

U.S. ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (WH-567)
WASHINGTON, D.C. 20460

EPA REGISTRATION NO.

34052
~~48052-10~~

DATE OF ISSUANCE

8/6/85

TERM OF ISSUANCE

NAME OF PESTICIDE PRODUCT

SAN-O-DINE

NOTICE OF PESTICIDE: REGISTRATION
 REREGISTRATION

(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

H. Wilson Mfg. Co., Inc.
P.O. Box 481
Jefferson, GA 30549

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 and/or cite additional 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. Revise your label according to the enclosed sample label registered for your supplier.
3. Add the phrase "EPA Registration No. 34052-10" to your label before you release the product for shipment.
4. 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 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.

BEST AVAILABLE COPY

J. E. Castillo
Product Manager #32
Disinfectants Branch
Registration Division (TS-702c)

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

DIRECTIONS FOR USE

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

APPLICATION INFORMATION

For use on hard, non-porous, inanimate surfaces (glass, stainless steel, galvanized metal, porcelain, linoleum, tile, enameled and finished wood surfaces). Use on walls, floors, appliances, furnishings, and utensils.

Prepare fresh solutions daily. Do not reuse solutions. Discard solutions that are visibly soiled. Apply use solutions by flooding, immersion, swabbing, mopping or brushing to thoroughly wet all surfaces.

FOR DISINFECTION: In Hospitals, Nursing Homes, Food Plants, Commercial Freezers, Restrooms, Restaurants, and Veterinary Clinics, Farm Premises and Poultry Houses. Use 1 oz. of San-O-Dine in 2 gallons of water for one-step cleaning and disinfecting light and moderately soiled surfaces. All soiled surfaces must be cleaned and rinsed before disinfecting. For effective action, surfaces must remain wet for at least 10 minutes.

Food contact surfaces and all surfaces in edible food processing areas of Federally inspected meat and poultry plants must be rinsed with potable water before reuse when using the product at this concentration. Always carefully protect or remove food and packaging materials from the area before disinfecting.

For Farms and Poultry use, remove all animals, poultry and feed from premises. Remove all litter and manure from surfaces occupied or traversed by livestock. Empty all troughs, racks, and other feeding and watering equipment. Then, clean and disinfect as above. Ventilate buildings, coops, and other closed spaces. Do not house animals or poultry until treatment has been absorbed, set or dried.

DISINFECTING TOILET BOWLS AND URINALS: Remove gross soils from surfaces with bowl brush. Add 1 oz. of San-O-Dine to the bowl water. Use brush or swab to thoroughly clean bowl surfaces, especially under the rim. Flush commode or urinal several times and rinse bowl brush well.

SANITIZING OF NON-FOOD CONTACT SURFACES such as walls, floors, desk and counter tops, telephone receivers, door knobs, chairs, toilet seats, bathroom sinks, tubs, and shower stalls, in offices, hotels, industrial and commercial buildings, and non-critical areas of hospitals and nursing homes: clean and sanitize in one operation by spraying or wiping a solution of 1 oz. of San-O-Dine in 5 gallons of water onto the surfaces to be sanitized. Allow solution contact for 5 minutes before rinsing.

SAN-O-DINE DISINFECTANT

HOSPITAL STRENGTH FOR ONE-STEP CLEANING AND DISINFECTION

Food Plants-Livestock Buildings-Hospitals-Veterinary Clinics
NO RINSE FOOD PLANT SANITIZER
POULTRY DRINKING WATER SANITIZER

ACTIVE INGREDIENTS:
alpha-(p-nonyl phenyl)-omega-hydroxypoly
(oxyethylene)-iodine complex: 18.05%
(Providing 1.75% titratable iodine)
INERT INGREDIENTS: 81.95%
TOTAL INGREDIENTS: 100.00%

KEEP OUT OF REACH OF CHILDREN

DANGER

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.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution or, if these are not available, drink large quantities of water. Call a physician.

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

FOR MEDICAL, INDUSTRIAL, COMMERCIAL, AND AGRICULTURAL USE ONLY.

A Product of
M. WILSON MFG. CO.,
P.O. Box 481, Jefferson, Georgia 30649

EPA Registration No.
EPA Establishment No. 34052-GA-1

NET CONTENTS:

FOR SALE, FOR USE AND STORAGE BY

MAINTENANCE PERSONNEL ONLY

with COMMENTS
in EPA Letter Dated:

AUG 6 1985

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No.

34052-10

SANITIZATION OF EQUIPMENT AND UTENSILS: Flush, scrape, or wash with 1 oz. of San-O-Dine in 5 gallons of water. Sanitizing 1-2 minutes. Drain required.

IN RETORT CO. OPERATIONS: Dep. San-O-Dine each to control odor or stain and as needed there reading of 12-25 ppm

SANITIZATION OF WATER: 1 ounce of disinfectant per gallon of water. Regular use control slime and mildew.

SHOE BATH SANITIZER: disease organisms in and hog barns, etc. Disinfectant per gallon of water. Scrape off shoes out for 30 seconds prior

FOR CLEANING: farrowing pens or other areas with a lukewarm solution of 1 ounce per gallon of water. drain dry and do not

DEODORANT: San-O-Dine sanitizes and disinfects garbage pits. solution of 1 ounce per gallon of water.

DISPOSAL: Do not pour into drain. container and put in

PRECAUTIONS: HAZARDOUS TO HEALTH

Harmful or fatal if swallowed or in contact with skin or on clothing. Wear gloves when handling. Wash hands with water after handling. Wash clothing before re

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