

PM 31

10324-81

11/18/99

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

Mason Chemical Company
721 W. Algonquin Road
Arlington Heights, IL 60005

NOV 18 1999

Subject: Maquat 7.5-M
EPA Registration No. 10324-81
Notification Per PR Notice 98-10

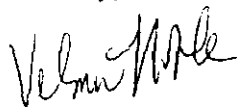
Attn: Marc M. Mason
General Manager

This will acknowledge receipt of your notification to add dilution table to the label, submitted under the provisions of FIFRA section 3 © 9. Based on a review of the submitted material, the following comments apply.

The application is acceptable and the notification has been made a part of the records for this file. However, the Agency does not stamp labels under notification. If you want an accepted stamp label, you must resubmit as an amendment.

If you have any questions concerning the comments in this letter, you should contact Zenobia Jones at (703) 308-6198.

Sincerely,




Velma Noble
Product Manager 31
Regulatory Management Branch 1
Antimicrobial Division (7510W)

CONCURRENCES							
SYMBOL	7510W						
SURNAME	Z. Jones						
DATE	11-15-99						

Please read instructions on reverse before completing form.

Form Approved. OMB No. 2070-0060.

	United States	<input type="checkbox"/> Registration	OPP Identifier Number 259221
	Environmental Protection Agency	<input type="checkbox"/> Amendment	
	Washington, DC 20460	<input checked="" type="checkbox"/> Other	

Application for Pesticide - Section I

1. Company/Product Number 10324-81	2. EPA Product Manager V. Noble	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Maquat 7.5-M	PM# 31	
5. Name and Address of Applicant (Include ZIP Code) Mason Chemical Company 721 W. Algonquin Road Arlington Heights, IL 60005 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3) (b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

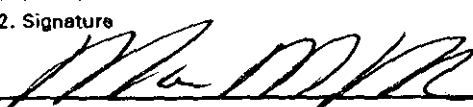
Explanation: Use additional page(s) if necessary. (For section I and Section II.)

Notification of (addition of dilution table to label) per PR 98.10.
Statement is attached.

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Metal	<input checked="" type="checkbox"/> Plastic
* Certification must be submitted		If "Yes" Unit Packaging wgt.	No. per container	<input type="checkbox"/> Glass	<input type="checkbox"/> Paper
		If "Yes" Package wgt.	No. per container	<input type="checkbox"/> Other (Specify) _____	
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input checked="" type="checkbox"/> Container		4. Size(s) Retail Container 1 Qt., 1 Gal., 5 Gal.		5. Location of Label Directions <input checked="" type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product	
6. Manner in Which Label is Affixed to Product		<input checked="" type="checkbox"/> Lithograph <input checked="" type="checkbox"/> Paper glued <input checked="" type="checkbox"/> Stenciled <input type="checkbox"/> Other _____			

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Marc M. Mason	Title General Manager	Telephone No. (Include Area Code) 847-290-1631
Certification I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received (Stamped)
2. Signature 	3. Title General Manager	
4. Typed Name Marc M. Mason	5. Date 10-15-99	

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Disinfection in Institutions, Industry and Schools. Add 2 oz. of this product to 4.5 gallons of water.

FUNGICIDAL PERFORMANCE. This product at 0.5 oz. Per 2.25 gallons of water is an effective fungicide against Trichophyton mentagrophytes (the athlete's foot fungus) when used on surfaces in areas such as locker rooms, dressing rooms, shower and bath areas, exercise facilities, utilizing the AOAC Fungicidal Test.

Disinfection of Barber Tools. * Pre-cleaned barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a 0.5 oz. per gallon solution of this product.

Disinfection of Poultry Equipment, Swine Quarters, Animal Quarters and Kennels. Poultry brooders, water founts, feeding equipment and other animal quarters (such as stalls and kennel areas) can be disinfected after thoroughly cleaning by applying a solution of 3.5 oz. of this product to 4.5 gallons of water. Surface must remain wet for 10 minutes.

Small utensils should be immersed in this solution. Prior to disinfection, all poultry, other animals and their feeds must be removed from the premises. This includes emptying all troughs, racks and other feeding and watering appliances. Remove all litter and droppings from floors, walls and other surfaces occupied or traversed by poultry or other animals.

After disinfection, ventilate buildings, coops and other closed spaces. Do not house poultry, or other animals or employ equipment until treatment has been absorbed, set or dried.

All treated equipment that will contact feed or drinking water must be thoroughly scrubbed with soap or detergent then rinsed with potable water before reuse.

HATCHERIES: Use 3.5 oz. of this product per 4.5 gallons of water to treat hatching trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

VEHICLES: Clean all vehicles including mats, crates, cabs, and wheels with high pressure water and this product. Use 3.5 oz. of this product per 4.5 gallons of water to treat all vehicles. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

DRESSING PLANT DISINFECTANT DIRECTIONS

Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants with a solution of 3.5 oz. of this product per 4.5 gallons of water. Equipment and utensils must remain wet for 10 minutes then thoroughly rinsed with potable water before operations are resumed. Disinfect all rooms, exterior walls and loading platforms of dressing plants.

NON-ACID TOILET BOWL DISINFECTANT DIRECTIONS

From Concentrate:

Add ¼ oz. to the toilet bowl or urinal and mix. Brush thoroughly over exposed surfaces and under the rim with a cloth, mop, or sponge. Repeat and allow to stand for 10 minutes and flush.

From use-solution:

Empty toilet bowl or urinal and apply a 0.78 oz per gallon use solution to exposed surfaces including under the rim with a cloth, mop, sponge or sprayer; allow to stand for 10 minutes and flush.

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations. For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. **NO POTABLE WATER RINSE IS REQUIRED.**

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub and when necessary, presoak then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution.

Apply a solution of 1 to 1.36 oz. of this product in 4 gallons of water, (150-200 ppm active) to a pre-cleaned, hard non-porous surface with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse mist, pump or trigger sprayer. Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray mist. With spray applications cover or remove all food products. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. **NO POTABLE WATER RINSE IS REQUIRED.**

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 to 1.36 oz. per 4 gallon solution of this product. **NO POTABLE WATER RINSE IS REQUIRED.**

Sanitizing of Food Processing Equipment (Ice Machines) and Other Hard Surfaces in Food Contact Locations. For sanitizing food processing equipment, dairy equipment, refrigerated storage and display equipment and other hard non-porous surfaces. **NO POTABLE WATER RINSE IS REQUIRED.**

1. Turn off refrigeration
2. Wash and rinse all surfaces thoroughly.
3. Apply a solution of 1 to 1.36 oz. Of this product in 4 gallons of water (150 - 200 ppm active) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by complete draining and drying. Fresh solution should be prepared for each cleaning. No potable water rinse is required when product is used as directed.
4. Return machine to service.

U.S. PUBLIC HEALTH SERVICE

FOOD SERVICE SANITIZATION RECOMMENDATIONS

CLEANING AND SANITIZING:

Equipment and utensils shall be thoroughly preflushed or prescrubbed, and when necessary, presoaked to remove gross food particles and soil.

1. Thoroughly wash equipment and utensils in a hot detergent solution.
2. Rinse utensils and equipment thoroughly with clean water.
3. Sanitize equipment and utensils by immersion in a 1 to 1.36 oz. of this product per 4 gallons of water for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
4. For equipment and utensils too large to sanitize by immersion, apply 1.25 oz/2 gallon solution of this product (366 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
5. Allow sanitized surfaces to drain and air dry. Do not rinse.

To prepare a 150, 300 or 366 ppm active quaternary solution use the following dilution table.

Active quat solution	4 gallons	10 gallons	20 gallons
150 ppm	1 ounce	2.5 ounces	5 ounces
300 ppm	2 ounces	5 ounces	10 ounces
366 ppm	2.5 ounces	6.25 ounces	12.5 ounces

DIRECTIONS FOR RESTAURANT AND BAR RINSE:

Equipment and utensils should be thoroughly preflushed or prescrubbed and when necessary presoaked to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution.

For pre-cleaned dishes, glassware, silverware, cooking utensils, immerse in a solution containing 1 to 1.36 oz. of this product per 4 gallons of water. Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse is required.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES:

Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 to 1.36 oz. of this product per 4 gallons of water. No rinse is required.

WISCONSIN STATE DIVISION OF HEALTH

DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1.36 oz./4 gallons of this product. (200 ppm active quaternary.) Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air-dry.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196.13 of the Wisconsin Administrative Code.

SANITIZER DIRECTIONS FOR NON-FOOD CONTACT SURFACES

Apply sanitizer use solution to pre-cleaned, hard nonporous surfaces with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse mist pump or trigger sprayer. Spray 6-9 inches from surface, rub with brush, sponge or cloth. Do not breathe spray mist. **NOTE:** With spray applications, cover or remove all food products. Treated surfaces must remain wet for 1 minute, then wipe with sponge, mop or cloth or allow to air dry.

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rare, silverware, cooking
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Section 178.1010 for
food - contact articles

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Test Standards for food

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STORAGE AND DISPOSAL

STORAGE INSTRUCTIONS: Do not contaminate water, food or feed by storage or disposal. Open dumping is prohibited. Store only in original container. Do not reuse empty container. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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 - (Larger than 1 gal.) - Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. In addition, plastic containers may be disposed of by incineration, or if allowed by state and local authorities, by burning. If burned, stay out of smoke.

(If container is one gallon or less use the following storage and disposal statements)

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to small children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Discard in trash (or recycle).

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