

47371-8

6-11-2001

1/6

Company: H & S Chemical Division
C/O LONZA, INC.
17-17 Route 208
Fair Lawn, NJ 07410

JUN 11 2001

Attention: Patricia A. Moriarty

Subject: LONZA Formulation HS-128Q
EPA Registration Number 47371-8
Notification to Correct Typographical Error, 05/21/01
EPA Received Date 05-30-01

This letter acknowledges receipt of your notification to correct typographical errors on the last printed label dated September 30, 1996. After reviewing the label and the efficacy data information, the corrections of *1/2 oz per 3 gallons of water* instead of 2 oz per 3 gallons will be accepted as submitted according to the guidelines of PR Notice 98-10.

If you have any questions concerning the comments in this letter, please contact Catherine L. Waters who may be reached at (703) 305-0446.

Sincerely,



Velma Noble
Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510C)

7510C CLAW 06/05/01

CONCURRENCES

SYMBOL								
SURNAME								
DATE								



United States
Environmental Protection Agency
Washington, DC 20460

<input type="checkbox"/>	Registration
<input type="checkbox"/>	Amendment
<input checked="" type="checkbox"/>	Other

OPP Identifier Number
256879

Application for Pesticide - Section I

1. Company/Product Number 47371-8	2. EPA Product Manager VELMA NOBLE	3. Proposed Classification <input type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) FORMULATION HS-256Q	PM# PM-31	
5. Name and Address of Applicant (Include ZIP Code) H & S Chemicals Division C/O LONZA INC. 17-17 ROUTE 208 FAJR LAWN, NJ 07410 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3) (b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

Explanation: Use additional page(s) if necessary. (For section I and Section II.)

LABEL NOTIFICATION : CORRECT USE DILUTION FOR BEVERAGE PLANTS DIRECTIONS AND UPDATE H&S MAILING ADDRESS ON LABEL

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input type="checkbox"/> No	Metal Plastic Glass Paper Other (Specify) _____		
* Certification must be submitted		If "Yes" Unit Packaging wgt.	No. per container	If "Yes" Package wgt	No. per container
3. Location of Net Contents Information <input type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container		5. Location of Label Directions <input type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product	
6. Manner in Which Label is Affixed to Product			<input type="checkbox"/> Lithograph <input type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled	<input type="checkbox"/> Other _____	

Section - IV

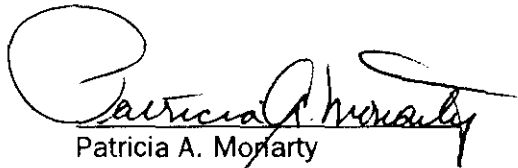
1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)					
Name PATRICIA A. MORIARTY		Title SR. REGULATORY ASSOCIATE		Telephone No. (include Area Code) 201-794-2701	
Certification I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.					Date Application Received (Stamped)
2. Signature <i>Patricia A. Moriarty</i>			3. Title SR. REGULATORY ASSOCIATE		
4. Typed Name PATRICIA A. MORIARTY			5. Date MAY 21, 2001		

3/6

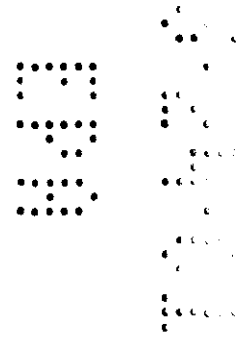
**NOTIFICATION FOR: FORMULATION HS-256Q
EPA REG. NO. 47371-8
MAY 21, 2001**

CERTIFICATION STATEMENT

This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR §152.46 and no other changes have been made to the labeling or the Confidential Statement of Formula of this product. I understand that it is a violation of 18 USC §1001 to willfully make any false statement to EPA. I further understand that if this notification is not consistent with the terms of PR notice 98-10 and 40 CFR §152.46, this product may be in violation of FIFRA and I may be subject to enforcement actions and penalties under § 12 and 14 of FIFRA.



Patricia A. Moriarty
SR. Regulatory Associate
May 21, 2001



**PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER**

CORROSIVE: Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. To protect eyes, wear goggles or face shield, and to protect skin, wear rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash before reuse.

STATEMENT OF PRACTICAL TREATMENT

In case of contact, immediately flush eyes or skin for at least 15 minutes. If swallowed, drink promptly a large quantity of water. Avoid alcohol. Get medical attention.

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

ENVIRONMENTAL HAZARDS

(for 5 gallons and larger only)

Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

STORAGE AND DISPOSAL

PROHIBITIONS

Do not contaminate water, food or feed by storage or disposal. Open dumping is prohibited. Do not reuse empty container.

PESTICIDE DISPOSAL

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or 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, burn. If burned, stay out of smoke.

(1 Gallon or less)

Do not reuse empty container. Rinse thoroughly before discarding in trash. Securely wrap original container in several layers of newspaper and discard in trash.

Formulation HS-256Q

DISINFECTS DEODORIZES SANITIZES

BACTERICIDAL *VIRUCIDAL FUNGICIDAL

ACTIVE INGREDIENTS:

n-Alkyl (C₁₄, 60%; C₁₆, 30%; C₁₈, 5%; C₁₂, 5%)
dimethyl benzyl ammonium chloride 6.75%

n-Alkyl (C₁₂, 68%; C₁₄, 32%)
dimethyl ethylbenzyl ammonium chloride 6.75%

INERT INGREDIENTS: 86.50%

KEEP OUT OF REACH OF CHILDREN

DANGER

(See side panel for additional precautionary and practical treatment statements.)

EPA Reg. No. 47371-8
EPA Est. No. 47371-IN-01

NET CONTENTS _____

H&S Chemical Division
C/O Lonza Inc.
17-17 Route 208
Fair Lawn, New Jersey 07410

5/6

An effective, multi-purpose disinfectant cleaner, Staphylocidal, Pseudomonacidal, Bactericidal, Fungicidal and *Virucidal against Herpes virus Type 1, Adenovirus Type 3, Influenza A/73 (Victoria) and Vaccinia on pre-cleaned, hard, non-porous, environmental surfaces.

Bactericidal against:

- Pseudomonas aeruginosa
- Staphylococcus aureus
- Salmonella choleraesuis
- Staphylococcus aureus phage 80 & 81
- Streptococcus pyogenes
- Staphylococcus epidermidis
- Enterobacter aerogenes
- Enterobacter cloacae
- Proteus mirabilis
- Klebsiella pneumoniae
- Escherichia coli
- Shigella sonnei
- Shigella flexneri
- Pseudomonas putida
- Aeromonas salmonicida
- Vibrio anguillarum
- Listeria monocytogenes

Mold & Mildewcidal against:

- Trichophyton interdigitale
- Alternaria tenuis
- Geotrichum candidum
- Penicillium digitatum
- Phytophthora infestans
- Trichoderma nazianum
- Fusarium oxysporum
- Rhizopus nigricans

DISINFECTANT: 1:256
(527 ppm Quat)

SANITIZER: 1:768
(175 ppm Quat)

For use in hospitals, nursing homes, schools, colleges, office buildings, restaurants, bars, commercial and industrial institutions, veterinary clinics, hotels and motels, animal life science laboratories, medical and dental offices.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

FOR DISINFECTING

For use on previously cleaned, hard, non-porous surfaces such as floors, walls, metal surfaces, porcelain, and plastic surfaces (such as polypropylene, polystyrene, etc.). Remove gross filth and heavy soil deposits, then thoroughly wet surfaces with a solution of 1/2 ounce per gallon of water. Let solution remain on surface for a minimum contact time of 10 minutes. Can be applied with a mop, sponge, cloth, or coarse spray, or by soaking. The use solution is prepared fresh for each use, then discarded. Rinsing is not necessary unless floors are to be waxed or polished.

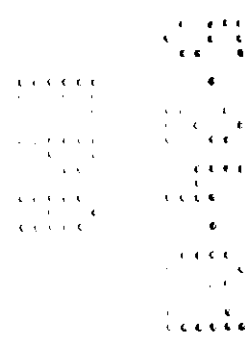
TO CONTROL MOLD AND MILDEW

To control mold and mildew on hard, non-porous surfaces, wash visible soil from the surface. Then apply 1/2 ounce per gallon solution with mop, sponge, cloth or coarse sprayer so as to wet all surfaces thoroughly. Let air dry. Repeat application every 7 days to control recurrence of growth.

FISHERIES, MILK, CITRUS, ICE CREAM AND POTATO PROCESSING PLANTS

Applied routinely as a disinfectant on walls and floors; will reduce or eliminate odors in the processing area. Use on filling equipment to reduce or eliminate bacteria associated with condensation on equipment and pipes.

For use as a sanitizer on conveyors and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condensation on equipment and pipes.



6/6

FOR SANITIZING

For use on hard, non-porous surfaces such as counter tops, eating utensils and drinking glasses. For heavily soiled areas, a pre-cleaning is required. Then use 1/2 ounce per 3 gallons of water for a minimum contact time of 1 minute in a single application. Can be applied with a mop, sponge, cloth, or coarse sprayer or by soaking. The use solution is prepared fresh for each use then discarded. Drain thoroughly. Do not rinse.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following use of this compound on previously cleaned hard surfaces, provided that the surfaces are adequately drained before contact with food, so that little or no residue remains.

BEVERAGE PLANTS

For sanitizing of bottling or pre-mix dispensing equipment, after cleaning thoroughly rinse equipment with cold or lukewarm water. Fill equipment with solution of 1/2 ounce per 3 gallons of water (175 ppm quat). Allow the solution to remain in contact with equipment for at least 1 minute or until operations resume, at which time the sanitizing solution should be drained from the system.

To insure the removal of flavors, it is suggested that, during changeover between products, the system should be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute. Allow to drain completely before using.

RESTAURANT AND BAR USE

For use as a sanitizer on dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in solution (1/2 ounce per 3 gallons of water) for at least 1 minute. Drain thoroughly. Do not rinse.

SANITARY FILLING

Recommended for use in sanitizing bottles or cans in the final rinse application. The product is to be proportioned into the final rinse water line of the container washer or rinser in concentration of 175 ppm. A sanitizing solution of 175 ppm active quat should be used in an external application for the filler and closing machine.

STORAGE TANK SANITIZING

Recommended for sanitizing beer fermentation and holding tanks. A solution of 175 ppm quat should be applied manually or in combination with automated cleaning systems. Drain thoroughly. Do not rinse. For mechanical operations or automated systems, the used sanitizing solution may not be reused for sanitizing, but may be reused for other purposes, such as cleaning.

**FOR WISCONSIN USE ONLY
SANITIZING EATING AND DRINKING UTENSILS IN
EATING ESTABLISHMENTS:**

- 1) Scrape and pre-wash utensils and glasses whenever possible.
- 2) Wash with a good detergent or compatible cleaner. (A commercial cleaner or detergent may be recommended.)
- 3) Rinse with clean water.
- 4) Sanitize in a solution of 1/2 ounce per 3 gallons of water (175 ppm quat). Immerse all utensils for at least two minutes or for a contact time specified by governing sanitary codes.
- 5) Place sanitized utensils on a rack or drain-board to air dry.
- 6) Fresh sanitizing solution should be prepared at least daily, or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 196.13 of the Wisconsin Administrative Code.

