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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

DEC 0 6 2010

Ju Choi Shepard Bros. Inc. 503 S. Cypress Street La Habra, CA. 90631

Subject:

Application for Amendment dated: August 27, 2010

Sani-Clean

EPA Registration number 50600-9

Dear Mr. Choi:

The Agency has received the application submitted in accordance with continuing registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) as amended and determined that the application is acceptable with the following conditions:

- The signal word DANGER must be under the Keep Out Of Reach Of Children statement and moved above the First Aid statements.
- Under Hazards to Humans and Domestic Animals, change "Wash thoroughly after handling" to "Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet."
- The Ingredient Statements must be moved under the First Aid statements.
- Change Net Content to Net Contents.
- Under Directions for Use, delete "This concentration is recommended by the U.S. Public Health Service."
- Under Directions for Use, change the word insure to ensure.
- Delete "interim" from National Primary Drinking Water regulations.
- Under Sanitizing Potable Water in Food Processing Plants, change "processing water" to "animal drinking water".
- Under Sanitizing Food Plant Processing Equipment and Utensils, insert non-porous in between all equipment.
- Delete "and Peeling" from the Washing of Fruits and Vegetables use directions.

In addition, your requests to change the active brand name from G.W. Sani-Clean to Sani-Clean and update the Storage and Disposal instructions are approved.

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A stamped copy of the labeling accepted with conditions is enclosed. Submit one copy of your final printed labeling before distributing or selling the product bearing the revised labeling. If you have any questions, please contact Tom Luminello by telephone, (703) 308-8075, or by e-mail at luminello.tom@epa.gov.

Sincerely,

Wanda Y. Henson

Acting Product Manager 32

Regulatory Management Branch II Antimicrobials Division (7510-P)

FOR INDUSTRIAL/COMMERCIAL USE

ACTIVE INGREDIENT - Sodium Hypochlorite OTHER INGREDIENTS . 100.0%

DANGER

KEEP OUT OF REACH OF CHILDREN

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

CORROSIVE: Causes eve damage. May cause severe skin irritation o chemical burns to broken skin. Do not get in eyes, on skin or on clothing. Wear chemical goggles and rubber gloves when handling this product after handling. Do not breathe vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have

Environmental Hazards

This pesticide is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuari 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 into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

Physical and Chemical Hazards

STRONG OXIDIZING AGENT: Mix SANI-CLEAN only with water according to the label directions. Do not mix this product with chemicals (e.g., ammonia, acids, detergents, etc.) or organic matter (e.g., urine feces, etc.) that release chlorine and other hazardous gases that are irritating to eyes, lungs, and mucous membranes.

DO NOT MIX WITH ACIDS OR AMMONIA. RELEASES CHLORINE GAS.

CONTENTS FREEZABLE

Stainless steel may be corroded by solutions at concentrations above 500 ppm.

EPA Registration No. 50600-9

FPA Fst No 50600-CA-01

NFPA HAZARD CLASSIFICATION HEALTH FIRE REACT SPECIAL

2 0 0

See other precautions on this label.

Frank Botton on

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DEC 0 6 2010

SANI-CLEAN



FOR FOOD PLANT SANITIZING AND SWIMMING POOL CHLORINATON

FIRST AID

Hold eve open and rinse slowly and gently with water for 15 - 20 minutes,

- Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.
- · Call a poison control center or doctor for treatment advice.

If on skin or . Take off contaminated dothing.

- Rinse skin immediately with plenty of water for 15 - 20 minutes.
- Call a poison control center or doctor for treatment advice

swallowed

If in eyes

- Call a poison control center or doctor immediately for treatment advice.
- Have person sip a glass of water, if able to swallow.
- · Do not induce vomiting unless told to do so by the poison control center or doctor.
- · Do not give anything by mouth to an unconscious person.

Move person to fresh air. If inhaled

- If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. · Call a poison control center or doctor for
- further treatment advice.

HOT LINE NUMBER

Have the product container or label with you when you call a poison control center or doctor, or when going for treatment. You may contact 1-562-697-1366 or CHEMTREC at 1-800-424-9300 for emergency medical treatment information.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

You may also contact the National Pesticide Telecommunications Network at 1-800-858-7378 for emergency medical treatment information.

Manufactured by:

SHEPARD BROS., INC.

503 S. Cypress St. · La Habra, CA 90631 (562) 697-1366 · FAX (562) 697-5786 DOT PROPER SHIPPING NAME: HYPOCHLORITE SOLUTIONS, 8, UN1791, PG III

BATCH NO .:

NET CONTENTS

DIRECTIONS FOR USE

IT IS A VIOLATION OF FEDERAL LAW TO USE THIS PRODUCT IN A MANNER INCONSISTENT WITH ITS LABELING

NOTE - This product degrades with age. Use a chlorine test kit and increase CLEANING ADDITIVE: dosage, as necessary, to obtain the required level of available chlorine.

SWIMMING POOL CHLORINATION:

For a new pool or spring start-up, superchlorinate with 52 to 104 fl. oz. of potable water. product for each 10,000 gallons of water to yield 5 to 10 ppm available chlorine by weight. Check the level of available chlorine with a test kit. WASHING AND PERLING OF FRUITS AND VEGETABLES: Adjust and maintain pool water pH to between 7.2 to 7.5. Adjust and Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 5 maintain the alkalinity of the pool to between 50 and 100 ppm.

SANI-CLEAN for each 10,000 gallons of water to yield an available chlorine sanitizing solution. Spray finse vegetables with the sanitizing solution prior residual between 0.6 to 1.0 ppm by weight. Stabilized pools should maintain a residual of 1.0 to 1.5 ppm available chlorine. Test the pH, available chlorine residual and alkalinity of water frequently with appropriate test kits. Frequency of water treatment will depend upon temperature and number of

Every 7 days, or as necessary, superchlorinate the pool with 52 to 104 fl. oz. of SANI-CLEAN for each 10,000 gallons of water to yield 5 to 10 ppm available chlorine by weight. Check the level of available chlorine with a test kit. Do not re-enter pool until the chlorine residual is between 1.0 to 3.0 ppm.

At the end of the swimming season or when water is to be drained from the pool, chlorine must be allowed to dissipate from treated pool water before discharge. Do not chlorinate the pool within 24 hours prior to discharge,

DISINFECTION OF DRINKING WATER:

Mix a ratio of 1 fl, oz. of this product to 100 gallons of water. Begin feeding this solution with a hypochlorinator until a free available chlorine residual of at least 0.2 ppm and no more than 0.6 ppm is attained throughout the distribution system. Check water frequently with a chlorine test kit. Bacteriological sampling must be conglucted at a frequency of no less than that prescribed by the National Jeterim Primary Drinking Water regulations. Contact your local Health Department for further details.

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SANITIZING POTABLE WATER IN FOOD PROCESSING PLANTS: SANI-CLEAN may be used to sanitize the process water of meat and poultry food processing plants by adding a maximum of 1 fl. oz. of SANI-CLEAN per each 200 gallons of water (provides 5 ppm available chlorine maximum) The SANLCI FAN must be dispensed at a constant and uniform level. The method or system of dispensing must be such that a controlled rate is

FOOD EGG SANITATION:

Thoroughly clean all eggs. Thoroughly mix 2 fl. oz. of this product with 10 gallons of warm water to produce a 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130°F. Spray the warm sanitizer so that the eggs are thoroughly wetted. Allow the eggs to throughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be reused to sanitize eggs.

SANITIZING NONPOROUS SURFACES ON FOOD PROCESSING OR DAIRY EQUIPMENT:

Prepare a sanitizing solution by thoroughly mixing 2 fl. oz. of SANI-CLEAN per each 10 gallons of water to provide a sanitizing solution containing approximately 200 ppm available chlorine. Clean all equipment surfaces thoroughly in the normal manner and follow with a potable water rinse. Just prior to use, rinse or immerse all surfaces thoroughly with the sanitizing solution, maintaining surface contact with the sanitizing solution for at least two minutes. Allow to drain thoroughly before using the equipment. Do not rinse equipment with water after sanifizing treatment and do not soak equipment overnight. Fresh solution should be prepared at least daily or more often if the solution becomes diluted or soiled.

OTHER NON-SANITIZING USES

SANI-CLEAN can be added to alkaline cleaners or their cleaning solutions to enhance that product's cleaning action, especially for the proteinaceous soils. SANI-CLEAN should be added in amounts accomplish the intended purpose, usually 0.05 - 0.2% of activedient. After the cleaning operation is finished, rinse all surfaces thoroughly with -delete

fl. oz. of this product in 200 gallions of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or To maintain the pool, add manually or by a feeder device 10 fl. oz. of vegetables for 2 minutes in a second wash tank containing the recirculating to packaging. Rinse fruit with potable water only prior to packaging.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage, disposal or cleaning

STORAGE: Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer.

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 a the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container promptly after emptying.

Containers 5 gallons or less: Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and 10 seconds after the flow begins to drip. Fill the container 1/4 full: and recap. Shake for 10 seconds. Pour rinsate into application eq. or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Containers greater than 5 gallons: Triple rinse as follows: Empty remaining contents into application equipment or a mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip contain its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Turn the container over onto its other end and tin it back. and forth several times. Empty the rinsate into application equipment or mix tank or store rinsate for later use or disposal. Repeat this procedure

WARRANTY: Manufacturer or seller makes no warranty, expressed or implied, concerning the use of this product other than for the purposes indicated on the label. Manufacturer or seller is not liable for any injury or damage caused by this product due to misuse, mishandling or any application not specifically described and recommended on this label.

Effective Date: 07/26/2010



