



United States
Environmental Protection Agency
 Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number

229487

Application for Pesticide - Section I

1. Company/Product Number 47371-161	2. EPA Product Manager Marion Johnson	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) HS-451 Disinfectant/Sanitizer (50%)	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
* Certification must be submitted		If "Yes" Unit Packaging wgt. No. per container	If "Yes" Package wgt. No. per container	<input type="checkbox"/> Glass	<input type="checkbox"/> Paper
				<input type="checkbox"/> 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	

DISINFECTANT 1:64

SANITIZER 1:256

DIRECTIONS FOR USE

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

DILUTION INSTRUCTIONS

For sanitizing at 200 ppm, add and stir 1/4 ounce (1/2 tablespoonful) in 5 gallons of water.

For use as a disinfectant at 800 ppm, add and stir 1 ounce (2 tablespoonfuls) in 5 gallons of water.

FOR DISINFECTING

USES: Floors, walls, metal surfaces, painted surfaces, exterior bowl surfaces, empty basins, showers, athletic equipment, garbage cans, lavatory fixtures and other hard inanimate non-porous surfaces.

APPLICATION

Preclean all surfaces prior to disinfection. Then thoroughly wet surfaces with the required dilution. The solution can be applied with a cloth, mop, sponge, or trigger sprayer, or by soaking. Let solution remain on the surface for a minimum of 10 minutes. Rinsing is not necessary unless used on food contact surfaces or floors to be waxed or polished. Prepare a fresh solution daily or when solution becomes visibly dirty.

FOR POULTRY/SWINE HOUSE DISINFECTING:

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.

All treated equipment that will be in contact with feed or drinking water must be rinsed with potable water before using.

FOR SANITIZING

For use on hard non-porous surfaces such as counter tops, eating utensils, and drinking glasses. Preclean all surfaces prior to sanitizing then thoroughly wet surfaces with a solution of 1/4 ounce product per 5 gallons of water. Let the solution remain on surface for a minimum of 1 minute. The solution can be applied with a mop, sponge or cloth as well as by soaking. The recommended use solution is prepared fresh for each use then discarded. Drain thoroughly. Do not rinse.

STORAGE TANK SANITIZING

Recommended for sanitizing fecal fermentation and holding tanks. A solution of 200 ppm should be applied 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.

RESTAURANT AND BAR USE

For use as a sanitizer on dishes, glassware, silverware and cooking utensils. Wash with detergent, rinse thoroughly, and immerse in a solution (1/4 ounce product per 5 gallons of water) for at least 1 minute.

HS-451

DISINFECTANT/SANITIZER (50%)

For disinfecting/sanitizing precleaned hard, non-porous surfaces in nursing homes, schools, office buildings, farms, restaurants, bars, beverage plants, and federally inspected meat and poultry establishments.

Effective against the representative gram-positive pathogen *Staphylococcus aureus*, the representative gram-negative pathogen *Salmonella choleraesuis*, and the representative hospital pathogen *Pseudomonas aeruginosa*.

ACTIVE INGREDIENTS:

n-Alkyl (C₁₄ 50%, C₁₂ 40%, C₁₆ 10%)

dimethyl benzyl ammonium chloride 50.0%

INERT INGREDIENTS: 50.0%

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 gelatin solution or, if this is 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 convulsions may be needed.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND ANIMALS

Corrosive. Causes eye and skin damage. Do not get in eyes or on skin. Wash contaminated clothing before reuse. Wear goggles or face shield and rubber gloves when handling. Harmful or fatal if swallowed. Avoid contamination of food.

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. 47371-161

EPA Est. No. 47371-IN-01

Net Contents _____

H&S CHEMICALS DIVISION

970 East Tipton, Huntington, IN 46750

(219) 356-7073

BEVERAGE PLANTS: equipment, clean equipment like warm water. Fill eq gallons of water (200 ppm with equipment for at least the sanitizing solution sh removal of flavors, it is su the system should be clean for at least 1 minute. All **SANITARY FILLING:** in the final rinse applica line of the container was sanitizing solution of 200 application for the filler ar

For use in federally inspec not requiring a rinse. App gallons of water for a 1 mi dirty, discard and provide meat and poultry food pr packaging materials must b A potable water rinse is r previously cleaned hard su drained before contact wit To sanitize previously clea processing plants, spray w ppm active quat) for 1 m eggs, but not to exceed 1. Eggs sanitized with this pr only if they are to be imm products. Eggs should be solution should not be re-u

STORAGE

This product must be ke inaccessible to children or **PROHIBITIONS**

Do not contaminate wat dumping is prohibited. **PESTICIDE DISPOSAL** Pesticide wastes are acu pesticide, spray mixture, wastes cannot be disposed your State Pesticide or Ex Waste representative at the **CONTAINER DISPOSAL** **PLASTIC CONTAINERS** Triple rinse (or equivalent puncture and dispose of in by state and local authorit **FIBER DRUMS WITH I** Completely empty liner by clinging particles. Empty of liner in a sanitary landf authorities. If drum is con same manner. **METAL CONTAINERS** Triple rinse (or equivalent puncture and dispose of approved by state and loc