	-17- 1994
US ENVIRONMENT HE PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRA ON DIVISION (15-767) WASHINGTON DC 20460	34750-20002 10C1 17/1994
NOTICE OF PESTICIDE:	NAME OF PESTICIDE PRODUCT
(Preserve reactions of treate Fungicial and Rome Co. 1. As Co. 2. amended)	Sodium Hypochlorite 10
NAME AND ADDRESS OF REGISTRANT (Include ZIP code)	
F	¬:
Dycho Company, Inc. 412 Meridan Street P. O. Box 513	
Niota, TN 37826-0513	1
·	_
submitted to and accepted by the Registration Division pric product always refer to the above U.S. EPA registration num	
On the basis of information furnished by the registrant, the the Federal Insecticide, Fungicide, and Rodenticide Act.	above named pesticide is hereby Registered/Reregistered und
A copy of the labeling accepted in connection with this Re	gistration/Reregistration is returned herewith.
Based on your response to Document, EPA has reregistered to the comments recorded in the succeptance of any number of the comments recorded in the succeptance of the comments recorded in the comments recorded in the succeptance of the comments recorded in t	on does not eliminate the need for ides. EPA may require submission
Make the following labeling product for shipment:	changes before you release the
product for shipment:	
product for shipment: 1. Use the singular form of	changes before you release the f
product for shipment: 1. Use the singular form of ingredient statement. 2. Revise ingestion statement.	changes before you release the f
 Use the singular form of ingredient statement. Revise ingestion statement. " If swallowed, drink leinduce vomiting. Call center immediately". 	changes before you release the f "Active Ingredient" in the ent to read: arge amounts of water. Do not
 Use the singular form of ingredient statement. Revise ingestion statement. " If swallowed, drink linduce vomiting. Call center immediately". 	changes before you release the f "Active Ingredient" in the ent to read: arge amounts of water. Do not a physician or poison control

PREVIOUS EDITION MA - FF - FF

1

A stamped copy of the product label is enclosed for your records. Submit one copy of the final printed label before releasing the product in channels of trade with the revised 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.

1

£

Ruth G. Douglas Product Manager (32) Antimicrobial Program Branch Registration Division (7505C)

SODIUM HYPOCHLORITE - 10

ACTIVE INGREDIENTS: Sodium Hypochlorite INERT INGREDIENTS

10.0%

DANGER

STATEMENT OF PRACTICAL TREATMENT

If swallowed, drink large amounts of water. Do NOT give vinegar or other acids. Do NOT induce vomiting. Call a physician or poison control center.

If on skin, wash with plenty of soap and water.

If in eyes, flush with water for at least 15 minutes. Get medical attention.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

OANGER: 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 rubber gloves and goggles or face shield 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 and aquatic organisms. Do not discharge effluent containing this product into takes, streams, ponds, estuaries, oceans or public water unless this product is specifically identified and addressed in an NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

PHYSICAL & CHEMICAL HAZARDS

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

FOR INDUSTRIAL AND INSTITUTIONAL USE.

D.O.T.: HYPOCHLORITE SOLUTION CORROSIVE MATERIAL 1IN 1791

EFA Reg.No.34750-20002/EPA Est.No.34750-TN-1



THE DYCHO COMPANY, INC.

NIOTA, TENNESSEE 37826

Consult Material Safety Data Sheet for Additional Information

NET	CONTENTS	
13121	A VIII LESS TO	

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

MILK PLANTS SANITIZATION

EQUIPMENT: Use solution F to give a 200 ppm sanitizing solution of available chlorine. Clean all equipment thoroughly and just prior to use. Allow aquipment to be exposed to the sanitizing for not less than two minutes. Do not rinse with water after sanitizing. Drain or air dry.

BOTTLE CRICRINATION: Just prior to filling operation, sanitize bottles with solution D (50 ppm) for not less than two minutes. Drain or air dry.

CREESE PLANT SANITATION: After cleaning and assambling equipment in the morning, sanitize with solution F (200 ppm) et a two minute exposure times. Mix solution in the weight tank and circulate through all equipment to cheese vate. Drain or air dry.

BUTTER FLANT SANITATION: After cleaning equipment - pipelines, tanks, coolers, separators, pasteurizing vats and holding tanks, sanitise with solution F (200 ppm). Sanitize churns with Solution F (200 ppm). A two minute exposure time should be allowed to sanitize all parts and surfaces. Starter tunks before use, should be sanitized with solution F (200 ppm). Butter washer should contain 10 ppm of available chlorine (solution C).

FOOD PROCESSING PLANTS SANITIZING

two minute exposure time should be allowed to santize all parts and surfaces. Starter tanks before use, should be santized with solution F (200 ppm). Butter washer should contain 10 ppm of available chlorine isolution Cl.

CANNINO PLANTS: Santize after cleaning by spraying tanks, vats and other open processing equipment, or circulate a santizing solution through pipelines and enclosed equipment using Solution F (200 ppm). All surfaces should be exposed to the santizing solution for a period of two minutes. Three ppm (solution B) should be maintained in the cooling canal vater;

PERT PARCING PLANTS: Outring room floors, tables and cutting and trimming boards should cleaned and then sanitized Solution F (200 ppm). Bacon slicing equipment, conveyors for plaunch viscera, atc. metal or nonporous surfaces should be cleaned and than sanitized with Solution F (200 ppm). For sanitizing sags use solution F (200 ppm). Bacon slicing equipment, then sanitise vith solution F (200 ppm). For sanitizing sags use solution F (200 ppm). The sanitizer temperature should not exceed 17d degrees F. Allow eggs to be in contact with the sanitizing solution for not less than two sinutes. Do not rinse after sanitizing. Allow eggs to air dry before casing. No fines required.

CF SYSTEMS IN BOTTLING AND SEVERACE PLANTS: Clean equipment in usual manner, then fill entire system with Solutions F (200 ppm) and circulate-10 minutes.

WATER PURIFICATION IN POTREE WATER SYSTEMS: At an initial concentration of w1 fluid ounces per 50,000 gallons of water. Apply through a suitable feed device and determine the available chlorine present after 10 minutes with a chlorine test kit. Repeat treatment as necessary to establish an available chlorine residual drops to 1 ppm.

MATER TREATMENT APPLICATION: Use a 60 fluid ounces per 25,000 gallons of water. Maintain 0.6 ppm to maintain pump his per content at least once prevent by adding 1 times the recommended dosage. Do not use swiming pool until the chlorine residual drops to 1 ppm.

RESTAURANTS, HOTELS, MOT

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

SOUTION A B C D Z F G Z

AVAILABLE CHLORINE 2 3 10 50 100 200 1000 DILUTION RATE OZ/GAL loz/ loz/ 480gal 320gal 102/ 96sal

4

ORAGE AND DISPOSAL: Store this product in a cool dry area, away from direct sunlight and heat to avoid iterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sever. Do not reuse container but place in trash collection. Do not contaminate food or feed by storage, disposal or cleaning of equipment.

