



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

OCT 28 2010

Robert Shamblin
Vice President
Dycho Company, Inc.
412 Meridian Street
Niota, TN 37826

FILE COPY

Subject: Sodium Hypochlorite 10
EPA Registration No. 34750-20002
Application Date: August 16, 2010
EPA Receipt Date: August 24, 2010

Dear Mr. Shamblin:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable with the conditions listed below.

Proposed Amendment:

- Label Amendment

Conditions:

1. Revise the Milk Plant Sanitization section by changing the statement "Do not rise with water..." to read "Do not rinse with water..."
2. Revise the ingredient statement to read:

ACTIVE INGREDIENT:Sodium Hypochlorite	10%
<u>INERT INGREDIENTS</u>	<u>90%</u>
TOTAL	100%

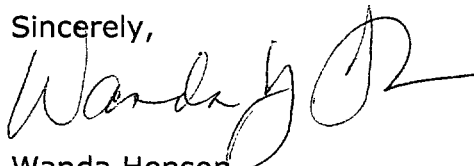
3. Revise the First Aid Statements as follows:
 - a. Change the heading 'Ingestion' to read 'If Swallowed'.
 - b. Change the heading 'Inhalation' to read 'If Inhaled'.
 - c. Revise the statement "...call 911 then give..." to read "...call 911 or an ambulance, then give..."
 - d. Change the heading 'Eye Contact' to read 'If In Eyes'.

General Comments:

A stamped copy of the accepted labeling is enclosed. Submit 1 copy of your final printed label before distributing or selling the product bearing the revised labeling.

Should you have any questions concerning this letter, please contact me at Henson.Wanda@epa.gov or call (703) 308-6345.

Sincerely,

A handwritten signature in black ink, appearing to read "Wanda Henson", with a stylized flourish at the end.

Wanda Henson
Acting Product Manager (32)
Regulatory Management Branch II
Antimicrobials Division (7510P)

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

FOOD PROCESSING PLANTS SANITIZING

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

MEAT PACKING PLANTS: Cutting room floors, tables and cutting and trimming boards should be cleaned and then sanitized with Solution F (200 ppm). Bacon slicing equipment, conveyors for plasmish viscera, etc. metal or nonporous surfaces should be cleaned and then sanitized with Solution F (200 ppm). An exposure time of not less than two minutes should be allowed.

POULTRY AND EGG PROCESSING: Clean all equipment, then sanitize the solution F (200ppm). For sanitizing eggs use solution F (200ppm). The sanitizer temperature should not exceed 130°F. Allow eggs to be in contact with the sanitizing solution for not less than two minutes. Do not rinse after sanitizing. Allow eggs to air dry before casing. No rinse required.

CP SYSTEMS IN BOTTLING AND BEVERAGE PLANTS: Clean equipment in usual manner, then fill entire system with Solution F (200 ppm) and circulate 10 minutes.

COMMERCIAL LAUNDRY SANITIZERS

Wet fabrics or clothes should be spun dry prior to sanitization. Fabrics or clothes should be sanitized in the pre-wash with solution F (200ppm). Then continue to wash in regular cycle with good detergent.

WATER TREATMENT APPLICATIONS

WATER PURIFICATION IN POTABLE WATER SYSTEMS: At an initial concentration of 42 fluid ounces per 50,000 gallons of water. Apply through a suitable feed device and determine the available chlorine present after 30 minutes with a chlorine test kit. Repeat treatment as necessary to establish an available Chlorine residual of at least 0.2ppm, and no more than 0.5 ppm.

SWIMMING POOL WATER DISINFECTION: Use 40 fluid ounces per 25,000 gallons of water. Maintain 0.5 ppm to 1 ppm available chlorine to ensure proper disinfection. To combat algae growth, super chlorinate at least once per week by adding 3 times the recommended dosage. Do not use swimming pool until the chlorine residual drops to 3 ppm.

COOLING TOWERS AND STORAGE TANKS: To control algae and slime, initially charge system with Solution A (2ppm). Maintain this concentration by using an automatic metering pump, injecting into the make-up water. Test water periodically and adjust metering pump to maintain 2 ppm available chlorine level.

MILK PLANT SANITATION

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

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

Cheese Plant Sanitation: After cleaning and assembling equipment in the morning, sanitize with solution F (200ppm) at two minute exposure time. Mix solution in the weight tank and circulate through all equipment to cheese vats. Drain or air dry.

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

MISCELLANEOUS APPLICATIONS

RESTAURANTS, HOTELS, MOTELS, NURSING HOMES AND HOSPITALS: Sanitize dishes, glassware and silverware, with Solution E (100ppm). Allow all equipment and utensils to air dry. No rinse required. To aid in controlling mold and mildew in kitchens, hotels, motels, etc. first scrub surface and then wash with Solution E (100ppm).

REFRIGERATION EQUIPMENT: To help eliminate odor causing bacteria, thoroughly wash all parts of the refrigerator with a mild detergent. Follow with Solution F (200ppm).

FOR DISINFECTING HARD SURFACES AND EQUIPMENT: Use Solution G (1000 ppm). Food contact surfaces must be rinsed with potable water to reuse.

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.

SOLUTION	A	B	C	D	E	F	G
AVAILABLE CHLORINE	2 ppm	3ppm	10ppm	50ppm	100ppm	200ppm	1000ppm
DILUTION RATE	1oz/480ga	1oz/320gal	1oz/96gal	5oz/96gal	5oz/48gal	5oz/24gal	25oz/24gal

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

SODIUM HYPOCHLORITE - 10

ACTIVE INGREDIENT: Sodium Hypochlorite 10.0%

INERT INGREDIENTS: 90.0%

KEEP OUT OF REACH OF CHILDREN

DANGER

FIRST AID

INGESTION	-Call a poison control center or doctor immediately for treatment advice. -Have person sip a glass of water if able to swallow. -Do not induce vomiting unless told to do so by a poison control center or doctor. -Do not give anything by mouth to an unconscious person.
IF ON SKIN OR CLOTHING	-Take off contaminated clothing. -Rinse skin immediately with plenty of water for 15-20 minutes. -Call Poison control center or doctor for treatment advice.
INHALATION	-Move person to fresh air. -If person is not breathing, call 911 then give artificial respiration, preferable by mouth-to-mouth, if possible.
EYE CONTACT	-Hold eye open and rinse slowly and gently with water for 15-20 minutes. -Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. -Call a poison control center or doctor for treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

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 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 lakes, 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 you State Water Board or Regional Office of the EPA.

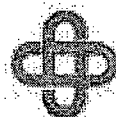
PHYSICAL & CHEMICAL HAZARDS

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

EPA Reg. No. 34750-20002/EPA Est. No. 34750-TN-1 USDA APPROVED

THE DYCHO COMPANY, INC.

NIOTA, TENNESSEE 37826



**ACCEPTED
with COMMENTS
in EPA Letter Dated:**

OCT 28 2010

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

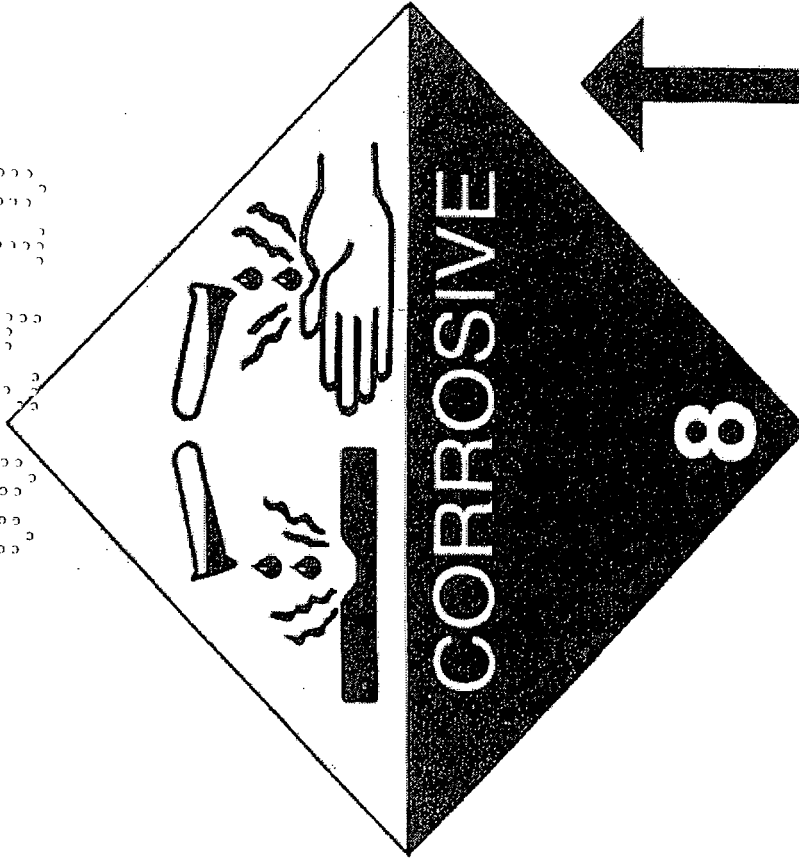
34750-20002

D.C.T. HYPOCHLORITE SOLUTION
8 (CORROSIVE MATERIAL)

UN 1791 PG III

RQ100

CAS NO. 7681-52-9



Keep vent end up
Do not roll

NET CONTENTS: _____