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DEC 1 2006

Ms. Rachel Davis Texas Gulf Industries, Inc. 4240 Shannon Drive, Suite A Baltimore, MD 21213

Subject:

SANTIMINE 150

EPA Registration No.: 9279-3

Amendment Date: October 16, 2006 EPA Receipt Date: October 16, 2006

Dear Ms. Davis,

The following amendment submitted in connection with registration under FIFRA, as amended, is acceptable with the conditions listed below.

- Addition of larger tablet size
- Alternate brand name, SANTIMINE 100

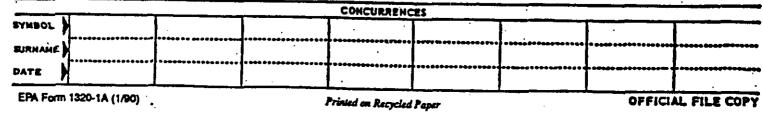
Conditions

Revise the label as follows:

- 1) Revise the second statement in the first paragraph on the left panel by stating "Use Santimine 150 sanitizing solutions of 200 ppm concentration on food processing equipment, utensils, and on other food contract articles."
- 2) Revise the "Note to Physician" to be incompliance with guidance in the Label Manual 3rd Edition for products classified as toxicity category I for eye and skin irritation by stating "Probable mucosal damage may contraindicate the use of gastric lavage."
- 3) Since your product is typically packaged in a 5 lbs or less container, the Storage and Disposal directions must be revised to state as follows:

Storage and Disposal: Store in original container in a dry area utilizing locked storage to keep product out of reach of children and others who may be unfamiliar with the use of this product. Wrap empty container in newspaper and discard in the trash.

Please Note: If you are packaging this product in containers greater than 5 lbs, the "Storage and Disposal" statements on the proposed label are in agreement for the larger container size.



General Comments

The alternate brand name, Santimine 100, is acceptable.

A stamped copy of the label accepted with conditions is enclosed. Submit three (3) copies of your final printed label before distributing or selling the product bearing the revised labeling.

Should you have any questions or comments concerning this letter, please contact Jacqueline McFarlane at (703) 308-6416.

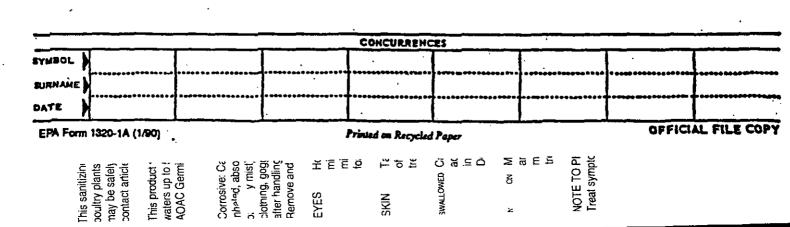
Sincerely,

Velma Noble

Product Manager (31)

Regulatory Management Branch I Antimicrobials Division (7510C)

Enclosure: Stamped Label



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

This product fulfills the sanitizing criteria of the US Public Health Service in waters up to 500 pm of hardness 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 nhaled, absorbed through the skin or swallowed. Do not breathe (dust, vapor, o; y 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 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.

Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-tomouth 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 induce vomiting, probable mucosal damage. Treat symptomatically and supportively.

SANTIMINE 150

FOR SANITIZING FOOD CONTACT SURFACES USE ONE TABLET PER ONE GALLON OF WATER or "One Tablet per 1 1/2 Gallons of Water"

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

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 or "100 TABLETS"

NET WEIGHT 8 OUNCES

ACCEPTED WITH COMMENTS IN EPA Letter Dotted DEC 1 2006

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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.

- Scrape and pre-wash utensils and glasses.
- Wash with a good detergent or compatible cleaner in first sink compartment.
- 3. Rinse with potable water in second sink compartment.
- Sanitize in a solution of 1 TABLET PER 1 GALLON OF WATER (200 ppm)/ or "1 TABLET PER 1 1/2 GALLONS OF WATER (200pm)" in third sink compartment. Immerse all utensils for at least one minute or for contact time specified by governing sanitary code.
- Place sanitized utensils on a rack or drain board to air dry.
- 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.
- Rinse with portable water.
- 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.
- 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.