)		
[Redacted]		
<b>NOTE:</b> 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.		
<p>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.</p> <p>A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.</p> <p>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.</p> <p>Based on your response to the General Registration Standard Guidance by the Registrar in Reregistration of Disinfectants from the Disinfectant Registration Calcium Hypochlorite as the Sole Active Ingredient (issued February 1986 and revised April 1986, EPA has reregistered the product listed above in accordance with FIFRA section 3(d). EPA has also reviewed your response to the Sanitizer Label Improvement Program issued July 25, 1986 and has determined that your product is in compliance with the program.</p> <p>Your amended label has been stamped approved and a copy is enclosed. You must incorporate any comments noted on your label. This label must be on products released for shipment within 1 year or by the next label printing, whichever occurs first. This label must also appear on all supplemental registrations within 1 year of this Notice of Reregistration or at the next label printing, whichever occurs first.</p> <p>Your product meets the criteria for reregistration under this Standard. Failure to comply with this Standard may result in the Agency's issuance of a Notice of Intent to Cancel the registration under FIFRA section 6(b)(1).</p> <p style="text-align: center;">             Jeff Kempter            Product Manager (32)            Disinfectants Branch            Registration Division (TS-767C)         </p>		
Enclosure <input type="checkbox"/> ATTACHMENT IS APPLICABLE		
SIGNATURE OF APPROVING OFFICIAL		DATE

**DIRECTIONS FOR USE**

**DAIRY FARMS**—Use 200 ppm solution of . . . See Table of Proportions and instruction sheet.  
**DRINKING WATER TREATMENT PLANTS**—See instruction sheet.  
**POOD AND DAIRY**—After cleaning and potable water rinse, and before use, sanitize all nonporous surfaces with 200 ppm . . . for two minutes. For all porous surfaces use 600 ppm solution of . . . (see table of proportions) and rinse with potable water following disinfectant rinse. Surfaces must be adequately drained prior to contact with food. Allow to air dry. See instruction sheet.  
**ROOD MOLD CONTROL**—A spray rinse of 500-10,000 ppm is recommended. See instruction sheet. See Table of Proportions.  
**RESTAURANTS AND TAVERNS**—After washing with dishwashing detergent and rinsing with potable water, immerse utensils in 200 ppm solution of . . . for at least 2 minutes. Allow utensils to air-dry.  
**MACHINE DISHWASHING TERMINAL RINSE SANITATION**—As a terminal sanitizing rinse for pre-cleaned food utensils, adjust automatic dispensing equipment to provide a use solution of 100 to 200 ppm available chlorine according to requirements of Public Health Authorities. Use solution should be tested frequently with a suitable chlorine test kit to ascertain that the rinse strength does not fall below 50 ppm. In the absence of a test kit a starting concentration of 200 ppm should be used. See Table of Proportions.  
**BOTTLES**—After cleaning with potable water and immediately before filling, sanitize bottles with a 100 ppm available chlorine solution for two minutes (see table of proportions). In the absence of a test kit to measure available chlorine to determine if rinsate has fallen below 50 ppm during use, a starting concentration of 200 ppm should be used. Allow thorough drainage and air-dry.  
**EGG WASHING**—Use a 250 ppm solution of . . . See Instruction Sheet. See Table of Proportions.  
**EGG SANITIZING**—Use a 200 ppm solution of . . . See Instruction Sheet. See Table of Proportions.  
**EGG DESTAINING**—Use a 250 ppm solution of . . . See Instruction Sheet. See Table of Proportions.  
**FRUIT AND VEGETABLE WASHING**—Pre-rinse fruits and vegetables with water to remove soil materials. Soak or spray fruits and vegetables with a 25 ppm chlorine solution—See table of proportions. See instruction sheet.

**TABLE OF PROPORTIONS — AVAILABLE CHLORINE**

200 ppm	— 4 fluid oz. per 10 gallons water
500 ppm	— 10 fluid oz. per 10 gallons water
1000 ppm	— 15 fluid oz. per 10 gallons water
5000 ppm	— 75 fluid oz. per 10 gallons water
10,000 ppm	— 150 fluid oz. per 10 gallons water

BATCH DATE  
 EPA REG. NO. 9194-1  
 EPA EST. 9194-MO-1

STATE AND LOCAL REGULATIONS — consult your dealer, state or local health authorities for additional information.

**CENTRAZ  
 CHLOR  
 CONCENTRATE**

A CHLORINE BEARING SODIUM HYPOCHLORITE SOLUTION FOR SANITIZATION IN THE DAIRY FOOD PROCESSING, AND FOOD SERVICE INDUSTRIES.

ACTIVE INGREDIENT:  
 SODIUM HYPOCHLORITE . . . . . 9.29%  
 INERT INGREDIENTS . . . . . 90.71%

**Keep Out of Reach of Children  
 DANGER**

Corrosive. may cause severe skin and eye irritation and chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield 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 odors have dissipated. See other precautions on side panel.

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

**CONTENTS 1 GALLON  
 MANUFACTURED BY:  
 CHRISTY COMPANY, INC.  
 ST. LOUIS, MO 63043**

JAN 19 1963

Marked with  
 Perchloric  
 Not available  
 Registered with  
 4194-1

**REST**

the available chlorine does not drop below 50 ppm, see table of proportions. If no test kit is available, see table of proportions and prepare a sanitizing solution 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 used for sanitizing purposes.

**IMMERSION METHOD:** A solution of 100 ppm available chlorine, see table of proportions, 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. If no test kit is available, see table of proportions and use a 200 ppm available chlorine by weight.

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. 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.

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

**FLOW/PRESSURE METHOD:** Disassemble equipment and thoroughly clean after use. Assemble equipment in operating position prior to use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 100% of volume capacity of the equipment, see table of proportions. Pump solution through the systems until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain

ACCEPTED  
with COMMENTS  
in EPA Letter Dated

NEW  
**CHRISTY**

JAN 19 1988

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act  
as amended for the purposes  
registered under EPA Reg. No. 9194-1

**CHRISTY CO., INC.**  
150 MILLWELL DRIVE  
ST. LOUIS, MO. 63043

**BEST AVAILABLE COPY**

valves and hold under pressure for at least 2 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine. ~~Rinse system with potable water prior to use.~~

*Do not rinse with potable water.*

**CLEAN-IN-PLACE METHOD:** Thoroughly clean equipment after use. See table of proportions to prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with the sanitizer and all air is removed from the system. Close drain valves and hold under pressure for at least 10 minutes to insure contact with all internal surfaces. Remove some cleaning solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 50 ppm available chlorine. ~~Rinse system with potable water prior to use.~~

*Do not rinse with potable water.*

**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. 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:** See table of proportions and prepare a sanitizing solution 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.~~

*Do not*

**IMMERSION METHOD:** See table of proportions and prepare a sanitizing solution to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. ~~Rinse equipment with water after treatment.~~

*Do not*

**SPRAY/FOG METHOD:** Preclean all surfaces after use. See table of proportions and prepare a 600 ppm available chlorine sanitizing solution of sufficient size. 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, see table of proportions and rinse all surfaces with a 200 ppm available chlorine solution.

**SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES**

**RINSE METHOD:** See table of proportions and prepare a sanitizing solution 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. Do not rinse equipment with water after treatment and do not soak equipment overnight.

**IMMERSION METHOD:** See table of proportions and prepare a sanitizing solution to provide approximately 200 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

**SPRAY/FOG METHOD:** Preclean all surfaces after use. See table of proportions and prepare a 200 ppm available chlorine sanitizing solution of sufficient size. Use spray or fogging equipment which can resist hypochlorite solutions. Prior to using equipment, thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours.

#### DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES

**RINSE METHOD:** See table of proportions and prepare a disinfecting solution 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.

**IMMERSION METHOD:** See table of proportions and prepare a disinfecting solution to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the disinfecting solution for at least 10 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

#### SANITIZATION OF POROUS NON-FOOD CONTACT SURFACES

**RINSE METHOD:** See table of proportions and prepare a sanitizing solution 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.

**IMMERSION METHOD:** See table of proportions and prepare a sanitizing solution to provide approximately 600 ppm available chlorine by weight. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

**SPRAY/FOG METHOD:** After cleaning, sanitize non-food contact surfaces with 600 ppm available chlorine (see table of proportions). Use spray or fogging equipment which can resist hypochlorite solutions. 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.

### FARM PREMISES

Remove all animals, poultry 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 occupied or transversed by animals or poultry. Empty all troughs, racks and other feeding, and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. To disinfect, saturate all surfaces with a solution of at least 1000 ppm available chlorine for a period of 10 minutes. Immerse all halters, ropes and other types of equipment used in handling and restraining animals or poultry, as well as the cleaned forks, shovels and scrapers used for removing litter and manure. Ventilate buildings, cars, boats and other closed spaces. Do not house livestock or poultry or employ equipment until chlorine has been dissipated. All treated feed racks, mangers, troughs, automatic feeders, fountains and waterers must be rinsed with potable water before reuse.