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Pm32
17004-3

US ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (75-767) WASHINGTON, DC 20460 NOTICE OF PESTICIDE: <input checked="" type="checkbox"/> REGISTRATION <input type="checkbox"/> REREGISTRATION (Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended)	EPA REGISTRATION NO. 17004-3	DATE OF ISSUANCE February 1, 1990
	TERM OF ISSUANCE FEB 1 - 1990	
	NAME OF PESTICIDE PRODUCT Pipco Dish-Sar	

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Phillips Industrial Products
 Crosley Field Lane
 at 1230 Findlay Street
 Cincinnati, OH 45214

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.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A) provided that you:

1. Submit/cite all data required for registration/reregistration of your product under FIFRA section 3(c)(5) when the Agency requires all registrants of similar products to submit such data.
2. Make the labeling changes listed below before you release the product for shipment:
 - a. Add the phrase "EPA Registration No. 17004-3."
 - b. Delete the "General Classification" statement.
3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-70 enclosure for a further description of final printed labeling.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL	DATE
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If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 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.

WCF

Walter C. Francis
Acting Product Manager (32)
Antimicrobial Program Branch
Registration Division (H7505C)

Enclosures

DISH-SAN

T.M.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. May cause severe skin irritation or chemical burns to broken skin. Causes eye damage. Do not get in eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves when handling this product. Wash after handling. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish. Keep out of lakes, streams or ponds. Treated effluent may not be discharged into lakes, streams, ponds or public waters without a valid discharge permit. For guidance contact the regional office of the Environmental Protection Agency.

PHYSICAL AND CHEMICAL HAZARDS:

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with gross litter such as feces, urine, etc. or with ammonia, acids, detergents or other chemicals may release hazardous gases irritating to eyes, lungs and mucous membranes.

SODIUM HYPOCHLORITE SOLUTION

ACTIVE INGREDIENT: SODIUM HYPOCHLORITE 5.25%
INERT INGREDIENTS 94.75%

FOR USE IN COMMERCIAL DISHWASHERS

KEEP OUT OF REACH OF CHILDREN
DANGER

FIRST AID: If on skin, wash with plenty of soap and water. If in eyes, flush with water for at least 15 minutes. Get medical attention if swallowed, drink large quantities of milk, or get into

solution or, if these are not available, drink large quantities of water. Do NOT give vinegar or other acids. Do NOT induce vomiting. Get prompt medical attention.

See additional precautions on side panel.

NET CONTENTS: 5 Gallons (18.9 Liters)

MANUFACTURED FOR
INDUSTRIAL DIVISION OF
PHILLIPS SUPPLY CO.
Cincinnati, Ohio 45214

EPA Reg No 188889 EPA Est No 17004-OH-1

For Institutional and
Industrial use only

TO REORDER:
Phone: (513) 579-1568

DIRECTIONS FOR USE GENERAL CLASSIFICATION—FOR NON-RESIDENTIAL USE ONLY

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT
IN A MANNER INCONSISTENT WITH LABELING.

RESTAURANTS - FOR SANITIZING GLASSES, DISHES AND SILVERWARE: For large food particles by flushing or scraping, thoroughly wash using a good detergent or compatible cleaner followed by a potable water rinse prior to sanitizing. Prepare a 200 ppm available chlorine solution by adding 1 ounce (2 tablespoons) of this product to 2 gallons of water. Then either immerse for 90 seconds or spray all surface and allow to air dry. Fresh sanitizing solutions should be prepared daily or more often if the solution becomes diluted or soiled. Lo-Temp mechanical dishwashers using automatic feed equipment—adjust feed equipment to add this product per gallon of rinse water. Addition of 7 cc of this product to 1 gallon of water will provide a 100 ppm available chlorine solution. This solution may be reused for sanitizing but may be reused for cleaning.

DIRECTIONS FOR SANITIZING FOOD PROCESSING OR DAIRY EQUIPMENT

Clean equipment in the normal manner. Just before using, rinse all surfaces with this sodium hypochlorite solution containing 200 ppm available chlorine contact with disinfectant for a minimum of two minutes. Do not rinse with water. Treatment with sodium hypochlorite solution. Do not soak overnight. Addition of 2 oz (2 lbs) of this sodium hypochlorite solution per 2 gallons of water will provide approximately 200 ppm available chlorine by weight.

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, if necessary, to obtain the required level of available chlorine.

STORAGE AND DISPOSAL: Store in an upright position in a cool, dry area away from direct sunlight. In case of spill, flood area with large quantities of water. Rinse empty container thoroughly with water and either return to manufacturer or discard by placing in trash collection or burying in an approved landfill. Product that cannot be used, should be diluted with water and disposed of in a sanitary manner. Do not contaminate food, or feed by storage, disposal or cleaning of equipment.

ACCEPTED

17004-3

FEB 1 - 1990

UNDER THE FEDERAL INSECTICIDE
FUNGICIDE AND ROENTICIDE ACT
FOR ECONOMIC POISON REGISTRATION
ED UNDER NO. 17004-3 SUBJECT
TO ATTACHED COMMENTS.

DISH-SAN

T.M.

SODIUM HYPOCHLORITE SOLUTION

ACTIVE INGREDIENT:	
SODIUM HYPOCHLORITE	5.25%
INERT INGREDIENTS	94.75%

FOR USE IN COMMERCIAL DISHWASHERS

KEEP OUT OF REACH OF CHILDREN
DANGER

FIRST AID: If on skin, wash with plenty of soap and water. If in eyes, flush with water for at least 15 minutes. Get medical attention if swallowed. Drink large quantities of milk, or gelatin

solution or, if these are not available, drink large quantities of water. Do NOT give vinegar or other acids. Do NOT induce vomiting. Get prompt medical attention.

See additional precautions on side panel

NET CONTENTS: 5 Gallons (18.9 Liters)

For Institutional and Industrial use only

TO REORDER:
Phone: (513) 579-1556

DIRECTIONS FOR USE GENERAL CLASSIFICATION—FOR NON-RESIDENTIAL USE ONLY

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT
IN A MANNER INCONSISTENT WITH LABELING.

RESTAURANTS - FOR SANITIZING GLASSES, DISHES AND SILVERWARE: Remove large food particles by flushing or scraping, thoroughly wash using a good detergent or compatible cleaner followed by a potable water rinse prior to sanitizing utensils. Prepare a 200 ppm available chlorine solution by adding 1 ounce (2 tablespoons) of this product to 2 gallons of water. Then either immerse for 60 seconds or spray to wet all surface and allow to air dry. Fresh sanitizing solutions should be prepared at least daily or more often if the solution becomes diluted or soiled. Lo-Temp mechanical dishwashers using automatic feed equipment-adjust feed equipment to add 7 cc of this product per gallon of rinse water. Addition of 7 cc of this product to 1 gallon of water will provide a 100 ppm available chlorine solution. This solution may not be reused for sanitizing but may be reused for cleaning.

DIRECTIONS FOR SANITIZING FOOD PROCESSING OR DAIRY EQUIPMENT

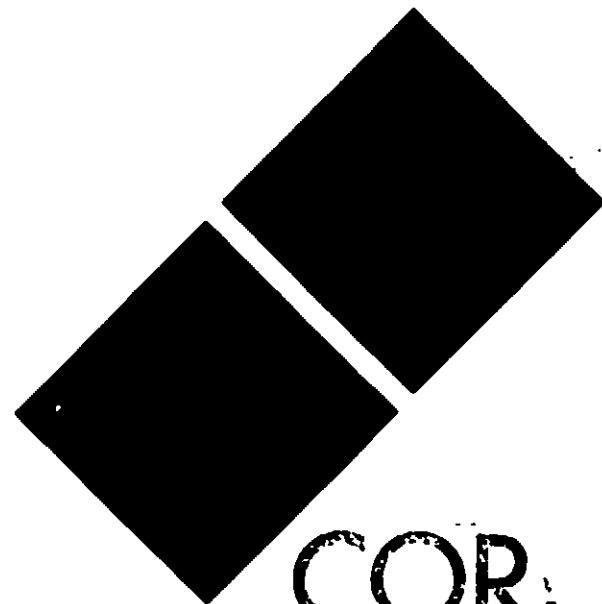
Clean equipment in the normal manner. Just before using, rinse all surfaces thoroughly with this sodium hypochlorite solution containing 200 ppm available chlorine. Maintain contact with disinfectant for a minimum of two minutes. Do not rinse with water after treatment with sodium hypochlorite solution. Do not soak overnight. Addition of one fluid oz. (2 tblsp.) of this sodium hypochlorite solution per 2 gallons of water will provide approximately 200 ppm available chlorine by weight.

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, as necessary, to obtain the required level of available chlorine.

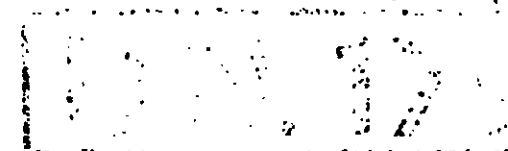
STORAGE AND DISPOSAL: Store in an upright position in a cool, dry area away from direct sunlight. In case of spill, flood area with large quantities of water. Rinse empty container thoroughly with water and either return to manufacturer or discard by placing in trash collection or burying in an approved landfill. Product or residue that cannot be used, should be diluted with water and disposed of in a sanitary sewer. Do not contaminate food, or feed by storage, disposal or cleaning of equipment.

ACCEPTED
17004-3
FEB 1 - 1980

UNDER THE FEDERAL DISINFECTANTS
FUNGICIDE AND RODENTICIDE ACT
FOR ECONOMIC POISON REGISTERED
ED UNDER NO. _____ SUBJECT
TO ATTACHED COMMENTS.



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