FPA REGISTRATION NO. DATE OF ISSUANCE US ENVIRONMENTAL PROTECTION AGENCY 7 1986 MAY 40510-4 OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (TS-767) TERM OF ISSUANCE **WASHINGTON, DC 20460** NAME OF PESTICIDE PRODUCT NOTICE OF PESTICIDE: REGISTRATION REREGISTRATION Disinfectant, Food Service (Chlorine -(Under the Federal Insecticide, Fungicide, Iodine Type) Mil-D-11309F Types I and II and Rodenticide Act, as amended) NAME AND ADDRESS OF REGISTRANT (Include ZIP code) Department of the Army U.S. Army Troop Support Command Natick Research and Development Center Natick, MA 01760-5020 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 coppe 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: Submit and/or cite all 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. Add the phrase "EPA Registration No. 40510-4" to your label before you release the product for shipment. 3. Submit five (5) copies of your final printed laheling 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. leff Kempter Acting Product Manager (32) Disinfectants Branch Registration Division (TS-767C)

Enclosures

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ATTACHMENT IS APPLICABLE	
SIGNATURE OF APPROVING OFFICIAL	DATE

EPA Form 8570-6 (Rev. 5-76)

PREVIOUS EDITION MAY BE USED UNTIL SUPPLY IS EXHAUSTED.

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

## 6840-00-810-6396 MIL-D-11309E-TYPE I

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

### **ACTIVE INGREDIENTS:**

*richloromelamine	19.3%
Potassium rodide	28.6%
INERT INGREDIENTS:	52.1%

AVAILABLE CHLORINE 250 mg/1 (ppm)

### DANGER

NEL FOR ADDITIONAL PRECAUTIONS AND

Name of Mnfg & Address

Date

Ζς.

Contract No.

ACCEPTED with COMMENTS in EPA Letter Dated:

MAY 0 7 1986

EPA Reg. No. 40510-1

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

EPA Es

Inspection Test Date

### DIRECTIONS FOR USE $^{ o}$

### 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:

Remove bruised and torn leaves and damaged fruits or vegetables.

Do not cut or peel fruits or vegetables before disinfecting.

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 doublecompartmented pouch of Disinfectant, Food Service in 20 gallons of water. Stiruccasionally 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. Hay cause eye damage. Do not get in eyes, on skip 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.

# DISINFECTANT, FOOD SERVICE (CHLORINE-IODINE TYPE)

## 6840-00-810-6396 MIL-D-11309E-TYPE II

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

### **ACTIVE INGREDIENTS:**

TITRATABLE IODINE 300 mg/L (ppm) Sky with DANGER

-BEE BACK PANEL FOR ADDITIONAL PRECAUTIONS AND FIRST AID

Name of Mnfg & Address

Lot No.

Date

Contract No.

ACCEPTED
WYO COMMENTS
TO EPA Letter Dated:

EPA Reg. No.

MAY 0 7 1986

EPA Est. No

Inspection Test Date

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

EPA-APPROVED FRONT LABEL

End-2

### 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 247 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 (one potassium dichloro-s-triazinetrione labeled pouch A and one potassium iodide pouch tabeled 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 308 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. Hoisture 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: Drink water, milk or egg whites. Call physician. In case of personal contact: Remove excess powder and flush skin and eyes with fresh water for at least 15 minutes. For eyes get medical attention.

### PHYSICAL OR CHEMICAL HAZARD

Contains potassium dichloro-s-triazinetrione 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.