AUG 18 1987

Athea Laboratories P.O. Box 23926 Milwaukee, WI 53223

Attention: Thomas J. Schmit

Gentlemen:

Subject: 10% Liquid Sanitizer Disinfectant EPA Registration No. 10088-42

Your Submission Dated September 19, 1986

The amendment referred to above, submitted in connection with the Label Improvement Program Notice for Antimicrobial Products Used as Food Contact Surface Sanitizers, is acceptable provided that you:

- 1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling.
 - a. Change the term "Sold by" to "Manufactured by."
 - b. Add the street address or P.O. Box number to your company name on the lower front panel.
- 2. Submit five (5) copies of your final printed labeling before you release the product for shipment.

Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

A stamped copy of the labeling is enclosed for your records.

Sincerely yours,

John H. Leaff / Product Hanager (31)

Disinfectants Branch

Registration Division (TS-767C)

Enclosure

______15005:I:Lee:L-1:KENO:7/2/87:7/14/87:aw:sjh:vo:dsg:ek
CONCURRENCES

SYMBOL ORIGIONATON
SURNAME
DATE

PD=8127

ACCEPTED
with COMMENTS
in EPA Letter Dated:

AUG 1 8 1987

Under the Federal Insecticide, Proposide, and Reservicide Act as amended, for the possibile registered under EPA Reg. No.

10088-42

10% LIQUID

SANITIZER

DISINFECTANT

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

Causes severe eye and skin damage. Do not get in eyes or on skin or clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Avoid contamination of food.

ENVIRONMENTAL HAZARDS

This product is toxic to fish. Do not discharge effluent containing this active ingredient into lakes, streams, ponds, estuaries, oceans, or public waters unless this product is specifically identified and addressed in an NPDES permit. For guidance contact your State Water Board or Regional Office of the EPA.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its label.

HOUSEHOLD: For sanitizing and disinfecting floors, walls, and inanimate hard surfaces, including locker rooms, garbage pails, sink tops, corridors, classrooms, offices and shower stalls. Kills Staphylococcus aureus and Salmonella choleraesuis. For heavily soiled or contaiminated areas, a pre-cleaning step is recommended. To disinfect, use 3 ounces per 5 gallons of water. To sanitize, use 1 ounce per 4 gallons of water. Apply solution to surfaces with a mop or cloth.

HOSPITALS: For floors, walls and other hard surfaces in hospitals, nursing homes, and institutions, including sink tops, garbage pails, telephones, and restrooms. Use 3½ ounces per 5 gallons of water, and apply with cloth, mop, or sponge. For heavily soiled or contaminated areas, a pre-cleaning step is recommended.

When used on environmental inanimate hard surfaces at 3½ ounces per 5 gallons of water, this product is effective against: Influenza A2, Herpes Simplex, Adenovirus type 2, Vaccinia viruses, and Pseudomonas aeruginosa PRD-10.

COLD DISINFECTION: For disinfection of previously cleaned surgical instruments, barber tools, and dental equipment, submerge instruments into solution containing 1½ ounces per gallon of water for 10 minutes.

EPA Reg. No. 10088-42-EPA Est. No. 10088-WI-1

DANGER

STATEMENT OF PRACTICAL TREATMENT IF IN EYES. Flush eyes and under eyelids with plenty of cool water for at least 15 minutes. Call a physician immediately. IF ON SKIN: Remove contaminated clothing and launder before re-use. Flush skin with plenty of water for at least 15 minutes.

IF SWALLOWED: Drink milk, egg whites, or galatin solution, or if these are not available, drink large quantities of water. Call a physician immediately. Note to physician: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsions may be needed.

See side panel for additional precautionary statements.

Sold By:

ATHEA LABORATORIES

Milwaukee, WI 53223

RESTAURANT AND BAR RINSE: For dishes, glass ware, silversvate, cooking usensils. Wash with scap or detergent to remove gross food particles and soil, rinse thoroughly with potable water, and immerse in a sanitizing solution containing 1 ounce per 4 gallons of water (200 ppm of active quaternary). A contact time of at least 1 minute is required for sanitization, then drain the sanitizing solution thoroughly and air dry. No potable water rinse is required. Prepare fresh sanitizing solution daily or more often if the solution becomes diluted or soiled.

FOOD PROCESSING EQUIPMENT: For sanitization of previously cleaned food processing equipment, hard surfaces, and utensils. Scrape, flush, or pre-soak to remove gross food particles and soil, and wash thoroughly with detergent or compatible cleaner, followed with a potable water rinse. Spray, flood, or immerse to wet all surfaces thoroughly with a solution containing 1 ounce per 4 gallons of water (200 ppm of active quaternary). A contact time of at le. st immute is required for sanitization, then drain the sanitizing solution thoroughly and air dry. No positive water rinse is required. Prepare fresh sanitizing solution daily or more often if the solution becomes shuted or soiled.

DAIRY: To sanitize dairy equipment such as tanks, lines, pails, and milk cans, first wash with detergant or compatible cleaner to remove soil, and rimse thoroughly with potable water Spray, flood or fill piping to wet all surfaces thoroughly with a solution can taining 1 ounce per 4 gallons of water (200 ppm of active quaternary). A contact time of at least 1 minute is required for sanitization, then drain the sanitizing solution thoroughly and air dry. No potable water rinse is required. Prepare fresh sanitizing solution daily or more often if the solution becomes diluted or soiled. Consult local health board for additional information.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal. Store in a dry place no lower in temperature than 50°F or higher than 120°F.

CONTAINER DISPOSAL: Do not reuse empty container. Triple rinse empty container with water, then offer for reconditioning or puncture and dispose of in a sanitary landfill or by other procedures approved by state and local authorities. Plastic containers may be disposed of in a sanitary landfill, incinerated, or if allowed by local authorities, by burning. If burned, stay out of smoke.

PESTICIDE DISPOSAL: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

2