

JUN 13 1988

Universal Chemicals and Supplies, Inc.
3043 Walnut Street
Denver, CO 80205

Attention: Jack H. Gunderson

Gentlemen:

Subject: DISPECT 202
EPA Registration No. 14819-10
Your Submission Dated October 21, 1986

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. Delete the term General Classification.
 - b. Delete the statement "For Sale, For Use and Storage By Maintenance Personnel Only."
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.

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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, call
Mr. Robert Young at (703) 557-3966.

Sincerely yours,

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

Enclosure

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Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations. For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces.

No Potable water rinse is required. Wash and rinse all articles thoroughly, then apply a solution of 1 oz. DISFECT 202 in 4 gallons of water (150ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. No Potable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz./4 gallon solution of DISFECT 202. No Potable water rinse is required.

At 1 oz./4 gallons, DISFECT 202 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Service in waters up to 800 ppm of hardness calculated as CaCO_3 when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against *Escherichia coli* and *Staphylococcus aureus*.

The udders, flanks and teats of dairy cows can be sanitized by washing with a solution of 1 oz. DISFECT 202 in 4 gallons of warm water. No Potable Water rinse is required. Use a fresh towel for each cow. Avoid contamination of sanitizing solutions by dirt and soil. Do not dip used towel back into sanitizing solutions. When solutions becomes visibly dirty, discard and provide fresh solution.

Precautionary Statements

Hazards to Humans and domestic animals

DANGER

Keep out of reach of children. Corrosive. Cause 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 this product. Harmful if swallowed. Do not breathe spray mist. Avoid contamination of food.

STORAGE AND DISPOSAL

- DO NOT CONTAMINATE WATER, FOOD, OR FEED BY STORAGE OR DISPOSAL
- OPEN DUMPING IS PROHIBITED
- DO NOT REUSE EMPTY CONTAINER

PESTICIDE DISPOSAL

PESTICIDE OR FERTILIZER THAT CANNOT BE USED OR CHEMICALLY REPROCESSED SHOULD BE DISPOSED OF IN A LANDFILL APPROVED FOR PESTICIDES OR BURIED IN A SAFE PLACE AWAY FROM WATER SUPPLIES

CONTAINER DISPOSAL

TRIPLE RINSE (OR EQUIVALENT) AND DISPOSE IN AN INCINERATOR OR LANDFILL APPROVED FOR PESTICIDE CONTAINERS, OR BURY IN A SAFE PLACE

GENERAL

CONSULT FEDERAL, STATE OR LOCAL DISPOSAL AUTHORITIES FOR APPROVED ALTERNATIVE PROCEDURES SUCH AS LIMITED OPEN BURNING

DISFECT 202

Disinfectant-Sanitizer-Fungicide-Deodorizer
with Organic Soil Tolerance for Hospitals, Institutions,
Industrial, School, Dairy and Other Farm Use

Active Ingredients

Alkyl (C_{14} , 50%; C_{12} , 40%; C_{10} , 10%)
Dimethyl Benzyl Ammonium Chloride
Octyl Dacyl Dimethyl Ammonium Chloride
Didecyl Dimethyl Ammonium Chloride
Dioctyl Dimethyl Ammonium Chloride

Inert Ingredients

KEEP OUT OF REACH OF CHILDREN
DANGER

Statement of Practical Treatment

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

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution, or if these available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric Measures against circulatory shock, respiratory depression, and convulsion may be needed.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA REGISTRATION NO. 14819-10

EPA ESTABLISHMENT NO. 14

NET CONTENTS: 55 gallons - 5 gallons - 1 gallon

MANUFACTURED BY:

UNIVERSAL CHEMICALS AND SUPPLIES INC
3043 Walnut Street, Denver, Colorado 80205

For Sale For Use and Storage By Maintenance Personnel Only

ACCEPTED
with COMM
EPA Letter

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