

US ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (75-767)
WASHINGTON, DC 20460

EPA REGISTRATION NO.
9616-9

DATE OF ISSUANCE
JAN 11 1994

TERM OF ISSUANCE

NOTICE OF PESTICIDE: REGISTRATION
 REREGISTRATION
(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME OF PESTICIDE PRODUCT

Vertex CSS-10

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Vertex Chemical Corporation
P. O. Box 3860
St. Louis, MO 63122

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.

Based on your response to the Reregistration Eligibility Document, EPA has reregistered the above named product subject to the comments recorded in the succeeding paragraph. This action is taken under the authority of section 4(g)(2)(C) of the Federal Insecticide, Fungicide, and Rodenticide Act, as amended. Reregistration under this section does not eliminate the need for continual reassessment of pesticides. EPA may require submission of data at any time to maintain the registration of your product.

Make the following labeling changes before you release the product for shipment:

1. On the label, delete the reference to the instruction sheet for Cooling Tower/Condenser Water. Also, delete p. 8, the instructions for Cooling Tower/Evaporative Condenser Water. This use was not included on the last accepted labeling for this registration. Therefore, it cannot be reregistered. You may, if you wish, submit an amendment application, at a later date, to include this proposed use.

A stamped copy of the product label is enclosed for your records.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

Submit one copy of the final printed label before releasing the product in channels of trade with the revised labeling.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions.



Ruth G. Douglas
Product Manager (32)
Antimicrobial Program Branch
Registration Division (7505C)

VERTEX.

CSS-10

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

ACTIVE INGREDIENT: SODIUM HYPOCHLORITE 9.2%
 INERT INGREDIENTS 90.8%

Hypochlorite solution containing more than 5% but less than 16% available chlorine. (RQ-100/45.4)

Keep Out of Reach of Children
DANGER

FIRST AID

EXTERNAL: IF ON SKIN, WASH WITH PLENTY OF SOAP AND WATER. IF IN EYES, flush with water for at least 15 minutes. Get medical attention.
IF SWALLOWED, drink large quantities of water. Do NOT induce vomiting. Call a physician or poison control center immediately.

Transport upright never in passenger area. Protect rugs or upholstery.

See Back Panel for Additional Precautionary Statements

CONTENTS 1 GALLON (3.78L)

HAZARDS TO HUMANS AND DOMESTIC ANIMALS: DANGER: Corrosive, after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible.
PHYSICAL OR CHEMICAL HAZARDS: STRONG OXIDIZING AGENT: Mix only with water. Chlorine gas which is irritating to eyes, lungs, and mucous membranes.
ENVIRONMENTAL HAZARDS: This product is toxic to fish and aquatic organisms and addressed in an NPDES permit. Do not discharge effluent containing this product into streams, rivers, lakes, or other bodies of water.
 Do not discharge into sewer systems.

STORAGE & DISPOSAL: Store in a cool dry area, away from heat and moisture. Do not store with water before disposal in a sanitary sewer. Do not reuse empty containers.

DAIRY FARMS- Use a 200 ppm solution of CSS-10. See Table of Proportions.
FARM PREMISES- See Instruction Sheet.
FOOD AND DAIRY- After cleaning & potable water rinse, and before use, spray with the 600 ppm solution maintaining contact for at least two minutes. Surfaces must be adequately drained prior to contact with food. Allow to dry.
RESTAURANTS AND TAVERNS- After washing with dishwashing detergent, spray with the 600 ppm solution maintaining contact for at least two minutes. Surfaces must be adequately drained prior to contact with food. Allow to dry.
MACHINE DISHWASHING TERMINAL RINSE SANITATION- As a terminal rinse, use a 200 ppm solution of CSS-10. See Table of Proportions. Use solution should be tested frequently with a suitable test kit.
BOTTLES- After cleaning with potable water and immediately before filling, spray with the 600 ppm solution for two minutes (see Table of Proportions). In the case of large containers, use a test kit to determine if rinse has fallen below 50 ppm during the process. Allow thorough draining and air dry. See Instruction Sheet.
EGG WASHING- Use a 240 ppm solution of CSS-10. See Instruction Sheet.
EGG SANITIZING- Use a 200 ppm solution of CSS-10. See Instruction Sheet.
EGG DESTAINING- Use a 250 ppm solution of CSS-10. See Instruction Sheet.
FRUIT AND VEGETABLE WASHING- Pre-rinse fruits and vegetables with water. Spray fruits and vegetables with a 25 ppm chlorine solution. See Table of Proportions.
COOLING TOWER / CONDENSER WATER- See Instruction Sheet.
EMPLOYEE HAND CARE - See Instruction Sheet.
 Do not apply this product through any type of irrigation system.
 This product is authorized by USDA for use in federally inspected meat and poultry processing plants.
 EPA REG. NO. 9616-9 EPA EST. 9616-IL-1;A-1;TN-1

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not absorb sanitizer solution but which do come in contact with food products.

For effective sanitization, all surfaces must be wet thoroughly. Depending on equipment setup, immersion or flooding is best. A heavy spray is acceptable if properly applied to stationary equipment.

Gross food particles and soil must be removed by a pre-flush or pre-scrape as necessary prior to sanitizing.

Sanitizers for all surfaces not always requiring a rinse - Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following use of these compounds for sanitizing previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have a deleterious effect on edible products. These compounds may be used for microbial control on ceilings, floors, and walls at concentrations considerably higher than those allowed for sanitizing food contact surfaces without a potable water rinse unless, in the opinion of the Inspector-In-Charge, such use may result in contamination of food products. A potable water rinse is required following use of these compounds under conditions other than those stated above. The compounds must always be used at dilutions (see table of proportions) and according to applicable directions provided on the EPA registered label.

Do not re-use solution. Provide fresh solution for each application.

DAIRY FARMS, RESTAURANTS AND TAVERNS: All equipment utensils, etc. to be sanitized must first be pre-scraped or pre-flushed, or if necessary pre-soaked in order to remove gross food particles, soil or other organic substances. In extreme cases, a thorough washing with a compatible detergent is recommended, followed by potable water rinse prior to sanitization.

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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. See table of proportions and prepare a 100 ppm solution. 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 re-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 the available chlorine does not drop below 50 ppm. See table of proportions and prepare a 100 ppm sanitizing solution. If no test kit is available, see table of proportions and prepare 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.

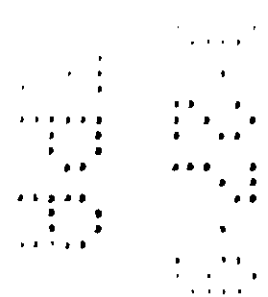
FLOW/PRESSURE METHOD: Disassemble equipment and thoroughly clean after use. Assemble equipment in operating position prior to use. Prepare a volume of a 200 ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment. See table of proportions. Pump solution through the 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 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.

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SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES (cont'd)

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.

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. (See table of proportions.)



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SANITIZATION OF POROUS FOOD CONTACT SURFACES

RINSE METHOD: See table of proportions and prepare a 600 ppm solution. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prepare a 200 ppm sanitizing solution. (See table of proportions.) Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

IMMERSION METHOD: See table of proportions and prepare a 600 ppm solution. Clean equipment in the normal manner. Immerse equipment in the 600 ppm solution for at least 2 minutes. Prepare a 200 ppm sanitizing solution (see table of proportions) of this product with 10 gallons of water. Prior to using equipment, immerse all surfaces in a 200 ppm available chlorine solution. Do not rinse and do not soak overnight.

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.

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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.

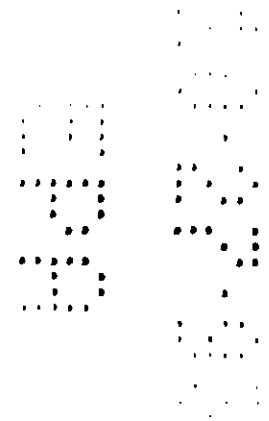
SPRAY/FOG METHOD: Preclean all surfaces after use. See table of proportions and prepare a 200 ppm available chlorine sanitizing solution of sufficient size. Use spray or fogging equipment which can resist hypochlorite solutions. Prior to using equipment, thoroughly spray or fog all surfaces until wet,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

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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 in an immersion tank 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.



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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.

LAUNDRY SANITIZERS

Household Laundry Sanitizers

IN SOAKING SUDS - See table of proportions and provide 200 ppm available chlorine solution. Wait 5 minutes, then add soap or detergent. Immerse laundry for at least 11 minutes prior starting the wash/rinse cycle

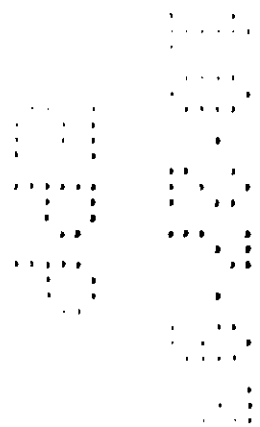
IN WASHING SUDS - See table of proportions and add sufficient product to wash water containing clothes to provide 200 ppm available chlorine. Wait 5 minutes, then add soap or detergent and start the wash/rinse cycle.

Commercial Laundry Sanitizers

Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix sufficient proportion of this product with 10 gallons of water to yield 200 ppm available chlorine (see table of proportions). Promptly after mixing the sanitizer, add the solution into the prewash prior to washing fabrics/clothes in the regular wash cycle with a good detergent. Test the level of available chlorine, if solution has been allowed to stand. Add more of this product if the available chlorine level has dropped below 200 ppm.

LAUNDRY COMPOUNDS: Laundry detergents, bleaches, and sours may be used on fabric which contacts meat or poultry products, directly or indirectly, provided that the fabric is thoroughly rinsed with potable water at the end of the laundering operation.

This product can also be used in laundry compounds for uniforms or other fabric which does not come in direct contact with food products.



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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 transverse 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 (see table of proportions). 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.

PULP AND PAPER MILL PROCESS WATER SYSTEMS

SLUG FEED METHOD - Initial Dose: When system is noticeably fouled, see table of proportions and apply adequate proportions of this product per 10,000 gallons of water in the system to obtain from 5 to 10 ppm available chlorine. Repeat until control is achieved.

Subsequent Dose: When microbial control is evident, see table of proportions and add adequate proportion of this product per 10,000 gallons of water in the system daily, or as needed to maintain control and keep the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.

INTERMITTENT FEED METHOD - Initial Dose: When system is noticeably fouled, see table of proportions and apply adequate proportion of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blowdown.

Subsequent Dose: When microbial control is evident, see table of proportions and add adequate proportion of this product per 10,000 gallons of water in the system to obtain a 1 ppm residual. Apply half (or 1/3, 1/4, or 1/5) of this initial dose when half (or 1/3, 1/4, or 1/5) of the water in the system has been lost by blowdown. Badly fouled systems must be cleaned before treatment is begun.

CONTINUOUS FEED METHOD - Initial Dose: When system is noticeably fouled, see table of proportions and apply adequate proportion of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine.

Subsequent Dose: Maintain this treatment level by starting a continuous feed of this product (see table of proportions) per 1,000 gallons of water lost by blowdown to maintain a 1 ppm residual. Badly fouled systems must be cleaned before treatment is begun.

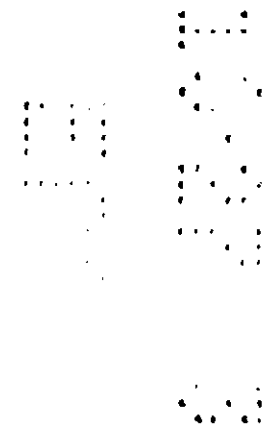
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AGRICULTURAL USES

POST-HARVEST PROTECTION - Potatoes can be sanitized after cleaning and prior to storage by spraying with a sanitizing solution at a level of 1 gallon of sanitizing solution per tons of potatoes. See table of proportions and thoroughly mix an adequate proportion of this product to 2 gallons of water to obtain 500 ppm available chlorine.

Disinfect leafcutting bee cells and bee boards by immersion in a solution containing 1 ppm available chlorine for 3 minutes. Allow cells to drain for 2 minutes and dry for 4 to 5 hours or until no chlorine odor can be detected. This solution is made by thoroughly mixing this product (see table of proportions) to 100 gallons of water. The bee domicile is disinfected by spraying with a 0.1 ppm solution until all surfaces are thoroughly wet. Allow the domicile to dry until all chlorine odor has dissipated.

SANITIZER FOR FRUIT & VEGETABLE WASHING - Thoroughly clean all fruits and vegetables in a wash tank. See table of proportions and prepare a solution with 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for two minutes in a second wash tank containing the recirculating sanitizing solution with 25 ppm sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.



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EGG SANITIZING

I. INSTRUCTION FOR EGG SANITIZING WITH VERTEX.

The sanitizing solution recommended for use for shell egg sanitizing is a 200 ppm solution of VERTEX. (See Table of Proportions.) VERTEX is not deleterious to shell eggs or egg-products.

II. RECOMMENDED PROCEDURES FOR WASHING & SANITIZING SHELL EGGS

1. Wash eggs promptly after gathering.
2. Water with an iron content in excess of 2 parts per million shall not be used unless equipment capable of removing the excess iron is installed on the water system.
3. Wash water temperature should be 90°F or higher.
4. Maintain the wash water at a temperature which is at least 20°F warmer than the temperature of the eggs to be washed.
5. Spray rinse washed eggs with warm potable water containing an approved sanitizing compound.
6. Eggs should be reasonably dry before casing or breaking.
7. Never reuse sanitizing/washing solution.

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EGG DESTAINING

I. INSTRUCTIONS FOR EGG DESTAINING WITH VERTEX

The destaining solution recommended for use for shell egg destaining is a 250 ppm solution of VERTEX. (See Table of Proportions.) Vertex is not deleterious to shell eggs or egg-products.

II. RECOMMENDED PROCEDURES FOR DESTAINING SHELL EGGS

1. The destainer solution must be at least 20°F warmer than the shell eggs with a minimum solution temperature of 90°F.
2. Total elapsed time in the destainer solution may not exceed 5 minutes.
3. Eggs are to be rewashed and spray rinsed after destaining.
4. Destainer solution should be replaced daily or whenever it becomes dirty.
5. Destaining is to be done after the initial washing has been completed.
6. It is recommended that all eggs be shell protected after they have been destained.
7. Never reuse sanitizing/washing solution.

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AQUACULTURAL USES

FISH PONDS - Remove fish from ponds prior to treatment. See table of proportions and thoroughly mix adequate proportion of this product to 10,000 gallons of water to obtain 10 ppm available chlorine. Add more product to the water if the available chlorine level is below 1 ppm after 5 minutes. Return fish to pond after the available chlorine level reaches zero.

FISH POND EQUIPMENT - Thoroughly clean all equipment prior to treatment. See table of proportions and thoroughly mix an adequate proportion of this product to 10 gallons of water to obtain 200 ppm available chlorine. Porous equipment should soak for one hour.

MAINE LOBSTER PONDS - Remove lobsters, seaweed, etc. from ponds prior to treatment. Drain the pond. See table of proportions and apply an adequate proportion of this product to 10,000 gallons of water to obtain at least 600 ppm available chlorine. Apply so that all barrows, gates, rock and dam are treated with product. Permit high tide to fill the pond and then close gates. Allow water to stand for 2 to 3 days until the available chlorine level reaches zero. Open gates and allow 2 tidal cycles to flush the pond before returning lobsters to pond.

CONDITIONING LIVE OYSTERS - See table of proportions and thoroughly mix an adequate proportion of this product to 10,000 gallons of water at 50 to 70°F to obtain 0.5 ppm available chlorine. Expose oysters to this solution for at least 15 minutes, monitoring the available chlorine level so that it does not fall below 0.05 ppm. Repeat entire process if the available chlorine level drops below 0.05 ppm or the temperature falls below 50°F.

CONTROL OF SCAVENGERS IN FISH HATCHERY PONDS - Prepare a solution containing 200 ppm of available chlorine by mixing an adequate proportion of this product (see table of proportions) with 10 gallons of water. Pour into drained pond potholes. Repeat if necessary. Do not put desirable fish back into refilled ponds until chlorine residual has dropped to 0 ppm, as determined by a test kit.

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SANITIZATION OF DIALYSIS MACHINES

Flush equipment thoroughly with water prior to using this product. Thoroughly mix an adequate proportion of this product (see table of proportions) to 10 gallons of water to obtain at least 600 ppm available chlorine. Immediately use this product in the hemodialysate system allowing for a minimum contact time of 15 minutes at 20°C. Drain system of the sanitizing solution and thoroughly rinse with water. Discard and DO NOT reuse the spent sanitizer. Rinsate must be monitored with a suitable test kit to insure that no available chlorine remains in the system.

This product is recommended for decontaminating single and multipatient hemodialysate systems. This product has been shown to be an effective disinfectant (virucide, fungicide, bactericide, pseudomonicide) when tested by AOAC and EPA test methods. This product may not totally eliminate all vegetative microorganisms in hemodialysate delivery systems due to their construction and/or assembly, but can be relied upon to reduce the number of microorganisms to acceptable levels when used as directed. This product should be used in a disinfectant program which includes bacteriological monitoring of the hemodialysate delivery system. This product is NOT recommended for use in hemodialysate or reverse osmosis (RO) membranes.

Consult the guidelines for hemodialysate systems which are available from the Hepatitis Laboratories, CDC, Phoenix, AZ 85021.

ASPHALT OR WOOD ROOFS AND SIDINGS

To control fungus and mildew, first remove all physical soil by brushing and hosing with clean water, and apply a 5000 ppm available chlorine solution. Brush or spray roof or siding. After 30 minutes, rinse by hosing with clean water.

BOAT BOTTOMS

To control slime on boat bottoms, sling a plastic tarp under boat, retaining enough water to cover the fouled bottom area, but not allowing water to enter enclosed area. This envelope should contain approximately 500 gallons of water for a 14 foot boat. See table of proportions and add an appropriate proportion of this product to this water to obtain a 35 ppm available chlorine concentration. Leave immersed for 8 to 12 hours. Repeat if necessary. Do not discharge the solution until the free chlorine level has dropped to 0 ppm, as determined by a swimming pool test kit.

ARTIFICIAL SAND BEACHES

To sanitize the sand, spray a 500 ppm available chlorine solution containing an adequate proportion of this product (see table of proportions) per 10 gal. of water at frequent intervals. Small areas can be sprinkled with a watering can.

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WATER TREATMENT COMPOUNDS

FOOD PROCESSING PLANTS CHLORINE POTABLE WATER TREATMENT COMPOUND

PROCESS WATER OR DRINKING WATER: Systems in establishments operating under the Federal Meat, Poultry, Shell Egg Grading and Egg Product Inspections Program. See table of proportions and treat poultry drinking water to a dosage of 1 to 5 ppm available chlorine. Chlorine may be used in process water of poultry plants at levels up to 20 ppm calculated as available chlorine, at levels acceptable to plant management recognizing the self-limiting factors of effect on product, corrosion of equipment, and acceptability by plant personnel. Plant management must notify the Inspector in Charge when the chlorine level is increased above 20 parts per million. Chlorine must be dispensed at a constant and uniform level and the method or system must be such that a controlled rate is maintained. Chlorine may be present in process water of meat plants at concentrations up to 5 parts per million calculated as available chlorine. Under reliable controls, the chlorine level may be increased in water used on meat carcasses.

GENERAL POTABLE WATER TREATMENT COMPOUNDS

Compounds used in such treatment should not remain in the water in concentrations greater than required by good practice. Compounds containing substances which may subsequently result in the adulteration or contamination of meat or poultry products may not be introduced into the system.

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EMPLOYEE HAND CARE

Handwashing and sanitizing compounds - The compounds must be dispensed from adequate dispensers located a sufficient distance from the processing line to prevent accidental product contamination. The hands need not be washed prior to the use of the compounds. After the use of the compounds, the hands must be thoroughly rinsed with potable water. The compounds must always be used at dilutions and according to applicable directions provided on the label and in the instruction sheet. The compounds have been accepted on the basis of their equivalency to 50 parts per million chlorine.

Hand sanitizing compounds - The compounds must be dispensed from adequate dispensers located a sufficient distance from the processing line to prevent accidental product contamination. The hands must be washed and thoroughly rinsed prior to sanitizing with the compound. The compound may be injected directly into the wash and rinse water. The hands need not be rinsed with potable water following the use of the compound. The compounds must always be used at dilutions and according to applicable directions provided on the label and in the instruction sheet. The compounds have been accepted on the basis of their equivalency to 50 parts per million chlorine.