

US ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (75-767)
WASHINGTON, DC 20460

EPA REGISTRATION

DATE OF ISSUANCE

41280-2

APR 29 1986

TERM OF ISSUANCE

NOTICE OF PESTICIDE: REGISTRATION
 REREGISTRATION
(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME OF PESTICIDE PRODUCT

GM 1000000000

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

[Faded text]
100 Main Street
[Faded text]
[Faded text]

[Faded text]

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 document is confidential and is intended only for use in accordance with EPA section 3(c)(7)(A) provided that you:

1. Submit and/or make available data required for registration/reregistration of your product under EPA section 3(c)(7) when the Agency requires all registrants of similar products to submit such data.

2. Make the labeling of your product lawful before you release the product for shipment:

a. Add the phrase "EPA Registration No. 41280-2."

b. Revise the statement:

Hazards to Humans . . .

to read:

Hazards to Humans . . .

c. Delete the statement: GENERAL CLASSIFICATION.

d. Include the appropriate EPA Establishment Number. We suggest you contact your regional EPA office for guidance and assistance.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

e. Delete the number 6836-89 from the label. This is not your registration number.

f. Delete the statement:


SM75 SANITIZER meets the requirements of 21 CFR 178.1010.

Note: References to clearances under the Federal Food, Drug and Cosmetic Act are no longer permitted.

3. 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.

4. 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.

John H. Lee 
Product Manager (31)
Disinfectants Branch
Registration Division (TS-767C)

Enclosures

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimize the probability of contaminating food during preparation, storage or service, and the transmission of disease organisms to consumers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures destroys those disease organisms which may be present on equipment and utensils after cleaning, and prevents the transfer of such organisms to consumers or employees, either directly through tableware such as glasses, cups and flatware or indirectly through the food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall be washed, rinsed, and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment shall be washed, rinsed, and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Precautionary Statements

Hazardous to Humans and Domestic Animals

DANGER

Keep Out of Reach of Children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breath spray mist. Avoid contamination of food.

Storage and Disposal

- Do not contaminate water, food, or feed by storage disposal.
- Do not store on side.
- Avoid creasing or impacting of side walls.

PESTICIDE DISPOSAL

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray or mixture of rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance

CONTAINER DISPOSAL

Triple rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities by burning. If burned, stay out of smoke.

Metal Container: Triple rinse (or equivalent), then offer for recycling or reconditioning, or dispose of in a sanitary landfill, or by other procedures approved by state and local authorities (If container is 1 gallon or less, use this container disposal statement.)

Do not reuse empty container (bottle, can, bucket) Wrap container and put in trash

ACCEPTED
 WITH COMMENTS
 APR 23 1985

SM 75 **SANITIZER** 41280-2

Sanitizer-Deodorizer
 with Organic Soil Tolerance
 Institutional, Industrial, School
 Dairy and Other Farm Use
 For Food Handling and Processing Areas,
 Restaurants and Dairies

Active Ingredients	
Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.125%
Diocetyl dimethyl ammonium chloride	1.125%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	3.000%
Inert Ingredients	92.500%
	100.000%

KEEP OUT OF REACH OF CHILDREN

DANGER

STATEMENT OF 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. Remove and wash contaminated clothing before reuse.

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

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

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. 6836-89

EPA Establishment No. 41280

Net Contents

MANUFACTURED BY:

SALESCO INC. 180 MACE ST. SUITE C-9
 CHULA VISTA, CALIF. 92011

**For Sale For Use And Storage By
 Maintenance Personnel Only**

It is a vi
 product
 labeling.
 Sanitizing o
 Surfaces in
 processing o
 silverware, g
 and display
 No-potable v
 Wash and ri
 of 1 oz SM
 active). Sur
 followed by
 should be p
 visibly dirty
 be reused fo
 Apply to sink
 equipment a
 or mechanic
 Dishes, silve
 size food pro
 in a 1 oz 1/4
 water rinse
 At 1 oz 1/4 g
 Appendix F
 Recommend
 up to 800
 evaluated b
 Method aga

Cleaning a

Equipment
 prescraped,
 food particl

- 1) Thorough solution
- 2) Rinse uti
- 3) Sanitize gallon sc least 60 equivalent
- 4) For equi mersion. (300 ppr thorough
- 5) Allow sa

SM75 SANI