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11712-24

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

APR 17 1989

Pesticide Label
Registration No.
11712-24

Attention: Office of Pesticides

Gentlemen:

Subject: Sanitizer Disinfectant Formula 16
EPA Registration No. 11712-24
Your Submission Date January 15, 1986
EPA Received Date January 16, 1986

The Sanitizer referred to above, submitted in connection with the Hand Improvement Program Notice for Antimicrobial Products Used as Food Contact Surface Sanitizers, is acceptable provided that you make the labeling changes listed below before you release the product for shipment bearing the current labeling.

1. Remove the "Directions for Use" section of the upper left panel.
2. Delete the statement "Only for Sale To, Use, and Storage By Service Persons."
3. Revise the referral statement to read:

See side panel for additional precautionary statements.

Submit five (5) copies of your final printed labeling before you release the product for shipment.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with section 6(e) of the Federal Insecticide, Fungicide, and Rodenticide Act. Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

50298:I:DeLaney:LL-07:KENCO:03/29/89:05/09/89:aw:vo:sg:zw

CONCURRENCES

SYMBOL
SURNAME
DATE

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

If you have any questions concerning this letter, please contact
Martha DeLaney at (703) 557-6982.

Sincerely yours,


John H. Lee
Product Manager (31)
Antimicrobial Program Branch
Registration Division (H7504C)

Enclosure

Directions for Use

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

~~THIS~~ ~~solution has been designed specifically for food processing plants, cafeterias, restaurants, bars, and other institutions where disinfection and sanitization is of prime importance.~~

DISINFECTION: To disinfect previously cleaned hard inanimate surfaces (such as walls, floors, table tops), apply ~~product~~ ~~1 oz.~~ ~~per gallon~~ with mop, cloth, or sponge or mechanical sprayer so as to wet thoroughly. Allow to remain wet for 10 minutes.

DILUTION RATES: General Disinfection - add 3 ounces per 5 gallons of water. Hospital Disinfection - add 3½ ounces per 5 gallons of water.

For disinfection of previously cleaned surgical instruments, barber tools and dental equipment, simply submerge instruments into solution containing 1½ ounces ~~product~~ ~~1 oz.~~ per gallon of water for 10 minutes.

For disinfection, a pre-cleaning step is required and recommended. Prepare a fresh solution for each use.

DEODORIZER: To deodorize, apply ~~product~~ ~~1 oz.~~ ~~per gallon~~ solution as indicated under the heading "General Disinfection" above.

MILDEWSTAT: To control mold and mildew on pre-cleaned, hard non-porous surfaces (such as floors, walls, table tops), add 3 ounces ~~product~~ ~~1 oz.~~ per gallon of water. Apply solution with a cloth, mop, or sponge making sure to wet all surfaces completely. Let air dry. Prepare a fresh solution for each use. Repeat application at weekly intervals or when mildew growth reappears.

SANITIZATION Recommended for use on restaurant equipment, food processing plants, bars etc. Before all gross food preparation and handling areas which are to be sanitized with a food processor, pre-cleaner, pressure or pre-scrubber treatment. Please mix a suitable water rinse.

To sanitize previously cleaned and rinsed non-porous food surfaces, prepare dilute active chlorine solution of ~~product~~ ~~1 oz.~~ ~~per gallon~~ ~~10~~ ~~ounces~~ to 10 gallons of water.

To sanitize non-porous surfaces such as floors, chopping blocks, meat, fish, bread, the area will require ~~product~~ ~~1 oz.~~ ~~per gallon~~ ~~60~~ seconds mixing time to not kill surface bacteria.

Beets and let air dry. Prepare a fresh solution daily or more frequently as until no longer needed.

To sanitize mobile food units, dishwashers, eating areas, ~~product~~ ~~1 oz.~~ ~~per gallon~~ ~~10~~ ~~seconds~~ mixing time to reduce bacteria. Remove and let air dry. Prepare a fresh solution daily or more frequently as until no longer needed.

For sanitization of shell-grade eggs, see attached brochure.

PRECAUTIONARY STATEMENTS

Hazard to Human and Domestic Animals

DANGER

Keep Out Of Reach Of Children. Causes severe eye and skin damage. Do not get in eyes, skin or on clothing. If swallowed, do not induce vomiting. Wear goggles, face shield and rubber gloves when handling. Avoid contamination of food. Remove and wash clothes after handling.

STATEMENT OF EMERGENCY TREATMENT

In case of contact immediately flush eyes with copious amounts of water for at least 15 minutes. If in eyes, consult a physician. Remove and wash off contaminated clothing and footwear. If swallowed drink milk, egg whites or a glass of emulsified bran. Take a drinkable quantity of water. Call physician.

NOTE TO PHYSICIAN

Frothy mucus indicates aspiration and may indicate the use of gastric lavage. Measles, rubella, chicken pox, smallpox, and hepatitis C can be spread through oral and nasal secretions.



THIS ~~solution~~ ~~and~~ ~~deodorizing~~ ~~inches~~ ~~disinfectant~~ ~~solutions~~ ~~used~~ ~~as~~ ~~disinfectant~~ ~~against~~ ~~Escherichia coli~~ ~~and~~ ~~other~~ ~~pathogenic~~ ~~bacteria~~ ~~and~~ ~~infectious~~ ~~agents~~ ~~Staphylococcus~~ ~~and~~ ~~Pseudomonas~~ ~~isolated~~ ~~under~~ ~~the~~ ~~Food~~ ~~Ad~~ ~~Food,~~ ~~Drug,~~ ~~and~~ ~~Cosme~~ ~~tic~~ ~~solution~~ ~~at~~ ~~200ppm~~ ~~and~~ ~~potable~~ ~~water~~ ~~rinse.~~

~~DISINFECTANT FORMULA 200~~

DISINFECTANT

DISINFECTANT DEODORIZER

SANITIZER VIRUCIDE*

At 3 oz./5 gal. dilution ~~activit~~ ~~ty~~ ~~against~~ ~~E. coli~~ ~~choleraesuis~~ ~~and~~ ~~Staphylococcus aureus~~

At 3.5 oz./5 gal. dilution ~~activit~~ ~~ty~~ ~~against~~ ~~Pseudomonas aeruginosa~~

* **VIRUCIDAL ACTIVITY** environmental, inanimate surfaces in 10 minutes of the flu virus). Herpes simplex and mononucleosis, upper respiratory infections of the pox virus group

EFFICACY TESTS

TEST 13 AN EFFECTIVE PRESENCE OF

DEODORIZATION - ~~generally~~ are hard to storage areas, empty or other areas which are

MOLD & MILDEWSTAT mold and mildew and inanimate surfaces

SANITIZATION - When cleaned food equipment quaternaries to 200ppm RINSE is required

TEST 14 AN EFFECTIVE PRESENCE OF 750 ppm hardness (CaCO₃)

STOR DO NOT CONTAMINATE AND DISPOSE

STORAGE - Store in dark or lighter than 120°F

CONTAINER DISPOSAL Unempty containers with dilution or puncture by other procedures. Plastic containers may be buried or followed by burial of simple

PESTICIDE DISPOSAL Improper disposal of insecticides violates federal law. Use according to state or federal insecticidal control laws or the most recent EPA

ACTIVE INGREDIENTS:
n-Alkyl (60%C₁₂, 30%C₁₀, 5%C₁₂, 3%C₁₀) dimethyl benzyl ammonium chlorides 5.0%

n-Alkyl (68%C₁₂, 22%C₁₀) dimethyl ethylbenzyl ammonium chlorides 5.0%

INERT INGREDIENTS: 90.0%

TOTAL 100.0%

ACCEPTED
WITH COMMENTS
in EPA Letter Dated:

17-12-24

17-12-24
EPA REG. NO. 4020-85

EPA EST No. 11712-6A-01

ONLY FOR SALE TO, USE, AND STORAGE BY SERVICE PERSONS

KEEP OUT OF REACH OF CHILDREN

DANGER

see side panels for additional precautionary and practical treatment statements

Manufactured by:

KOR-CHEM, INC.

5800 Bucknell Drive

Atlanta, Georgia 30336

(404) 344-9580

NET CONTENTS -

LOT NUMBER -

BEST AVAILABLE COPY

Disinfection of Poultry Equipment, Animal Quar-
ters and Kennels.

Poultry brooders, watering founts, feeding equip-
ment and other animal quarters (such as stalls
and kennel areas) can be disinfected after thor-
ough cleaning by applying a solution of 3.5 oz. to
5 gallons of water. 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 drink-
ing water must be rinsed with potable water before
reuse.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

APR 17 1972

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

11712 24

Additional claims for sanitization of shell-grade eggs for products identical to ~~ME 212500 Solution~~, EPA Reg. No. ~~ME 26:11712-24~~
~~SANITIZER DISINFECTANT Formula #200~~

SANITIZING SHELL EGGS INTENDED FOR FOOD

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1 ounce(s) of this product in 4 gallons of warm water (200 ppm quat). The solution should be warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be reused for sanitizing eggs.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

APR 17 1983

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide
registered under EPA Reg. No.
11712-24