

NOTICE OF PESTICIDE: REGISTRATION
 REREГИSTRATION

NAME OF PESTICIDE PRODUCT

*(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended).*

F.P. Sanitizer

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Lone Star Brush and Chemical Co.
 2320 Valdina
 Dallas, TX 75207

NOTE: Change 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 sec. 3(c)(7)(A) provided that you:

(1) Submit and/or cite all data required for registration/reregistration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data.

(2) Make the following labeling changes before you release the product for shipment:

- a. Add the phrase "EPA Registration No. 12047-J1" to your product label.
- b. Change "For heavily soiled equipment..." to read "For soiled equipment...".

(3) Submit a revised Confidential Statement of Formula and revise the lower certified limit for the active ingredients. Note that for the active ingredients the lower certified limit must be the same as the label claims.

(4) Submit five (5) copies 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.

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 sec. 5(e). Your release for shipment of the product constitutes acceptance of these conditions.

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

Sincerely yours,


John H. Lee, PH-31
Antimicrobial Program Branch
Registration Division (H7504C)

F. P. SANITIZER

Sanitizer-Cleaner for Equipment and Utensils in Food Processing, Dairy Industry,
Bars, Restaurants, Institutional Kitchens, and Farms

Active Ingredients

Alkyl (80% C₁₄, 30% C₁₆, 5% C₁₂, 5% C₁₀)
Dimethyl benzyl ammonium chlorides 1.28 %

Alkyl (68% C₁₂, 32% C₁₄)
Dimethyl ethylbenzyl ammonium chlorides 1.28 %

Inert Ingredients

97.44 %
100.00 %

REGISTERED
AND COMMENTS
DATE

JUN 01 1990

12047-11

KEEP OUT OF REACH OF CHILDREN

WARNING

STATEMENT OF PRACTICAL TREATMENT

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. Call a physician immediately.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No.

EPA Establishment No.

Net Contents



MANUFACTURED BY:

P.O. Box 29925 • Dallas, Texas 75228 • 1 (800) 888-5722

DIRECTIONS FOR

It is a violation of Federal Law to use this product in a manner inconsistent with the directions on the label.

GENERAL USE DIRECTIONS

Add one ounce per gallon of water. Use for sanitizing and cleaning in the food processing industry, bars, restaurants, institutional kitchens and farms. No rinse required. Allow solution to air dry.

For heavily soiled equipment or utensils, pre-wash with a good detergent. Then use the recommended dilution with a cloth, mechanical spray device (spray nozzle) or brush. Surfaces must remain wet for two (2) minutes. Prepare a fresh solution. Do not re-use mechanically applied use-solution for sanitizing.

DIRECTIONS FOR RESTAURANTS

For dishes, glassware, silverware, cooking utensils, wash with a solution containing 1 oz./gal. of concentrate for two minutes. No rinse is required.

DIRECTIONS FOR FOOD SERVICE EQUIPMENT AND UTENSILS

Clean and rinse equipment thoroughly, then apply sanitizing solution (200 ppm) and let remain on surface for two (2) minutes.

WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING UTENSILS

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. Soak in a solution of 1 oz. of concentrate to 1 gallon of water for at least two (2) minutes or for contact time specified by product label.
5. Place sanitized utensils on a rack or drain board to air-dry.

This product is recommended wherever the maintenance of sanitary, clean conditions are indicated.

Sanitizing Effectiveness:

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 Analysis, AOAC, Thirteenth Edition as follows:

Escherichia coli ATCC No. 11229 at 200 ppm active quaternary-750 ppm CaCO_3

Staphylococcus aureus ATCC No. 6538 at 200 ppm active quaternary-750 ppm CaCO_3

This product contains a non-ionic wetting agent to promote rinsing thus assuring film-free, spot-free equipment and utensils.

NOTE: Do not mix with soap or anionic detergents.

Precautionary Statements

Hazardous to Humans and Domestic Animals

WARNING

Keep Out of Reach of Children. May cause severe eye irritation or eye damage. Causes skin irritation. Do not get in eyes, on skin, or on clothing. Avoid contamination of food.

Storage and Disposal

THIS PRODUCT MUST BE KEPT UNDER LOCKED STORAGE SUFFICIENT TO MAKE IT INACCESSIBLE TO CHILDREN OR PERSONS UNFAMILIAR WITH ITS PROPER USE.

PROHIBITIONS

- Do not contaminate water, food, or feed by storage or disposal.
- Open dumping is prohibited.
- Do not store on side.
- Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray or mixture of 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

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 smoke.

Metal Container: Triple rinse (or equivalent), then offer for recycling or reconditioning, or dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.

If container size is one gallon or smaller, do not reuse empty container. Wrap and place in trash collection.

F. P. SANIT

Sanitizer-Cleaner for Equipment and Utensils in Food Service
Bars, Restaurants, Institutional Kitchens

Active Ingredients

Alkyl (60% C_{14} , 30% C_{16} , 5% C_{12} , 5% C_{10})
Dimethyl benzyl ammonium chlorides

Alkyl (68% C_{12} , 32% C_{14})
Dimethyl ethylbenzyl ammonium chlorides

Inert Ingredients

KEEP OUT OF REACH OF CHILDREN

WARNING

STATEMENT OF PRACTICAL USE

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. Remove contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of water. Call a physician immediately.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONS

EPA Registration No.

EPA Establishment No.

Net Contents



P.O. Box 29825 • Dallas, Texas 75229