

PM 31

47371-26

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Please read instructions on reverse before completing form.

Form Approved. OMB No. 2070-0060. Approval expires 2-28-95



United States
Environmental Protection Agency
Washington, DC 20460

☐ Registration
☐ Amendment
☒ Other

OPP Identifier Number
229458

Application for Pesticide - Section I

1. Company/Product Number 47371-26	2. EPA Product Manager Marion Johnson	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) M-2205 Disinfectant/Sanitizer/Cleaner	PM# 31	
5. Name and Address of Applicant (Include ZIP Code) H&S Chemicals Division 970 East Tipton Street Huntington, Indiana 46750 <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.)

NOTIFICATION in response to PR Notice 93-10 / Effluent Discharge Labeling Statement

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		<input type="checkbox"/> Metal	<input type="checkbox"/> Plastic
				<input type="checkbox"/> Glass	<input type="checkbox"/> Paper
* Certification must be submitted	If "Yes" Unit Packaging wgt.	No. per container	If "Yes" Package wgt	No. per container	Other (Specify) _____
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 Sally Hayes	Title Manager, Regulatory Affairs	Telephone No. (Include Area Code) (219) 356-8100
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.		6. Date Application Received (Stamped)
2. Signature <i>Sally Hayes</i>	3. Title Manager, Regulatory Affairs	
4. Typed Name Sally Hayes	5. Date September 20, 1995	

M-2205 DISINFECTANT/SANITIZER/CLEANER

DIRECTIONS FOR USE

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

For use in poultry and turkey farms, life science animal cages, veterinary clinics, hospitals, nursing homes, medical and dental offices, dairies, federally inspected meat and poultry plants, and food processing equipment (See bulletin for Poultry House & Farm Premise use directions.).

FOR DISINFECTING: For use on pre-cleaned, hard, non-porous surfaces such as floors, walls, metal surfaces, and porcelain surfaces. Remove gross filth and heavy soil deposits. Pre-clean all surfaces prior to disinfecting. Use 1 ounce per 2 gallons of water for a minimum contact time of 10 minutes in a single application. Can be applied by trigger sprayer or soaking. The recommended use solution is prepared fresh for each use then discarded.

Tuberculocidal at a 1:256 dilution in the presence of 400 ppm synthetic hard water (calculated as CaCO₃) and moderate amounts of organic soils (5%) for a contact time of 10 minutes at 20°C on hard, non-porous, inanimate surfaces. Remove gross filth and heavy soil deposits, then thoroughly wet surfaces. Can be applied with cloth, mop, sponge, trigger sprayer or by soaking. The recommended use solution is used once and discarded.

FOR SANITIZING POULTRY DRINKING WATER, DILUTION: 1 ounce per 11 gallons of water (12 1/4 ppm titratable iodine). Regular use helps keep the water free of slime and minerals.

DAIRY USE: The udders, flanks, and teats of dairy cows can be sanitized by washing with a solution of 1 ounce in 5 1/2 gallons of warm water. Do not rinse. Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.

FOR SANITIZING: Remove gross food particles and soil by a pre-flush, or pre-scrape and when necessary, pre-clean treatment. Use 1 ounce per 5 1/2 gallons of water for a minimum contact time of 1 minute. Apply to sink tops, countertops, refrigerated storage, display equipment, and other stationary, hard surfaces by cloth or brush. Do not rinse after sanitizing. However, the surfaces must be adequately drained before contact with food so that little or no residue remains. Allow to air dry.

For mechanical operations, the prepared use solution may not be reused for sanitizing but may be used for other purposes such as cleaning. For manual operations, a fresh sanitizing solution must be prepared daily, or more often if the solution becomes diluted or soiled.

Before use in federally inspected meat and poultry food processing 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. Do not rinse after sanitizing.

FOR USE IN FOOD PROCESSING PLANTS: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment, and other hard surfaces. Wash and rinse all articles thoroughly, then apply a solution of 1 ounce in 5 1/2 gallons of water for a contact time of 1 minute. Drain thoroughly. Do not rinse. Allow to air dry.

RESTAURANT AND BAR USE: Wash dishes, glassware, silverware, and cooking utensils with detergent. Rinse thoroughly and immerse in a solution (1 ounce per 5 1/2 gallons of water) for a contact time of 1 minute to provide 25 ppm of titratable iodine. Drain thoroughly. Do not rinse. Allow to air dry.

FOOD AND BEVERAGE SANITIZATION PROCEDURES

BEER AND SOFT DRINK PLANTS: Thoroughly rinse bottling and premix dispensers with water. Drain thoroughly and fill equipment with 25 ppm sanitizing solution (1 ounce per 5 1/2 gallons of water). Just before resuming operation, drain the equipment thoroughly. System should not be rinsed with potable water. Allow to air dry. When changing soft drink flavors, rinse system well with water. Flush with 25 ppm sanitizing solution for at least 1 minute. Drain thoroughly. System should not be rinsed with potable water. Allow to air dry. Do not rinse after sanitizing.

ACTIVE INGREDIENT:

Iodine* 1.75%

INERT INGREDIENTS: 98.25%

100.00%

*From *o*-nonylphenoxypoly (ethylenoxy) ethanol and polyethoxy polypropoxy polyethoxy ethanol-iodine complexes.

DISINFECTANT 1/2 ounce per gallon of water

AOAC USE-dilution Test

Effective against *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Salmonella choleraesuis* 1:256

AOAC Tuberculocidal Activity Test

Effective against *Mycobacterium tuberculosis* var. *bovis* strain BCG 1:256

Virucidal Qualification Test

Effective against Polio Virus Type 1 1:256

SANITIZER: 1 ounce per 5 1/2 gallons of water

AOAC Available Chlorine Germicidal Equivalent Concentrate

Effective against *Salmonella typhi* and *Staphylococcus aureus* 1:704

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 immediately. If swallowed, drink promptly a large quantity of water. Call a physician immediately.

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

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER

Harmful if swallowed or inhaled. Avoid breathing vapors. Avoid contact with skin, eyes, or clothing. May cause severe eye irritation or eye damage. Causes skin irritation. Wear goggles or face shield and rubber gloves when handling. Avoid contamination of food, water, or animal feed. Wash contaminated clothing before reuse.

ENVIRONMENTAL HAZARDS

(For 5 gallon & 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.

EPA Reg. No. 47371-26

EPA Est. No. 47371-IN-01

NET CONTENTS _____

H&S Chemicals Division
970 East Tipton Street
Huntington, IN 46750
(219) 356-7073

SANITIZING BOTTLES AND

washers 25 ppm titratable iodine contact time of one minute. Allow to air dry.

For use in poultry and turkey farms, life science animal cages, veterinary clinics, hospitals, nursing homes, medical and dental offices, dairies, federally inspected meat and poultry plants, and food processing equipment (See bulletin for Poultry House & Farm Premise use directions.).

For use on pre-cleaned, hard, non-porous surfaces such as floors, walls, metal surfaces, and porcelain surfaces. Remove gross filth and heavy soil deposits. Pre-clean all surfaces prior to disinfecting. Use 1 ounce per 2 gallons of water for a minimum contact time of 10 minutes in a single application. Can be applied by trigger sprayer or soaking. The recommended use solution is prepared fresh for each use then discarded.

Tuberculocidal at a 1:256 dilution in the presence of 400 ppm synthetic hard water (calculated as CaCO₃) and moderate amounts of organic soils (5%) for a contact time of 10 minutes at 20°C on hard, non-porous, inanimate surfaces. Remove gross filth and heavy soil deposits, then thoroughly wet surfaces. Can be applied with cloth, mop, sponge, trigger sprayer or by soaking. The recommended use solution is used once and discarded.

For use in federally inspected meat and poultry food processing 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. Do not rinse after sanitizing.

For use in food processing plants, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment, and other hard surfaces. Wash and rinse all articles thoroughly, then apply a solution of 1 ounce in 5 1/2 gallons of water for a contact time of 1 minute. Drain thoroughly. Do not rinse. Allow to air dry.

For use in restaurant and bar use, wash dishes, glassware, silverware, and cooking utensils with detergent. Rinse thoroughly and immerse in a solution (1 ounce per 5 1/2 gallons of water) for a contact time of 1 minute to provide 25 ppm of titratable iodine. Drain thoroughly. Do not rinse. Allow to air dry.

For use in beer and soft drink plants, thoroughly rinse bottling and premix dispensers with water. Drain thoroughly and fill equipment with 25 ppm sanitizing solution (1 ounce per 5 1/2 gallons of water). Just before resuming operation, drain the equipment thoroughly. System should not be rinsed with potable water. Allow to air dry. When changing soft drink flavors, rinse system well with water. Flush with 25 ppm sanitizing solution for at least 1 minute. Drain thoroughly. System should not be rinsed with potable water. Allow to air dry. Do not rinse after sanitizing.

Before use in federally inspected meat and poultry food processing 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. Do not rinse after sanitizing.

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FOOD AND BEVERAGE SANITIZATION PROCEDURES

Before use in federally inspected meat and poultry food processing 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. Do not rinse after sanitizing.

DIRECTIONS FOR USE:

1. Remove all poultry and feeds from premises, trucks, coops, and crates.
2. Remove all litter and droppings from floors, walls and surfaces of facilities occupied or traversed by poultry.
3. Empty all troughs, racks, and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Saturate surfaces with the recommended disinfecting solution for a period of 10 minutes.
6. Ventilate buildings, coops, and other closed spaces. Do not house poultry or employ equipment until treatment has been absorbed, set, or dried.
7. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains, and waterers with soap or detergent, and rinse with potable water before reuse.

(Refer to label for precautionary and practical treatment statements.)

FARM PREMISE DISINFECTANT

DIRECTIONS FOR USE:

1. For use in milking stalls, milking parlors, or milk houses.
2. Remove all animals and feed from premises, vehicles, and enclosures.
3. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities and fixtures occupied or traversed by animals.
4. Empty all troughs, racks, and other feeding and watering appliances.
5. Thoroughly clean all surfaces with soap or detergent and rinse with water.
6. Saturate all surfaces with the recommended disinfecting solution for a period of 10 minutes.
7. Immerse all halters, ropes, and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.
8. Ventilate buildings, cars, boats, and other closed spaces. Do not house livestock or employ equipment until treatment has been absorbed, set, or dried.
9. Thoroughly scrub all treated feed racks, mangers, troughs, automatic feeders, fountains, and waterers with soap or detergent, and rinse with potable water before reuse.

EPA Reg. No. 47371-26

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