

PM 31
14099-1

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Mesa Brand Sanitary Supply Company
601 Pitkin Avenue
Grand Junction, CO 81501

Attention: R.L. Beville

Gentlemen:

Subject: Mensa Sanitizing Rinse
EPA Registration No. 14099-1
Your Submission Dated February 6, 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 change listed below before you release the product for shipment bearing the amended labeling.
 - a. Under the heading USE DIRECTIONS, add the following misuse statement.

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

- b. The food contact surface sanitizer directions must include the following.
 - 1) The necessity for removal of gross food particles and soil by a preflush, or prescrape and, when necessary, presoak treatment. In addition, instructions must be provided for a thorough washing of surfaces or objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

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CONCURRENCES

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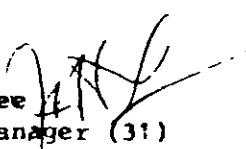
- 2) The recommended use dilution and instructions for preparing it. The unit of measure (e.g., tablespoons, ounces, quarts, gallons) to be employed in diluting the product must be given, and must be understandable to the user. The concentration (in parts per million) of the principal active ingredient (e.g., titratable iodine, available chlorine, active quaternary) provided by the recommended use solution should also be given.
- 3) The method of application (e.g., immersion, flooding, spraying) to wet all surfaces thoroughly. Additional instructions for in-place sanitizing may be required (e.g., filling piping with the sanitizing solution).
- 4) The contact time of at least 1 minute required for sanitization. The directions must also provide instructions to drain the use solution from the surface and air dry.

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

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.

Sincerely yours,

John H. Lee 
Product Manager (31)
Disinfectants Branch
Registration Division (TS-767C)

Enclosure

20/3

USE DIRECTION

Food Processing Equipment

For sanitization of previously cleaned food processing equipment and food utensils, dilute 1 ounce per 4 gallons of water to provide 200 ppm of active quaternaries.

Dairies

To sanitize dairy equipment such as tanks, lines, pails, and milk cans, first clean and rinse the equipment thoroughly. Then apply sanitizing solution containing 1 ounce to 4 gallons of water (200 ppm)

Restaurant and Bar Rinse

Dishes, glassware, silverware, cooking utensils, wash with soap or synthetic detergent; rinse thoroughly and immerse in a sanitizing solution containing 1 ounce to 4 gallons of water.

To disinfect floors, walls, woodwork, and other hard surfaces such as sink tops, garbage pails, and restrooms, use this product at 3½ ounces per 5 gallons of water. Apply with cloth, mop, or sponge to insure thorough wetting of the surface.

At this level, this product will kill *Staphylococcus Aureus*, *Salmonella Choleraesuis*, and *Pseudomonas Aeruginosa* PRO-10, and the following viruses: Influenza A₂, Herpes Simplex, Adenovirus type 2 and Vaccinia Viruses on environmental hard surfaces. For heavily soiled or contaminated areas, a pre-cleaning step is recommended.

DANGER

Keep out of reach of children. Corrosive. Causes severe eye and skin damage. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling concentrate. 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 all contaminated clothing before reuse. If swallowed, drink milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Call a physician.

NOTE TO PHYSICIAN

Possible mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Rinse empty container thoroughly with water and discard.

EPA Reg. No. 14099-1

NET CONTENTS: 1 Gallon

ACCEPTED
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MAY 04 1988

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and Rodenticide
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