

10324-195

7/29/2010

1/7



**UNITED STATES ENVIRONMENTAL PROTECTION AGENCY**  
**U.S. ENVIRONMENTAL PROTECTION AGENCY**

Office of Pesticide Programs  
 Antimicrobials Division (7510P)  
 1200 Pennsylvania Avenue NW  
 Washington, D.C. 20460

EPA Reg.

Number:

10324-195

Date of

Issuance:

JUL 29 2010

Term of Issuance:

**Conditional**

Name of Pesticide Product:

**Maquat 615 SRTU-BOV****NOTICE OF PESTICIDE:**

☒ Registration  
☐ Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

Mason Chemical Company  
 721 West Algonquin Rd.  
 Arlington Heights, IL 60005

Note: Changes in labeling 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 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.

Registration is in no way to be construed as an endorsement or recommendation of this product by the 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.

This product is conditionally registered in accordance with FIFRA sec 3(c)(7)(A) provided that you:

1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.
2. Make the labeling changes listed below before you release the product for shipment:
  - a. Revise the EPA Registration Number to read, "EPA Reg. No. 10324-195".

Signature of Approving Official:

*Velma Noble*  
 Velma Noble

Product Manager Team-31

Date:

JUL 29 2010

Regulatory Management Branch I

**CONCURRENCES**

SYMBOL

Antimicrobials Division (7510P)

SURNAME

EPA Form 8570-6

DATE

7510P

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3. Revise the Precautionary Statements to include the following language:

"...Wash thoroughly with soap water after handling *and before eating, drinking, chewing gum, using tobacco or using the toilet.*"

4. Revise the Storage and Disposal statements as per PR Notices 94-2, 2007-1, and 2007-4 as follows. Change the Container Disposal heading to read: "Pesticide Disposal and Container Handling."

5. Delete the following statements from page 2 as your product does not include directions for this use: "This product is recommended for use in...humidifiers...Use of this product will control...odors." Revise the following statement by deleting the applications for which directions are not included: "This product is effective against household germs and odors *caused by animal waste, bathroom and kitchen odors.*"

6. Revise your labeling to be in agreement with PR Notice 2000-5 by using mandatory language in the following statements when referring to the use of this product. These statements are found on page 2.

"This product *is for use* in work areas such as tool rooms..."

"This product *is for use* to deodorize coolers, buckets..."

"This product *is for use* as a general purpose antimicrobial detergent in florist shops..."

7. Your label includes institutional use sites as a general category and individual use sites including nurseries, schools, sick rooms, classrooms, and daycare centers with directions for use as a disinfectant. These use sites are permissible only when the product is supported by acceptable hospital disinfectant efficacy data due to public health implications related to the use of disinfectants in these types of settings. (See also 40CFR161, App. A.) Since you have not indicated that this product was tested as a hospital disinfectant, revise/delete the following statements on page 2: Delete "Day care centers and nurseries, sick rooms." Delete "institutional facilities" from: "Laboratories, factories, business and office..." Revise the statement beginning "Institutions, schools and colleges..." to read: "Churches, athletic facilities and locker rooms, exercise rooms, gyms and gymnasiums."

8. The Food Code does not allow surfaces such as dishes, glasses, and eating utensils to be sanitizing by spray methods. Since your product is packaged in a manner which only allows spray application, make the following revisions to your label: (a) delete dishes, glassware, silverware and cooking utensils from the first statement in the left column on page three, (b) revise the statement on page three beginning "Kitchen equipment..." to read: "Kitchen equipment which cannot be immersed." deleting food processors, blenders, cutlery and other utensils all of which may be immersed depending on the size and configuration of the item (c)

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under the Food Contact Sanitizing Directions heading revise by deleting the surfaces: food utensils, dishes, silverware, and glasses.

9. Delete the reference to toilets and urinals on page 3, 15<sup>th</sup> statement as your product does not include directions for these uses.

10. Correct the following statement on page 3 to read: "This product has been cleared *in EPA 40 CFR Section 180.940* for use on food..."

11. Revise pages three and four to include mandatory language as per PR Notice 2000-5 to state: "To prevent cross contamination, kitchenware and food contact surfaces of equipment *must* be washed...", "Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surface of equipment *must* be washed...", "Surfaces *must* remain wet for at least 1 minute..." and "Solution *is not to be* reused for sanitizing applications."

12. Revise the directions for Sanitizing Food Processing Equipment (Ice Machines)... as follows: Correct item #2 to state: "Wash and rinse all surfaces thoroughly *with potable water.*"

#### Data Matrix

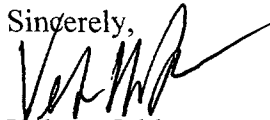
Your data matrix has been corrected to indicate that MRID 47141607 is a study conducted on *Staphylococcus aureus* not *Streptococcus pyogenes*. Make the same correction to the data matrix in your files.

#### General Comments

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

A stamped copy of the label, Chemistry and Toxicity reviews for this product are enclosed for your records. Submit one (1) copy of your final printed labeling prior to release of this product for shipment. If you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415.

Sincerely,



Velma Noble

Product Manager 31

Regulatory Branch I

Antimicrobials Division (7510P)

Enclosure: (Stamped Label, Chemistry and Toxicity review)  
7510P:T. Lantz:7/29/10:10324-195



**MASON CHEMICAL COMPANY**

**The Quaternary Specialists**

721 W. Algonquin Road • Arlington Heights, IL 60005 | 847-290-1621 or 800-362-1855

E.P.A. Reg. No. 10324-xx

E.P.A. Est. No. 10324-IL-1

**MAQUAT 615 SRTU-BOV**

Net Contents

Batch No.

## PRECAUTIONARY STATEMENTS

### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**CAUTION. Keep Out of Reach of Children.** Causes moderate eye irritation. Avoid contact with eyes or clothing. Harmful if swallowed. Wash thoroughly with soap and water after handling.

### PHYSICAL OR CHEMICAL HAZARDS

Do not mix with oxidizers, anionic soaps and detergents

### STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal

**PESTICIDE STORAGE:** Do not store on side. Avoid creasing or impacting of side walls. Store in securely closed original container. Avoid storage at temperature extremes or in sunlight. Avoid shipping or storing below freezing. If product freezes, thaw at room temperature and shake gently to remix components. Use locked storage in an area that will prevent cross-contamination of other pesticides, fertilizer, food and feed. Store in locked area inaccessible to children.

**CONTAINER DISPOSAL:** Do Not Puncture or Incinerate! Nonrefillable container. Do not reuse or refill this container. If empty: Place in trash or offer for recycling, if available. If partly filled: Call your local solid waste agency for disposal instructions.

Food Contact Surface Sanitizer, Disinfectant, Deodorizer, For Home, Institutional, Industrial, School, Dairy, Restaurant, Food Handling and Process Areas, Federally Inspected Meat and Poultry Plants, Bar and Institutional Kitchen Use and for Sanitizing Ice Machines.

### ACTIVE INGREDIENTS:

Octyl Decyl Dimethyl Ammonium Chloride .....	0.01050%
Didecyl Dimethyl Ammonium Chloride .....	0.00525%
Dioctyl Dimethyl Ammonium Chloride .....	0.00525%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride .....	0.01400%

**INERT INGREDIENTS:** ..... 99.96500%

**TOTAL** ..... 100.00000%

**KEEP OUT OF REACH OF CHILDREN**

**CAUTION**

See left panel for additional precautionary statements

### First Aid

Have the product container or label with you when calling a poison control center or doctor, or going for treatment

**IF ON SKIN OR CLOTHING:** 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.

**IF IN 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 a poison control center or doctor for treatment advice

**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 do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage

ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

**JUL 29 2010**

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No. 10324-195

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This product contains no phosphorous.

This product maximizes labor results by effectively controlling odors.

This product is for use in kitchens, bathrooms, and other household areas.

When used as directed, this product will deodorize surfaces in rest room and toilet areas, behind and under sinks and counters, garbage cans and garbage storage areas, and other places where bacterial growth can cause malodors.

Cross contamination is of major housekeeping concern. This product has been formulated to aid in the reduction of cross-contamination on treated surfaces in schools, institutions and industry.

This product (formulation) is a one step (ready to use) disinfectant cleaner.

This product is a complete, chemically balanced disinfectant/sanitizer.

This product inhibits bacterial growth on moist surfaces and deodorizes by killing microorganisms that cause offensive odors.

~~This product is recommended for use in household and commercial humidifiers. Use of this product will control a build up of slime and unpleasant (malodorous) odors.~~

This product neutralizes musty odors and tough odors from smoke, pet accidents, and spills on contact.

This product controls (reduces) (eliminates) (neutralizes) (destroys) odors to make your home (kitchen) (bathroom) sanitary.

This product is effective against household germs and odors by animal waste, ~~septic tank or sewage backup, smoke and~~ bathroom and kitchen odors.

Use this product on the multi-touch surfaces responsible for cross-contamination.

This product ~~may be used~~ in work areas such as tool rooms and garages for odor control and light duty cleaning.

This product provides long lasting freshness against tough (pet) odors such as odors from litter boxes and pet accidents

This product is an effective antimicrobial cleaner designed for use by wholesale and retail florists, shippers and green houses.

When used as directed, this product will disinfect hard, non-porous surfaces such as flower buckets, floors and walls of coolers, design and packing benches and counter tops.

This product ~~may be relied on~~ to deodorize coolers, buckets, garbage pails and other areas where obnoxious odors may develop.

Use This product to clean, disinfect and deodorize flower buckets, walls floors of coolers, shippers, greenhouse packing areas, garbage pails and other areas where obnoxious odors may develop.

This product ~~may be used~~ as a general purpose antimicrobial detergent in florist shops, wholesale florist, shippers, green house packing areas and other commercial floriculture places for efficient cleaning and antimicrobial action against bacteria which cause:

1. Plugging of stems with slime, which reduces uptake of water for various flowers including roses, chrysanthemums, gladioli and tulips.
2. Production of ethylene gas, which may injure blooms of the various sensitive flowers including carnations, snapdragons, some orchids, babies breath, sweet peas, freesia and alstroemeria.

Maquat 615 SRTU-BOV for use in:

- Housekeeping & janitorial rooms.
- ~~Day care centers and nurseries, sick rooms~~
- Restaurants, restaurants and bars, bars, cafeterias, institutional kitchens, fast food operations and food storage areas.
- Supermarkets, convenience stores, retail and wholesale establishments, department stores, shopping malls, gift shops, video stores, bookstores, dressing rooms and laundries, photo copy centers, bicycle shops, auto repair centers
- Computer manufacturing sites, toy factories
- Food establishments, coffee shops, donut shops, bagel stores, pizza parlors, liquor stores
- Crime scenes and funeral homes, mortuaries
- Police stations, courthouses, municipal government buildings, prisons, jail, penitentiaries, correctional institutions, bus stations, train stations.
- ~~Institutional facilities~~, laboratories, factories, business and office buildings, restrooms, hotels and motels and transportation terminals.
- Public restrooms, travel rest areas, shower rooms, shower stalls, bathrooms
- Hotel, motels, dormitories
- Kitchens, bathrooms and other household areas.
- ~~Institutions, schools and colleges~~, churches, ~~classrooms~~, ~~community colleges~~, ~~universities~~, athletic facilities and locker rooms, exercise rooms, gyms, gymnasiums
- Cosmetic manufacturing facilities, medical device manufacturing facilities, biotechnology firms, pharmaceutical manufacturing facilities
- Heath clubs, spas, tanning spas, tanning beds, massage/facial salons, hair/nail/pedicure salons, barber/beauty shops, salons, tattoo parlors
- Museums, art galleries, post offices, performance/theater centers, banks, libraries, movie houses
- Recycling centers
- Camp grounds, play grounds, recreational facilities, picnic facilities, sports arenas, sports complexes
- Food processing plants, USDA inspected food-processing facilities, meat/poultry processing plants, meat/poultry producing establishments, mushroom farms
- Fishery, Milk, Citrus, Ice Cream and Potato Processing Plants
- Household and automotive garages, boats, ships, campers, trailers, mobile homes, cars, trucks, buses, trains, taxis and airplanes.
- Cruise lines, airline terminals, shipping terminals, public transportation
- Commercial florist and flower shops

This product may be used on washable hard nonporous surfaces such as:

- Food preparation and storage areas.

- ~~Dishes, glassware, silverware, cooking utensils,~~ plastic and other nonporous cutting boards, coolers, ice chests, refrigerator bins used for meat, vegetables, and eggs. Tupperware®.
- Kitchen equipment ~~such as food processors, blenders, cutlery and other utensils.~~
- Countertops, Slurpee® machines, stovetops, sinks, appliances, refrigerators, ice machines.
- Glass, metal, stainless steel, glazed porcelain, glazed ceramic, fiberglass, granite, marble, plastic, chrome and vinyl.
- Enameled surfaces, painted woodwork, Formica®, vinyl and plastic upholstery.
- Tables, chairs, desks, bed frames, lifts, washable walls, cabinets, doorknobs and garbage cans.
- Exhaust fans, refrigerated storage and display equipment, coils and drain pans of air conditioning and refrigeration equipment and heat pumps.
- Large inflatable nonporous plastic and rubber structures: animals, promotional items, moonwalk, slides, obstacle course play and exercise equipment
- Beer fermentation and holding tanks, bottling or pre-mix dispensing equipment.
- Citrus processing equipment and holding tanks.
- Picnic tables and outdoor furniture.
- Telephones and telephone booths
- Highchairs
- Drinking fountains.
- Shower stalls, shower doors and curtains, bathtubs and glazed tiles, chrome plated intakes, ~~toilets,~~ toilet bowl surfaces, ~~urinals,~~ portable toilets, porcelain tile and restroom fixtures.

This product has been cleared by the ~~FDA in 21 CFR Section 178.1010~~ for use on food processing equipment, utensils, and other food – contact articles at a concentration of 150-400 ppm active.

This product meets AOAC Use – Dilution Test Standards for non-medical disinfectants.

This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

This product meets AOAC efficacy standards for hard surface sanitizers.

Regular, effective cleaning and sanitizing of equipment, utensils and work or dining surfaces which could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease organisms that may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross contamination, kitchenware and food contact surfaces of equipment ~~should~~ be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for preparation of foods on a continuous or production line basis, utensils and the food contact surfaces of equipment ~~shall~~ be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food and amount of food particle accumulation.

### DIRECTIONS FOR USE

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

**NOTE:** Cover or remove all food products before spraying this product. For heavily soiled areas, a preliminary cleaning is required.

**General Deodorization:** To deodorize, wet surfaces thoroughly, excess material should be wiped up or allowed to air dry.

**For Odors Caused by Dogs, Cats and Other Domestic Animals:** Use on rugs, floors, walls, tile, cages, crates, litter boxes, mats, floor coverings, or any surface soiled by a pet. Test a small inconspicuous area first. Blot problem area. Then follow directions for "General Deodorization".

### GENERAL DISINFECTION

**General Disinfectant-Non-medical (schools, restaurants, food services, dairies, farm, beverage and food processing plants):** For hard non-porous surfaces such as walls, sinks, glazed tile, stove tops, glass mirrors and appliances. Apply this product by spraying as to thoroughly wet surfaces. Treated surfaces must remain wet for 10 minutes. Allow to air dry. Rinse food contact surfaces with potable water. Do not use on dishes, glasses or utensils.

Spray 6-8" from surface, then rub with brush, cloth or sponge. Do not breathe spray mist. For heavily soiled areas, a preliminary cleaning is required.

This product is bactericidal according to the AOAC Use Dilution Test method on hard inanimate surfaces modified in the presence of 5% organic serum.

**To disinfect food-processing premises:** (floors, walls and storage areas) Before using this product, food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required. Apply solution by spraying so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. After use, all surfaces in the area must thoroughly rinsed with potable water. Do not use on silver silverware, glasses or dishes.

**To disinfect food service establishment food contact surfaces:** (countertops, appliances, and tables) Before using this product food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required. Apply solution by spraying so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid and rinse the surface with potable water. Do not use on silver silverware, glasses, or dishes.

**For use on non-food contact surfaces as a general disinfectant in the brewery industry:** Follow the general disinfectant directions above.

**COMMERCIAL FLORIST USE DIRECTIONS:** To clean, disinfect and deodorize hard non-porous surfaces in one step.

Remove all leaves, petals, garbage and refuse. Pre-clean surfaces using pressurized water where possible. Apply use solution to hard (inanimate) non-porous surfaces thoroughly wetting surfaces as recommended and required by spraying.

For heavily soiled areas, a preliminary cleaning is required.

Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray mist.

Treated surfaces must remain wet for 10 minutes. Allow to air dry

Prepare a fresh solution at least daily or sooner if use solution becomes visibly dirty.

#### FOOD CONTACT SANITIZING DIRECTIONS

**Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions:** For sanitizing food processing equipment, dairy equipment, ~~food utensils, dishes, silverware, glassware~~, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. **NO POTABLE WATER RINSE IS ALLOWED.**

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from room or carefully protected. A potable water rinse is not allowed following use of the product as a sanitizer on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

To be used in the following areas: Food Service Establishments, Homes, Schools, Institutions, Industries, Meat/Poultry/Food Processing Plants, Dairies, Bars, Restaurants and Cafeterias to sanitize hard, nonporous food contact surfaces as listed and identified in this label.

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

Apply solution to precleaned, hard surfaces thoroughly wetting surfaces by spraying. Spray 6 to 8 inches from surface, rub with brush, sponge, or cloth. Do not breathe spray mist. Cover or remove all food products before spraying. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying.

Solution ~~may not~~ be reused for sanitizing applications. **NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION.**

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by spraying. **NO POTABLE WATER RINSE IS ALLOWED AFTER USE AS A SANITIZER.**

This Ready-to-Use sanitizer eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as  $\text{CaCO}_3$ ) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants Test.

*Campylobacter jejuni*  
*Escherichia coli*  
*Escherichia coli* O157:H7  
*Listeria monocytogenes*  
*Salmonella choleraesuis*

*Salmonella enteritidis*  
*Shigella dysenteriae*  
*Staphylococcus aureus*  
*Yersinia enterocolitica*

**SANITIZATION FOOD CONTACT IMMOBILE SURFACES:** (food processing equipment, counter tops, chopping blocks, tanks, tables, picnic table, appliances, stovetops and food work areas.)

1. Remove all gross food particles and soil by pre-flush or pre-scrape.
2. Clean all surfaces thoroughly using a good detergent or cleaner. Tilt movable surfaces for proper drainage. Rinse with potable water.
3. Apply sanitizing solution. (350 ppm active solution)
4. Wet surfaces thoroughly for 1 minute.
5. Let surfaces drain and air dry. Do not rinse or wipe.

When using this 350 ppm quaternary Ready-to-Use solution for sanitization of previously cleaned food contact surfaces, **NO POTABLE WATER RINSE IS ALLOWED.**

Solution may be used once for sanitizing and re-used for cleaning.

**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. Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. No Potable Water Rinse is allowed.

1. Turn off refrigeration
2. Wash and rinse all surfaces thoroughly.
3. Apply solution by spraying. Surfaces must remain wet for at least one minute followed by complete draining and drying. No potable water rinse is allowed when product is used as directed.
4. Return machine to service.

#### DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES

Equipment and utensils must be thoroughly preflushed or prescraped and when necessary presoaked to remove gross food particles. Clean and rinse equipment thoroughly, then apply sanitizing solution. Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

**FOR SANITIZING IN FISHERIES, MILK, CITRUS, POTATO & ICE CREAM PROCESSING PLANTS:** For use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condensation on equipment and pipes. Follow directions for sanitizing food contact surfaces.