

EDA Form 9670 1 (Dan & QA) Presions additions are absolute

# United States Environmental Protection Agency Washington, DC 20460

	Registration
	Amendmen
X	Other

**OPP Identifier Number** 

229473

A	pplication for F	<u> Pesticide - Secti</u>	on I		
1. Company/Product Number		2. EPA Product Manag		3. Proposed Classification	
47371-104		Marion Johns	son	X None Restricted	
4. Company/Product (Name) Formulation HS-3328		PM# 31			
5. Name and Address of Applicant (Include ZIP Code	7	6. Expedited Review. In accordance with FIFRA Section 3(c)(3)			
H&S Chemicals Division		(b)(i), my product is similar or identical in composition and labeling			
970 East Tipton Street Huntington, Indiana 46750		to:			
Check if this is a new address		EPA Reg. No.			
	Saci	Product Name tion - II			
	060				
Amendment - Explain below.		Final printed Agency lette	labels in response t r dated	0	
Resubmission in response to Agency letter dated "Me Too" Application.					
Notification - Explain below.		Other - Explain bolow.			
Explanation: Use additional page(s) if necessary.	(For section I and Se	ction II.)			
NOTIFICATION in response to PR	Notice 93-10	/ Effluent Disc	charge Labeli	ing Statement	
north to the top of the	100100 75 10	, 211190110 0101			
	<u></u>				
	Sect	tion - III			
Material This Product Will Be Packaged In:					
Child-Resistant Packaging Unit Packaging	Water	Soluble Packaging 2. Type of Container			
Yes		Yes		Metal Plactic	
∐ No No		No		Glass	
* Certification must Unit Packaging wgt.	No. per If "Yes container Packag		<del> </del>	Paper Other (Specify)	
3. Location of Net Contents Information 4	I, Size(s) Retail Contai	ner	5. Location of Label	Directions	
Label Container		On Label On Labeling accompanying product			
6. Manner in Which Label is Affixed to Product	Lithograph	Other			
	Paper glued Stenciled				
Section - IV					
1. Contact Point (Complete items directly below for	r identification of indiv	idual to be contacted, i	f necessary, to prod	ess this application.)	
Name Sally Hayes		Title Manager, Regulatory Affairs		elephone No. (include Area Code) (219) 356-8100	
I certify that the statements I have made on t I acknowledge that any knowingly false or mi- both under applicable law.					
2. Signeture	3. Title				
Sall ytem es		lanager, Regulatory Affairs			
4. Typed Name	5. Date	ate			
Eally Hayes	Sept	ember 20, 1995			

DISINFECTANT: 1:256

SANITIZER: 1:704 (200 ppm quat)

#### DIRECTIONS FOR USE

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

GENERAL USE DIRECTIONS FOR DISINFECTING: For use in hospitals and nursing homes, federally inspected meat and poultry plants, restaurants and bars, beverage plants, barber shops, schools and colleges.

For use on hard, non-porous surfaces such as floors, wells, metal surfaces, glazed porcelain, and plastic surfaces (such as polypropylene, polystyrene, etc.). Remove gross filth and heavy soils. Preclean all surfaces then thoroughly wet surfaces. Use ½ cunce per gallon of water for a minimum contact time of 10 minutes in a single application. Can be applied with a mop, sponge, trigger sprayer, or by soaking. The recommended use solution is prepared fresh for each use then discarded. Rinsing is not necessary unless floors are to be waxed or polished.

DISINFECTION OF BARBER TOOLS: Barber tools (such as combs, brushes, razors, and scissors) can be disinfected by immersing in a 1/2 ounces per gallon solution for a minimum of 10 minutes.

FOR SANITIZING: For use on hard, non-porous surfaces such as eating utensils, and drinking glasses. Remove gross particles and soil by a pre-flush, pre-scrape, or, when necessary, a pre-scale treatment. Thoroughly preclean all surfaces with a good detergent or compatible cleaner prior to saniziting. Then use I ounce per 5 ½ gallons (200 ppm quat) of water for a minimum contact time of 1 minute in a single application. Can be applied with a mop, sponge, trigger sprayer, or by soaking. The recommended use solution is prepared fresh for each use then Ascarded. 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.

RESTAURANT AND BAR USE: For use as a sanitizer on dishes, glassware, silverware, cooking utensils, wash with detergent, rinse thoroughly and immerse in a solution (1 ounce per 5 ½ gallons of water, 200 ppm quat) for at least 1 minute. Do not rinse.

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 oz. per 5 ½ gallons of water (200 ppm of quat). Allow the solution to remain in contact with equipment for at least I 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 change over between products, the system should be cleaned, rinsed, and flushed with the sanitizing solution for I minute. Allow to drain completely before using.

SANITARY FILLING: Recommended for use in sanitizing bottles or cans in the final rinse application. Formulation HS-3328 is to be proportioned into the final rinse water line of the container washer or rinser in concentration of 200 ppm. A sanitizing solution of 200 ppm active quat should be used for the filter and closing machine.

STORAGE TANK SANITIZING: Recommended for sanitizing beer fermentation and holding tanks. A solution of 200 ppm should be applied by spraying or used 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.

DIRECTIONS FOR SANITIZING EATING AND DRINKING UTENSILS IN EATING ESTABLISHMENTS:

1) Scrape and pre-wash utensik and glasses whenever possible.

2) Wath with a good detergent or communities cleaner (/commercial cleaner or detergent may be recommended.)

3) Rine with clean water.

4) Sanitize in a solution of 1 fluid ounce to 5 ½ gallons of water (200 ppm quat). Immerse all utensils for at least two minutes or for a contact time specified by governing sanitary code.

5) Place sanitized utensils on a rack or drainboard to air dry.

6) Fresh sanitizing solution should be prepared at manifoldity or when visibly soiled.

NOTE: A clean potable water rines following canitization is not permitted under

Section HSS 196-13 of the Wisconsin Administration Could

## Formulation HS-3328

DISINFECTANT-SANITIZER-DEODORIZER

An effective, multi-purpose disinfectant. Staphylocidal, Pseudomonacidal, and Salmonellacidal on non-porous, insnimate surfaces. An effective sanitizer for use on food contact surfaces, it also fulfilis the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance 1965 recommendation of the U.S. Public Health Service in hard waters up to 750 ppm hardness (calculated CaCO<sub>3</sub>).

04%
04%
92 %
00 <b>%</b>

# KEEP OUT OF REACH OF CHILDREN DANGER

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

EPA Reg. No. 47371-104

ACTIVE INCORDIENTS.

EPA Est. No. 47371-IN-01

NET CONTENTS

H&S CHEMICALS DIVISION 970 East Tipton Street, Huntington, IN 46750 (219) 356-7073 STATEMENT OF PRACTICAL
If in eyes, flush with plenty of we
plenty of weter. Oct medical attent
of water. Avoid alcohol. Oct me NOTE TO PHYSICIAN: Probel
gastric lavage. Measures agains
convulsion may be needed.
PRECAUTIONARY STATEME!
HAZARDS TO HUMANS AND
DANGER

CORROSIVE: Causes eye damage or on clothing. To protect eyes, we rubber gloves when handling. Wa Remove contaminated clothing and ENVIRONMENTAL HAZARDS Do not discharge effluent containing oceans, or other waters unless in Pollutant Discharge Elimination Sy has been notified in writing prior this product to sewer systems with plant authority. For guidance contains the EDA.

### STORAGE

### PROHIBITIONS

Do not contaminate water, food, a prohibited. Do not reuse empty of PESTICIDE DISPOSAL.

Pesticide wastes are acutely hazard mixture, or rinante is a violation of of by use according to label instruct Control Agency, or the Hazardous Office for guidance.

## CONTAINER DISPOSAL PLASTIC CONTAINERS

Triple rinse (or equivalent). Then and dispose of in a senitary landfi authorities, burn. If burned, stay (1 GALLON OR LESS)

Do not reuse empty container. Rir wrap original container in several FIBER DRUMS WITH LINERS Completely empty liner by shakin particles. Empty residue into apanitary landfill or by incineration contaminated and cannot be reused METAL CONTAINERS

Triple rinse (or equivalent). Then and dispose of in a sanitary landfill, authorities.