

MAR 14 2006

Rachel A. G. Davis
Business Relations Manager
Texas Gulf Industries, Inc.
4240 Shannon Drive, Suite A
Baltimore, Maryland 21213

Subject: **Santimine 150**
EPA Registration Number 9279-3
Application Dated December 8, 2005
EPA Reviewed Dated December 14, 2005

Dear Ms. Davis:

The following amendment, submitted in connection with registration the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable with the following comments:

Proposed Amendment:

- update labeling

Label Comment:

Under the First Aid Statement revise the "If Swallowed" per EPA Letter dated 10/7/04.

IF Swallowed: Call a 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 by a poison control center or doctor. Do not give anything to an unconscious person.

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

General Comments:

A stamped copy of the labeling accepted with conditions is enclosed. Submit five (5) copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

Should you have any questions or comments concerning this letter, please contact Drusilla Copeland on (703) 308-6224.

Sincerely,



Velma Noble
Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510C)

Enclosure

This sanitizing product is authorized for use in federally inspected meat and poultry plants. Santimine 150 sanitizing solutions of 200 ppm concentration may be safely used on food processing equipment, utensils, and on other food contact articles.

This product fulfills the sanitizing criteria of the US Public Health Service in waters up to 500 ppm of hardness as calculated as CaCO₃ when tested by the AOAC Germicidal and Detergent Sanitizers—Official Method.

PRECAUTIONARY STATEMENTS

Corrosive Causes irreversible eye damage and skin burns. Maybe fatal if inhaled, absorbed through the skin or swallowed. Do not breathe (dust, vapor, or spray mist). Do not get in eyes, on skin, or on clothing. Wear protective clothing, goggles, and protective gloves. Wash thoroughly with soap & water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

FIRST AID STATEMENT

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. Call poison control center or doctor for treatment advice.

SKIN 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.

SWALLOWED If swallowed drink egg whites, gelatin solution, or if not available, drink large quantities of water. Do not induce vomiting. If vomiting occurs, have victim lean forward to reduce the risk of aspiration. Seek medical attention immediately.

INHALATION Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. Call a poison control center or doctor for further treatment advice. Do not give anything to an unconscious person.

NOTE TO PHYSICIAN Do not use in areas with probable mucosal damage. Treat symptomatically and supportively.

ACCEPTED with COMMENTS

MAR 14 2006

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 9279-3

This sanitizing product is authorized for use in federally inspected meat and poultry plants. Santimine 150 sanitizing solutions of 200 ppm concentration may be safely used on food processing equipment, utensils, and on other food contact articles.

This product fulfills the sanitizing criteria of the US Public Health Service in waters up to 500 ppm of hardness as calculated as CaCO₃ when tested by the AOAC Germicidal and Detergent Sanitizers—Official Method.

PRECAUTIONARY STATEMENTS

Corrosive Causes irreversible eye damage and skin burns. Maybe fatal if inhaled, absorbed through the skin or swallowed. Do not breathe (dust, vapor, or spray mist). Do not get in eyes, on skin, or on clothing. Wear protective clothing, goggles, and protective gloves. Wash thoroughly with soap & water after handling and before eating, drinking, chewing gum, or using tobacco. Remove and wash contaminated clothing before reuse.

FIRST AID STATEMENT

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. Call poison control center or doctor for treatment advice.

SKIN 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.

SWALLOWED If swallowed drink egg whites, gelatin solution, or if not available, drink large quantities of water. Do not induce vomiting. If vomiting occurs, have victim lean forward to reduce the risk of aspiration. Seek medical attention immediately.

INHALATION Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. Call a poison control center or doctor for further treatment advice. Do not give anything to an unconscious person.

NOTE TO PHYSICIAN Do not use in areas with probable mucosal damage. Treat symptomatically and supportively.

SANTIMINE 150

FOR SANITIZING FOOD CONTACT SURFACES
USE ONE TABLET PER ONE GALLON OF WATER

EPA REG. NO: 9279-3
EPA EST. 9279-MD-1

ACTIVE INGREDIENT.....50%
n-ALKYL C14 95%, C12 3%, C16 2% dimethyl benzylammonium chlorides monohydrate
INERT INGREDIENTS.....50%

DANGER
KEEP OUT OF REACH OF CHILDREN
See left panel for additional precautionary statements.

Manufacturer:
Texas Gulf Industries, Inc.
4240 Shannon Drive, Suite A
Baltimore, Maryland 21213
Phone: (410) 488-5100
www.santimine.com

150 TABLETS

NET WEIGHT 8 OUNCES

SANTIMINE 150

FOR SANITIZING FOOD CONTACT SURFACES
USE ONE TABLET PER ONE GALLON OF WATER

EPA REG. NO: 9279-3
EPA EST. 9279-MD-1

ACTIVE INGREDIENT.....50%
n-ALKYL C14 95%, C12 3%, C16 2% dimethyl benzylammonium chlorides monohydrate
INERT INGREDIENTS.....50%

DANGER
KEEP OUT OF REACH OF CHILDREN
See left panel for additional precautionary statements.

Manufacturer:
Texas Gulf Industries, Inc.
4240 Shannon Drive, Suite A
Baltimore, Maryland 21213
Phone: (410) 488-5100
www.santimine.com

150 TABLETS

NET WEIGHT 8 OUNCES

STORAGE AND DISPOSAL—Do not contaminate water, food, or feed by storage or disposal. **Pesticide Storage:** Store in original container in a dry area utilizing locked storage to keep product out of reach of children or others who may be unfamiliar with the use of this product.

Pesticide Disposal: Pesticide wastes are acutely 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 Disposal: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

DIRECTIONS

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Prepare sanitizing solutions with warm water. Allow several minutes for tablets to dissolve before using.

FOR SANITIZING DISHES, GLASSES, AND UTENSILS IN RESTAURANTS, TAVERNS, ETC.

1. Scrape and pre-wash utensils and glasses.
2. Wash with a good detergent or compatible cleaner in first sink compartment.
3. Rinse with potable water in second sink compartment.
4. Sanitize in a solution of 1 TABLET PER 1 GALLON OF WATER (200 ppm) in third sink compartment. Immerse all utensils for at least one minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. A fresh sanitizing solution must be prepared at least daily or more often if the solution becomes diluted or soiled.

DIRECTIONS FOR SPRAYING

For sanitizing food processing equipment, dairy equipment, sinks, countertops, refrigerated storage and display equipment and other hard non-porous food contact articles and surfaces.

1. Remove or cover all food items from surfaces to be treated. Scrape all articles & surfaces thoroughly.
2. Wash all articles and surfaces thoroughly with a compatible detergent.
3. Rinse with portable water.
4. Apply a solution (spray on with trigger sprayer, cloth, sponge, or brush) 200 ppm concentration and allow surface to remain wet for at least one minute followed by adequate draining and air drying.
5. Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded, or soiled. For mechanical application, use solution may not be reused for sanitizing applications.

STORAGE AND DISPOSAL—Do not contaminate water, food, or feed by storage or disposal. **Pesticide Storage:** Store in original container in a dry area utilizing locked storage to keep product out of reach of children or others who may be unfamiliar with the use of this product.

Pesticide Disposal: Pesticide wastes are acutely 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 Disposal: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture, and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

DIRECTIONS

It is a violation of Federal law to use this product in a manner inconsistent with its labeling. Prepare sanitizing solutions with warm water. Allow several minutes for tablets to dissolve before using.

FOR SANITIZING DISHES, GLASSES, AND UTENSILS IN RESTAURANTS, TAVERNS, ETC.

1. Scrape and pre-wash utensils and glasses.
2. Wash with a good detergent or compatible cleaner in first sink compartment.
3. Rinse with potable water in second sink compartment.
4. Sanitize in a solution of 1 TABLET PER 1 GALLON OF WATER (200 ppm) in third sink compartment. Immerse all utensils for at least one minute or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. A fresh sanitizing solution must be prepared at least daily or more often if the solution becomes diluted or soiled.

DIRECTIONS FOR SPRAYING

For sanitizing food processing equipment, dairy equipment, sinks, countertops, refrigerated storage and display equipment and other hard non-porous food contact articles and surfaces.

1. Remove or cover all food items from surfaces to be treated. Scrape all articles & surfaces thoroughly.
2. Wash all articles and surfaces thoroughly with a compatible detergent.
3. Rinse with portable water.
4. Apply a solution (spray on with trigger sprayer, cloth, sponge, or brush) 200 ppm concentration and allow surface to remain wet for at least one minute followed by adequate draining and air drying.
5. Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded, or soiled. For mechanical application, use solution may not be reused for sanitizing applications.

3/3