

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

PM 32 40510-1

10/E

23 SEP 1983

U. S. Army Natick R&D Command
DRDNA-YEP
Natick, MA 01760

Attention: Morris R. Rogers

Subject: Disinfectant, Food Service
EPA Registration Number 40510-1
Application of August 26, 1983

We are accepting this amendment under Section 162.9-1(b)(7) of 40 CFR, for which no consideration of data is necessary provided that you:

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

(a) We have no objection to the modification of the practical treatment for ingestion; however the practical treatment for personal contact accepted September 10, 1982 for this product must be retained as part of the precautionary labeling.

(b) The headings for the precautionary section should more properly read.

PRECAUTIONARY STATEMENTS
HAZARD TO HUMANS AND DOMESTIC ANIMALS

2. Submit five 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 bearing the amended labeling constitutes acceptance of these conditions.

A stamped copy of the labeling is enclosed for your records.

Sincerely yours,



A. E. Castillo
Product Manager #32
Disinfectants Branch
Registration Division (TS-767c)

CONCURRENCES

SYMBOL							
SURNAME							
DATE							

PH32 40510-1

20/3

**DISINFECTANT, FOOD SERVICE
(CHLORINE-IODINE TYPE)**

6840-00-810-6396

MIL-D-11309E

For disinfection of mess gear, fresh fruits, and vegetables
(4.77 oz. net quantity for 25 gallons of water).

ACTIVE INGREDIENTS :

Trichloromelamine.....19.3%

Potassium Iodide.....28.6%

INERT INGREDIENTS:.....52.1%

AVAILABLE CHLORINE 250 mg/l (ppm)

TITRATABLE IODINE 300 mg/l (ppm)

DANGER

SEE BACK PANEL FOR ADDITIONAL PRECAUTIONS AND FIRST AID

Name of Mnfg & Address

Lot No.

Date

Contract No.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

40510-2
SEP 23 1983 ✓

EPA Reg. No. 40510-1

EPA Est. No.

Inspection Test Date

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

FIG.1 EPA-APPROVED FRONT LABEL

BEST AVAILABLE COPY

DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE

THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING

a. For disinfection of mess gear (intended for use only when hot water rinse is not available):

The double compartmented pouch is sufficient for treating 25 gallons of water resulting in a dosage of approximately 257 mg/l of chlorine and 300 mg/l of iodine. To treat 100 sets of mess gear, dissolve the contents of one double compartmented pouch of Disinfectant, Food Service (consisting of one trichloromelamine pouch labeled pouch A and one potassium iodide pouch labeled pouch B) in a container containing 25 gallons of water. Repeat the above procedure with a second container containing 25 gallons of rinse water. If water is cold, mix contents of the double compartmented pouch with 3 to 4 parts of water in a small container (canteen cup will do) and pour the mixture into the rinse water. Repeat for the second container of 25 gallons of water. Stir thoroughly to dissolve. After washing each set of mess gear, rinse twice-once in the first container of disinfectant solution and a final rinse in the second container of disinfectant solution. Allow mess gear to air dry. A new solution must be prepared after disinfecting 100 mess kits.

b. For fresh fruits and vegetables:

1. Remove bruised and torn leaves and damaged fruits or vegetables.
2. Do not cut or peel fruits or vegetables before disinfecting.
3. Wash thoroughly in a solution made by dissolving the contents of one double-compartmented pouch (pouch A and pouch B) in 20 gallons of water. This solution will yield approximately 320 mg/l of chlorine and 380 mg/l of iodine.
4. After washing, completely immerse the fruits and vegetables for ten (10) minutes in a separate freshly prepared solution made by dissolving one double-compartmented pouch of Disinfectant, Food Service in 20 gallons of water. Stir occasionally to obtain thorough wetting of vegetables and fruit surfaces.
5. After ten (10) minutes of immersion, remove the fruits and vegetables from the disinfectant solution and rinse thoroughly in potable water.

NOTE: SOLUTIONS OF DISINFECTANT, FOOD SERVICE ARE NOT TO BE REUSED, MAKE FRESH SOLUTIONS FOR EACH USE.

STORAGE AND DISPOSAL

Store in a cool, dry, well ventilated area away from contact with other chemicals and solvents. Moisture contamination may liberate irritating and hazardous chlorine containing gases. Rinse empty pouches thoroughly with water and discard them in a safe place.

**PRECAUTIONARY STATEMENTS AND HAZARDOUS
TO HUMANS AND DOMESTIC ANIMALS**

Harmful if swallowed. May cause eye damage. Do not get in eyes, on skin or clothing. Do not breathe dust.

If swallowed: Do not use gastric lavage or emesis. Dilute the chlorine/iodine disinfectant by drinking large quantities of water or milk. Transport to a physician.

PHYSICAL OR CHEMICAL HAZARD

Contains trichloromelamine which may react vigorously to evolve heat and highly toxic smoke under the following conditions: If it is exposed to extreme heat, if ignited by spark or flame, if mixed before dilution in water with certain organic materials, acids and alkalis.

**DO NOT MIX WITH OTHER CHEMICALS SUCH AS CLEANING
COMPOUNDS, AMMONIA, ACIDS, SOLVENTS, OTHER ORGANIC MATERIAL.**

FIG.2 EPA - APPROVED BACK LABEL

BEST AVAILABLE COPY