

US ENVIRONMENTAL PROTECTION AGENCY  
OFFICE OF PESTICIDES PROGRAMS  
REGISTRATION DIVISION (73-767)  
WASHINGTON, DC 20460

EPA REGISTRATION N  
12367-26

DATE OF ISSUANCE

TERM OF ISSUANCE

JUN 18 1990

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

NAME OF PESTICIDE PRODUCT  
L 512 Sanitizer

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

[Faded text]  
[Faded text]  
[Faded text]

L

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.

[Faded text]

1. SUBMIT the following data to the Administrator:

2. Make the labeling changes listed below which you must use on the product for shipment:

a. Add the phrase "This product is registered under EPA registration number 12367-26."

b. Place the name of the registrant in the following position on the label:

c. Delete the words "EPA registered."

d. Delete the words "EPA registered."

**BEST AVAILABLE COPY**

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

e. **Add Note to Physician Statement to read:**

**Note to Physician**

Probable mucosal damage may contraindicate the use of gastric lavage.

- f. Delete: L-512 Sanitizer meets the requirements of 21 CFR 178.1010.

Note: References to clearances no longer permitted.

- g. Include the heading: Directions for Use.

- h. Include the subheadings:

Pesticide Disposal  
Container Disposal

into the Storage Disposal section.

- i. Revise Hazardous to Humans . . . to read: Hazard to Humans . . . .

- j. Revise: Causes eye damage and skin irritation to read:

Corrosive. Causes eye damage and skin irritation.

- k. Delete:

Physical & Chemical Hazards

Do not use or store near open flame.

Note: The data submitted indicates that this statement is not warranted.

- l. Place the referral statement below the "Call a physician immediately."

3. 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 is enclosed for your records.

John H. Lee  
Product Manager (31)  
Antimicrobial Program Branch  
Registration Division (N7503C)

Enclosures

BEST AVAILABLE COPY

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimize the probability of contaminating food during preparation, storage or service, and the transmission of disease organisms to consumers and employees. 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 destroys those disease organisms which may be present on equipment and utensils after cleaning, and prevents the transfer of such organisms to consumers or employees, either directly through table ware such as glasses, cups and flatware or indirectly through the food.

To prevent cross-contamination, kitchenware and food contact surfaces of equipment shall be washed, rinsed, 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 the preparation of foods on a continuous production-line basis, utensils and 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.

**PRECAUTIONARY STATEMENTS  
HAZARDOUS TO HUMANS & DOMESTIC ANIMALS**

**DANGER**

Causes eye damage and skin irritation. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Avoid contamination of food. Avoid breathing spray mist.

**PHYSICAL & CHEMICAL HAZARDS**

Do not use or store near open flame.

**ENVIRONMENTAL HAZARDS**

This product is toxic to fish. Do not discharge into lakes, streams, ponds, or public water unless in accordance with NPDES permit.

**STORAGE AND DISPOSAL**

Store only in tightly closed, original container in a secure area inaccessible to children. Do not contaminate water, food, or feed by storage or disposal. Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide spray mixture, or residue 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.

Do not reuse empty container. Triple rinse empty container with water. Return empty drums to reconditioner or puncture and dispose of in a sanitary landfill or by other procedures approved by state and local authorities. Plastic containers may be disposed of in a sanitary landfill, incinerated or if allowed by local authorities by burning. If burned, stay out of smoke.

**L-512 SANITIZER**

Sanitizer-Deodorizer  
with Organic Soil Tolerance  
Institutional, Industrial, School  
Dairy and Other Farm Use  
For Food Handling and Processing Areas,  
Restaurants and Dairies

**Active Ingredients**

Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.125%
Dioctyl dimethyl ammonium chloride	1.125%
Alkyl (C <sub>12</sub> 50%, C <sub>11</sub> 40%, C <sub>10</sub> 10%) dimethyl benzyl ammonium chloride	3.000%

**Inert Ingredients**

92.500%
100.000%

**DANGER**

**KEEP OUT OF REACH OF CHILDREN**

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

**STATEMENT OF PRACTICAL TREATMENT**

In case of contact, immediately flush eyes or skin with plenty of water for 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution. If these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

EPA Registration No.

EPA Establishment No.

12367-PA-1

1 GALLON

APPROVED  
MAY 18 1990  
JUN 18 1990

12367-26