

ACCEPTED  
with COMMENTS  
in EPA 100-10001

NOV 08 1971

Under the  
Fungicide, Disinfectant, and  
Antiseptic Act of 1937, as amended, registered in the EPA Reg. No.  
24536-1

**Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Control Locations.** For washing food processing equipment, dairy equipment, food storage dishes, chrome plates, chrome countertops, refrigerated storage and display equipment and other hard non-porous surfaces the Fatsolite water does is required.

Wash and rinse all surfaces thoroughly. Then apply a solution of 0.5% (5 gallons of water) (100 ppm active) Fatsolite DS. Surfaces should remain wet for at least one minute. Rinse thoroughly with clean water. For mechanical application, use solution may not be reused for sanitizing applications.

Apply to and not accumulate, refrigerated storage and display equipment and other equipment hard surfaces by cloth or brush or mechanical spray device. No Fatsolite water does is required.

Disinfect, clean, grease, coating removal and other similar uses food processing equipment can be achieved by immersion in a 1.0% (10 gallon solution) of DS. No Fatsolite water does is required.

At 1.0% (10 gallon) DS. Under the terms of Appendix F of the "Public Law" Restricted Use Disinfectants, 1978 Recommendation of the U.S. Public Health Service is to use up to 1000 ppm of hard-surface disinfectants of CaCl<sub>2</sub> when evaluated by the AOAC Disinfectant and Detergent Sanitizer Methods against Escherichia coli and Staphylococcus aureus.

The active ingredients of this water can be neutralized by washing with a solution of 1% (10 gallons) of warm water. No Fatsolite water does is required. Use a high level of bleach (5% concentration) of sanitizing solution by hand and foot. Do not ingest or inhale the sanitizing solution. When solution becomes cloudy, discard and provide fresh solution.

### Precautionary Statements

### Hazards to Humans and domestic animals

## DANGER

Keep out of reach of children. Corrosive. Causes eye 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 breathe spray mist. Avoid contamination of food.

### DS Disinfectant Sanitizer Fungicide Virucide\* Deodorizer with Organic Salt Tolerance for Hospital, Institutional Industrial, School, Dairy and Other Farm Use

#### Active Ingredients

Ocyl 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>14</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride	3.000%

Inert Ingredients	92.500%
	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 eye contact, remove contact lenses and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, or the solution of 2% (20 gallons) of warm water. Do not induce vomiting. Avoid alcohol. Get medical attention immediately.

NOT TO BE USED: Persons. Prolonged contact may cause severe irritation. Do not use on plants, animals, or in areas where children play. Do not use on electrical equipment.

### SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. 24536-1  
EPA Establishment No. 24536-11-1

Net Contents  
Manufactured by  
Ludon Industries, Div. Creative Corp.  
P.O. Box 120 S. Sargeant Chicago, Ill 60601  
For Sale For Use And Storage  
By Maintenance Personnel Only

### Directions for Use GENERAL CLASSIFICATION

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

Apply DS with a cloth, mop or mechanical spray device. Wash surfaces with a mechanical spray device. Surfaces should remain wet for 10 minutes. Fresh solution should be prepared daily or when the solution becomes cloudy.

**Directions for Hospital, Nursing Home and Other Health Care Institutions:** For sanitizing floors, walls, counter-tops, bedding, gowns, linens, linoleum, bathroom fixtures, gaskets, gaskets and other hard non-porous surfaces.

**Directions for Industrial, School, Dairy and Other Farm Use:** Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces.

**Directions for Institutional, Industrial and School Use:** Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces.

**Directions for Dairy Use:** Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces.

**Directions for Food Processing Equipment:** Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces.

**Directions for Food Storage Dishes, Chrome Plates, Chrome Countertops, Refrigerated Storage and Display Equipment:** Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces.

**Directions for Food Control Locations:** Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces.

**Directions for Food Processing Equipment:** Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces. Apply to previously cleaned hard surfaces.

### U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

#### Cleaning and Sanitizing

Equipment and utensils shall be thoroughly preflushed or pre-rinsed, and when necessary, pre-soaked to remove gross food particles and soil.

- 1) Thoroughly wash equipment and utensils in a hot detergent solution.
- 2) Rinse utensils and equipment thoroughly with clean water.
- 3) Sanitize equipment and utensils by immersion in a 1.0% (10 gallon solution) of DS SANITIZER (150 ppm active) for at least 60 seconds at a temperature of 75°F. The solution is equivalent to a solution containing 30 ppm available chlorine.
- 4) For equipment and utensils too large to sanitize by immersion, apply a 1.0% (10 gallon solution) of DS SANITIZER (150 ppm active) by means of spraying or swabbing until thoroughly wetted.
- 5) Allow sanitized surfaces to drain and air-dry. Do not rinse.

DS SANITIZER meets the requirements of 21 CFR 178.6010

#### STORAGE AND DISPOSAL

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

#### PESTICIDE DISPOSAL

PESTICIDE SPRAY MISTURE OR RINSE WATER THAT CANNOT BE USED ACCORDING TO LABEL INSTRUCTIONS MUST BE DISPOSED OF ACCORDING TO FEDERAL OR APPROVED STATE PROCEDURES UNDER SUBTITLE C OF THE RESOURCE CONSERVATION AND RECOVERY ACT

#### CONTAINER DISPOSAL

TRIPLE RINSE (OR EQUIVALENT) THEN OFFER FOR RECYCLING OR RECONDITIONING OR DISPOSE OF IN A SANITARY LANDFILL OR BY INCINERATION IF ALLOWED BY STATE AND LOCAL AUTHORITIES

#### GENERAL

CONSULT FEDERAL STATE OR LOCAL DISPOSAL AUTHORITIES FOR APPROVED ALTERNATIVE PROCEDURES

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- d. The statement "FOR SALE FOR USE AND STORAGE BY MAINTENANCE PERSONNEL ONLY" must be at least the same type size as the "KEEP OUT OF REACH OF CHILDREN" statement (front panel) and preferably be placed in the upper front panel.
3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 enclosure for a further description of final printed labeling.

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.

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

Enclosures