

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

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

EPA REGISTRATION NO.

10508-10

DATE OF ISSUANCE

JUN 25 1997

TERM OF ISSUANCE

Conditional

NAME OF PESTICIDE PRODUCT

CD-612

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Chemidyne Corporation
8679 Freeway Drive
Macedonia, OH 44056

PM32

10508-10

6-25-97

178

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.

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

1. Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 3(c)(5) and section 4 when the Agency requires all registrants of similiar products to submit such data.
2. Add the phrase, "EPA Registration No. 10508-10" to your label before you release the product for shipment.
3. Submit one copy of your final printed labeling before you release the product for shipment. Refer to the A-79 Enclosure for a further description of final printed labeling.

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

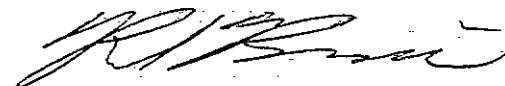
☐ ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

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.

Sincerely yours,



Robert S. Brennis
Acting Product Manager (32)
Regulatory Management Branch II
Antimicrobial Division (7504C)



Chemidyne Corp.

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CD-612

ACTIVE INGREDIENT:

Sodium Hypochlorite.....12.5%

INERT INGREDIENTS:.....87.5%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

**SEE OTHER PRECAUTIONS ON SIDE PANEL
STATEMENT OF PRACTICAL TREATMENT (FIRST AID)**

IF CONTACT WITH EYES OCCURS, flush with water for at least 15 minutes. Get prompt medical attention.

IF CONTACT WITH SKIN OCCURS, wash with plenty of soap and water.

IF SWALLOWED, drink large amounts of water, DO NOT induce vomiting. Call a physician or poison control center immediately.

PRODUCT OF U.S.A.

Manufactured for:
Chemidyne Corp.
8679 Freeway Dr.
Macedonia, OH 44056

EPA Registration# 10508-
EPA Est.#

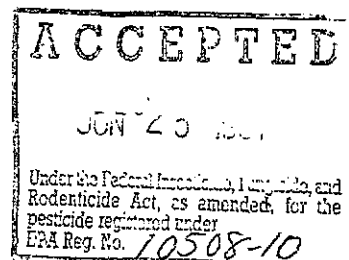
96 JUL 16 12:13

REC'D JUL 16 1996

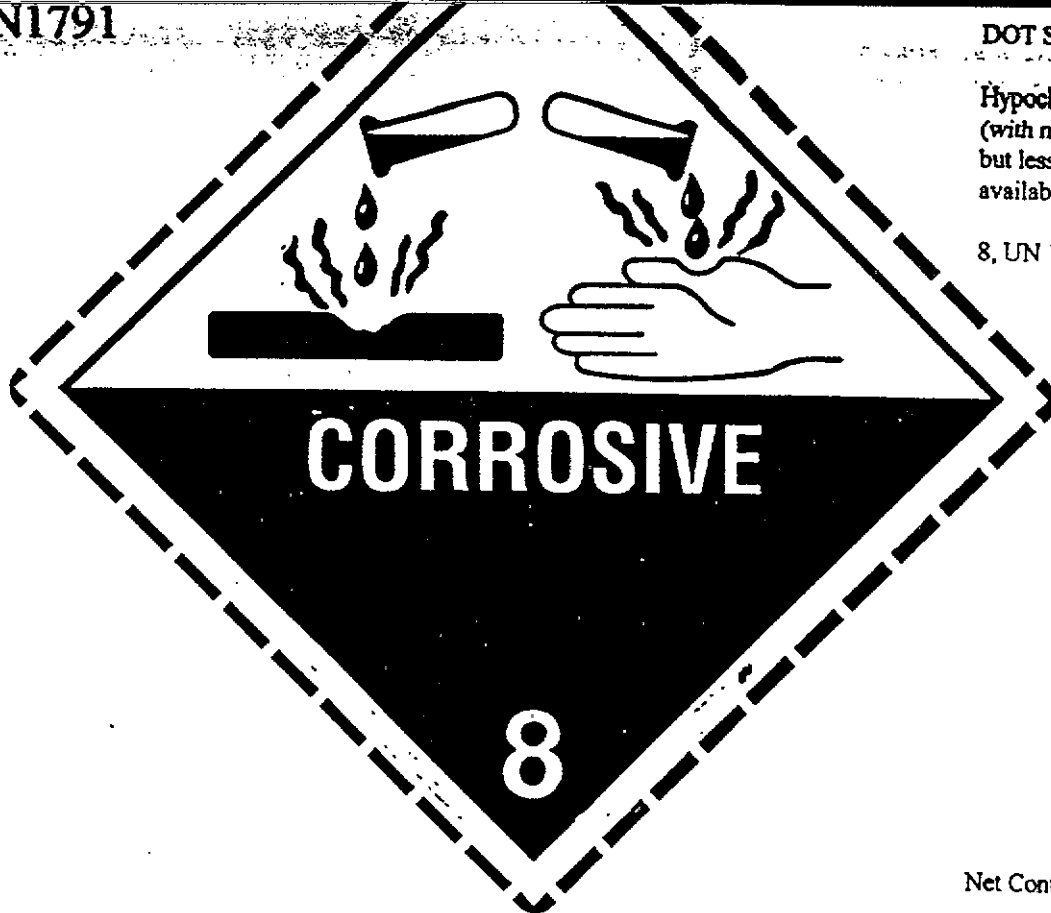
Table of Proportion	Available Chlorine	
600 ppm	200 ppm	100ppm
use 6oz in 10 gal water	use 20 oz in 10 gal water	use 1.0oz in 10 gal water
50 ppm	10 ppm	5 ppm
use 0.5oz in 10 gal water	use 10 oz in 1000 gal water	use 5oz in 1000 gal water

Authorized by USDA for use in Federally Inspected Meat and Poultry Plants

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UN1791



DOT Shipping Name

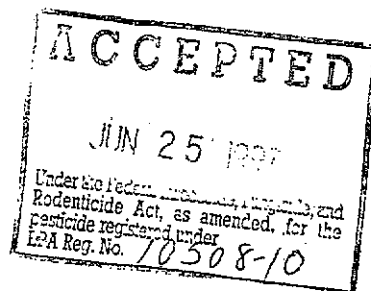
Hypochlorite Solution
(with more than 5 percent
but less than 16 percent
available chlorine)

8, UN 1791, III

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lot # _____

Net Contents _____ U.S. Gallons



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 and according to applicable directions provided on the EPA registered label.

E. EMPLOYEE HAND CARE

E1. Handwashing compounds for use in all departments.

The compounds must be dispensed from adequate dispensers located a sufficient distance from the processing line to prevent accidental product contamination. After the use of the compounds, the hands must be thoroughly rinsed with potable water. Under conditions of use, there can be no odor or fragrance left on the hands.

E2. 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. The compounds have been accepted on the basis of their equivalency to 50 parts per million chlorine.

E3. Hand sanitizing compounds.

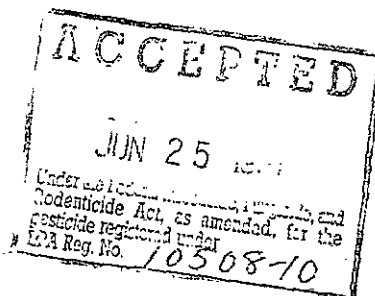
The compounds must be dispensed from adequate dispensers located a sufficient distance from the processing line to prevent accidental product contamination. The hands must be washed and thoroughly rinsed prior to sanitizing with the compound. The compound may be injected directly into the wash and rinse 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. The compounds have been accepted on the basis of their equivalency to 50 parts per million chlorine.

E4. Hand creams, lotions, and cleaners.

The use of such compounds is limited to toilets and dressing rooms. Employees who handle edible products may use the compounds only when leaving the plant.

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Also, chlorine may be present in poultry chiller intake water, and in carcass wash water at concentrations up to 50 parts per million calculated as available chlorine. Chlorine must be dispensed at a constant and uniform level and the method or system must be such that a controlled rate is maintained.

G5. Cooling and retort water treatment compounds.

Chemical agents may be added to water used to cook and cool containers of meat and poultry products to prevent staining of containers and to control corrosion and deposit formation on surfaces of processing equipment. The amount used should be the minimum sufficient for the purpose.

G6. Compounds for treating boilers, steam lines, where the steam produced may contact edible products and/or cooling systems where the treated water may not contact edible products.

In compounds containing volatile amines, the amine in the steam may not exceed the indicated concentration.

Cyclohexylamine	10 ppm	Morpholine	10 ppm
Octadecylamine	3 ppm	Hydrazine	0 ppm
Diethylaminoethanol	15 ppm		

G7. Compounds for treating boilers, steam lines, and/or cooling systems where neither the treated water nor the steam produced may contact edible products. This does not include compounds added to water used to cook and cool containers of meat and poultry products.

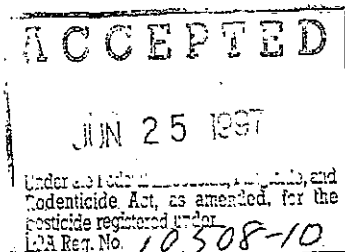
H. LUBRICANTS

H1. Lubricants with incidental contact.

These compounds may be used as a lubricant with incidental food contact for use in official establishments operating under the Federal meat and poultry products inspection program. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compounds must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

H2. Lubricants with no contact.

These compounds may be used as a lubricant, release agent, or antirust film on equipment and machine parts or in closed systems (e.g., hydraulic systems) in locations in which there is no possibility of the lubricant or lubricated part contacting edible products.



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PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive, may cause severe skin and eye irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

STORAGE AND DISPOSAL

Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

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 the smoke.

DIRECTIONS FOR USE

It is a violation of federal law to use this product in a manner inconsistent with its labeling. NOTE: This product degrades with age. Use a chlorine test kit and measure dosage as necessary to obtain the required level of available chlorine.

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 100ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50ppm. Prepare a 100ppm sanitizing solution by thoroughly mixing 1oz. of product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2oz. of this product with 10 gallons of water to provide approximately 200ppm 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 50ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizer used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.

IMMERSION METHOD- A solution of 100ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50ppm. Prepare a 100ppm sanitizing solution by thoroughly mixing 1oz. of the product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 2 oz. of this product with 10 gallons of water to provide approximately 200ppm 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 sanitizer to drain. If solution contains less than 50ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200ppm 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 200ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment by mixing the product in a ratio of 2oz. product with 10 gallons of water. 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 50ppm available chlorine. Rinse system with potable water prior to use.

CLEAN-IN-PLACE METHOD- Thoroughly clean equipment after use. Prepare a volume of a 200ppm available chlorine sanitizing solution equal to 110% of volume capacity of the equipment by mixing the product in a ratio of 2 oz. product with 10 gallons of water. Pump solution through the system until full flow is obtained at all extremities, the system is completely fill 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 50ppm available chlorine. Rinse system with potable water prior to use.

SPRAY/FOG METHOD- Pre-clean all surfaces after use. Use a 200ppm available chlorine solution to control bacteria, mold or fungi and a 600ppm solution to control bacteriophage. Prepare a 200ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 2oz. product with 10 gallons of water. Prepare a 600ppm solution by thoroughly mixing the product in a ratio of 6oz. product with 10 gallons of water. 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.

DISINFECTION OF NONPOROUS NON-FOOD CONTACT SURFACES

RINSE METHOD- Prepare a disinfecting solution by thoroughly mixing 6 oz. of this product with 10 gallons of water 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.

DISINFECTION OF DRINKING WATER (EMERGENCY/PUBLIC/INDIVIDUAL SYSTEMS)

PUBLIC SYSTEMS: Mix a ratio of 1 oz. of this product to 100 gallons of water. Begin feeding this solution with a hypochlorinator until a free available chlorine residual of at least 0.2 ppm and no more than 0.6 ppm is attained throughout the distribution system. Check water frequently with a chlorine test kit. Bacteriological sampling must be conducted at a frequency no less than that prescribed by National Interim Primary Drinking Water Regulations. Contact your local Health Department for further details.

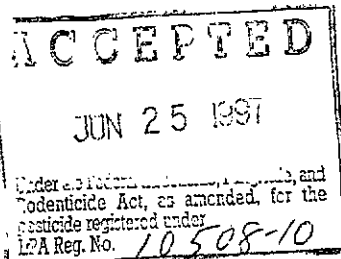
INDIVIDUAL SYSTEMS. DUG WELLS- Upon completion of the casing (lining) wash the interior of the casing (lining) with a 100 ppm available chlorine solution using a stiff brush. This solution can be made by thoroughly mixing 1 oz. of this product into 10 gallons of water. After covering the well, pour the sanitizing solution into the well through both the pipesleeve opening and the pipeline. Wash the exterior of the pump cylinder also with the sanitizing solution. Start pump and pump water until strong odor of chlorine in water is noted. Stop pump and wait at least 24 hours. After 24 hours flush well until all traces of chlorine have been removed from the water. Consult your local Health Department for further details.

INDIVIDUAL WATER SYSTEMS: DRILLED, DRIVEN & BORED WELLS- Run pump until water is as free from turbidity as possible. Pour a 100 ppm available chlorine sanitizing solution into the well. This solution can be made by thoroughly mixing 1 oz. of this product into 10 gallons of water. Add 5 to 10 gallons of clean, chlorinated water to the well in order to force the sanitizer into the rock formation. Wash the exterior of pump cylinder with the sanitizer. Drop pipeline into well, start pump and pump water until strong odor of chlorine in water is noted. Stop pump and wait at least 24 hours. After 24 hours flush well until all traces of chlorine have been removed from the water. Deep wells with high water levels may necessitate the use of special methods for introduction of the sanitizer into the well. Consult your local Health Department for further details.

INDIVIDUAL WATER SYSTEMS: FLOWING ARTESIAN WELLS- Artesian wells generally do not require disinfection. If analysis indicate persistent contamination, the well should be disinfected. Consult your local Health Department for further details.

EMERGENCY DISINFECTION- When boiling of water for 1 minute is not practical, water can be made potable by using this product. Prior to addition of the sanitizer, remove all suspended material by filtration or by allowing it to settle to the bottom. Decant the clarified, contaminated water to a clean container and add 1 drop of this product to 20 gallons of water. Allow the treated water to stand for 30 minutes. Properly treated water should have a slight chlorine odor, if not, repeat dosage and allow the water to stand an additional 15 minutes. The treated water can then be made palatable by pouring it between clean containers several times.

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COMMERCIAL LAUNDRY SANITIZERS - Wet fabrics or clothes should be spun dry prior to sanitization. Thoroughly mix 2 oz. of this product with 10 gallons of water to yield 200 ppm available chlorine. 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.

FOOD/EGG SANITIZATION - Thoroughly clean all eggs. Thoroughly mix 2 oz. of this product with 10 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130°F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be re-used to sanitize eggs.

FRUIT & VEGETABLE WASHING - Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 5 oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

INSTRUCTIONS FOR USDA SPECIFIC APPLICATIONS

HAND SANITIZING - Hands must be thoroughly washed and rinsed prior to sanitizing. Make a solution of CD-600 containing 50 ppm minimum, to 200 ppm maximum, available chlorine. Apply to hands. Final rinsing is not necessary.

CHLORINE POTABLE WATER TREATMENT COMPOUNDS

Chlorine may be present in processing water of meat and poultry plants at concentrations up to 5 parts per million calculated as available chlorine. Also, chlorine may be present in poultry chiller intake water, and in carcass wash water at concentrations up to 50 parts per million calculated as available chlorine. Chlorine must be dispensed at a constant and uniform level and the method or system must be such that a controlled rate is maintained.

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