

11/16/88

D.W. Davies & Company, Inc.
3200 Phillips Avenue
Racine, WI 53401

NOV 16 1988

Attention: Jeff Kraschnewski

Gentlemen:

Subject: Sani-Rinse
EPA Registration No. 11741-6
Your Submission Dated October 27, 1987

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. The ingredient statement is required on the front panel and must be sufficiently prominent and in a type size of 6-point or larger. Refer to the enclosure "The Label" for the appropriate type size requirements.
 - b. Sodium carbonate must be removed from the active ingredients in the ingredient statement and place with the inert ingredients. Adjust your inert ingredient percentages accordingly.
 - c. The net contents must be declared on the label or on the container.
 - d. Within your Directions for Use, specify in each section the sanitized utensils are to be air dried. Delete the statement "No rinse is required" from each of the sections in your Use Directions.
 - e. The statement "Keep Out of Reach of Children" must be placed directly above the signal word "Warning" (center panel only).

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CONCURRENCES

SYMBOL							
SURNAME							
DATE							

- f. On the left panel, include the "Directions For Use" heading and add the misuse statement directly below it to read:

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

- g. Revise the referral statement to read:

See side panel for additional precautionary statements.

- h. On the right panel above the word Warning, include the two headings:

Precautionary Statements
Hazards to Humans and Domestic Animals

- i. Revise your disposal statement to read:

STORAGE AND DISPOSAL

PROHIBITIONS

Do not contaminate water, food or feed by storage or disposal. Open dumping is prohibited.

PESTICIDE DISPOSAL

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

CONTAINER DISPOSAL

(For metal containers)

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.

(For plastic containers)

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, by burning. If burned, stay out of smoke.

The heading "STORAGE AND DISPOSAL" must be of the same type size as the child hazard warning statement.


- 2. 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.

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 (TS-767C)

Enclosure

DAVIES

“SANI-RINSE”

ACCEPTED
with COMMENTS
in EPA Letter Dated:

EPA REG 11741-6

EPA EST NO 11741-WI-NOV 16 1988

SANITIZER FOR
FOOD PROCESSING · DAIRIES ·
RESTAURANTS · BARS

WARNING

Under the Federal Insecticide, Fungicide, and Plant Growth Regulator Act, amended, for the Pesticide registered under EPA Reg. 11741-6
KEEP OUT OF REACH OF CHILDREN.
SEE RIGHT PANEL FOR FIRST AID
AND PRECAUTIONARY STATEMENTS

D. W. DAVIES & CO., INC.

Manufacturing Chemists

3200 PHILLIPS AVE. · RACINE, WISCONSIN

PHONE (414)-637-6133

"SANI-RINSE" is recommended wherever the maintenance of sanitary, clean conditions are indicated.

Sanitizing Effectiveness "SANI-RINSE" is effective in waters up to 750 ppm hardness. This activity has been confirmed by the Germicidal and Detergent Sanitizers Method ("The Chambers Method"), Methods of Analyses, AOAC, Eleventh Edition 1970, Page 66 as follows:

Escherichia coli ATCC No. 11229 at 200 ppm

Active quaternary = 750 ppm CaCO₃

Staphylococcus aureus ATCC No. 6538 at 200 ppm active quaternary = 750 ppm CaCO₃

"SANI-RINSE" contains a nonionic wetting agent to promote rinsing thus assuring film-free, spot-free equipment and utensils.

NOTE: Do not mix with soap or anionic detergents. Do Not Re-use Container. Rinse empty container thoroughly with water before discarding.

WARNING

KEEP OUT OF REACH OF CHILDREN. Causes eye or skin irritation. Do not get in eyes, on skin, or on clothing. Harmful if swallowed. Avoid contamination of food.

FIRST AID: In case of contact immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse. If swallowed, drink promptly a large quantity of water. Avoid further use. Call a physician immediately.

Active Ingredients

Active quaternary
Nonionic wetting agent
Fragrance

Inert Ingredients

1.28
2.50
35.44
100.00%

DIRECTIONS FOR USE

FOR GENERAL USE: Add one ounce per gallon of water. Use "SANI-RINSE" for sanitizing and cleaning equipment and utensils in food processing, dairy industry, bars, restaurants, institutional kitchens, farms and wherever sanitizing may be desirable. No rinse is required.

For heavily soiled equipment or utensils, pre-wash with a good detergent. Rinse with clean water. Then apply recommended dilution of "SANI-RINSE".

FOR RESTAURANT AND BARS: Dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly, and immerse in a solution containing 1 oz. of "SANI-RINSE" to 1 gallon of water (200 ppm). No rinse is required.

FOR FOOD PROCESSING EQUIPMENT AND DAIRIES: Clean and rinse equipment thoroughly, then apply sanitizing solution containing 1 oz. of "SANI-RINSE" to 1 gallon of water (200 ppm). No rinse is required.

WISCONSIN STATE BOARD 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 oz. of "SANI-RINSE" to 1 gallon of water (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.