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SEP 15 1988

Syndet Products, Inc.  
Box 1425  
Manchester, CT 06040

Attention: Janet K. McCall

Gentlemen:

Subject: DYNA-CLEAN  
EPA Registration No. 18305-13  
Submission Dated January 28, 1987

The labeling 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: Make the labeling changes listed below before you release the product for shipment bearing the amended labeling.

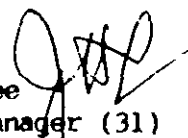
- a. Delete the statement "FOR SALE FOR USE AND STORAGE BY MAINTENANCE PERSONNEL ONLY."
- b. Correct the State in your Company address on the label, from: Manchester, Inc. to Manchester, CT.

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.

If you have any questions concerning this letter, please call Martha DeLaney at (703) 557-3675.

Sincerely yours,

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

Enclosure

CONCURRENCES

SYMBOL							
SURNAME							
DATE							

**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 tableware 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 or production-line basis, utensils and the 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**

**Hazard to Humans and Domestic Animals**

**DANGER**

Keep Out of Reach of Children. Corrosive 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. Do not breath spray mist. Avoid contamination of food.

**Storage and Disposal**

- Do not contaminate water, food, or feed by storage disposal.
- 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 or 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 is 1 gallon or less, use this container disposal statement)  
Do not reuse empty container (bottle, can, bucket) Wrap container and put in trash.

**DYNA-CLEAN**

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**

Ocyl decyl dimethyl ammonium chloride	1.125%
Didecyl dimethyl ammonium chloride	0.563%
Diocyl dimethyl ammonium chloride	0.563%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride	1.500%

**Inert Ingredients**

96.249%

100.000%

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. 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; or if these are not available, drink large quantities of water. Avoid alcohol. Call a physician immediately.

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

SEE LEFT PANEL FOR ADDITIONAL  
PRECAUTIONARY STATEMENTS

EPA Registration No.	18305-13
EPA Establishment No.	18305-CT-1
Net Contents	galo.

MANUFACTURED BY:  
**SYNDET PRODUCTS, INC. BOX 1425  
MANCHESTER, INC. 06040  
(203)646-0172**

For Sale For Use And Storage By  
Maintenance Personnel Only

It is a violation of the Federal Food, Drug, and Cosmetic Act to use a product in a labeling...

Sanitizing of Food Surfaces in Food Processing Areas... Wash and rinse... 2 oz per gallon... Surface... followed by... should be pre... visibly dry. For... be reused for... Apply to sink top... equipment and... or mechanical... Dishes, silverwa... size food proces... In a 2oz/1/4 gal... water rinse is... At 2oz/1/4 gal... Appendix F of... Recommendat... up to 800 ppm... evaluated by the... Method against...

- 1) Thoroughly...
- 2) Rinse utens...
- 3) Sanitize equi... gallon solutio... least 60 sec... equivalent to...
- 4) For equipm... mersion, app... (300 ppm a... thoroughly w...
- 5) Allow sanit...

