

50600-10

12/6/2010

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

DEC 06 2010

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

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

Subject: Application for Amendment dated: August 27, 2010
Wasaclor
EPA Registration number 50600-10

Dear Mr. Choi:

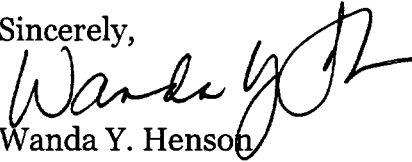
The Agency has received the application submitted in accordance with continuing registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) as amended and determined that the application is acceptable with the following conditions:

- 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 Wasco Brand Wasaclor to Wasaclor and update the Storage and Disposal instructions are approved.

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

WASACLOR

BLEACH - SANITIZER - DEODORANT



RECIRCULATION POOL:
Keep WASACLOR available to locally treat portions of the pool that may fall below 0.8 ppm residual available chlorine. Add the WASACLOR as indicated for fill and draw pools.

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

DANGER
KEEP OUT OF REACH OF CHILDREN
PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

CORROSIVE: Causes eye damage. May cause severe skin irritation or 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. Wash thoroughly after handling. Do not breathe vapors. Vacate poorly ventilated areas as soon as possible. Do not return until odors have dissipated.

Environmental Hazards

This pesticide is toxic to fish and aquatic organisms. 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.

Physical and Chemical Hazards

STRONG OXIDIZING AGENT: Mix WASACLOR only with water according to label directions. Do not mix this product with chemicals (e.g., ammonia, acids, detergents, etc.) or organic matter (e.g., urine, feces, etc.) that will 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.

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

CONTENTS FREEZABLE

EPA Registration No. 50600-10

EPA Est. No. 50600-CA-01

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.

NFPA HAZARD

HEALTH	2
FIRE	1
REACTION	3

See other precautions on this label.

ACTIVE INGREDIENT - Sodium Hypochlorite	11.0%
OTHER INGREDIENTS	89.0%
TOTAL	100.0%

FIRST AID

If in eyes	• Hold eye 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 clothing	• Take off contaminated clothing. • Rinse skin immediately with plenty of water for 15 - 20 minutes. • Call a poison control center or doctor for treatment advice.
If swallowed	• 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.
If inhaled	• Move person to fresh air. • 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.



Effective Date: 07/28/2010

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: 5

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 dosage, as necessary, to obtain the required level of available chlorine.

2 fl. oz. WASACLOR (1/4 cup) in nine gallons of water makes a solution containing approximately 200 parts of available chlorine in one million parts solution. (For smaller amounts use 2 teaspoons of WASACLOR in one gallon of water.) This concentration is recommended by the U.S. Public Health Service. The concentration must be kept above 50 parts per million for sanitization of utensils, etc. to insure satisfactory results. Because solution-in-use will decrease in concentration upon contact with metal surfaces and organic matter (milk residues, etc.) the higher concentration is necessary. Always make solution with clean, cool water.

BOTTLES, CANS, PAILS & GENERAL DAIRY EQUIPMENT:
Clean articles thoroughly with warm water and cleansing powder. Rinse with clean water. Immerse small items or thoroughly soak larger items with 200 ppm WASACLOR solution for at least 2 minutes. Allow to drain and air dry; no potable water rinse is required.

BREWERY & BEVERAGE EQUIPMENT:
Clean thoroughly with an alkali solution and rinse with clean water. Allow a 200 ppm WASACLOR solution to flow through pipes, hoses, etc. and spray the inside of storage and processing tanks for at least 2 minutes. Thoroughly drain solution from all equipment and allow to air dry.

RESTAURANT SANITATION:
For use on dishes, glasses, silverware, cooking utensils, food processing equipment and food storage areas. Prior to sanitization, thoroughly clean and rinse items. Soak or immerse items in 200 ppm WASACLOR solution for at least 2 minutes. Allow items to drain and air dry; no potable water rinse is required.

SWIMMING POOLS, FILL & DRAW POOLS:
After pool is filled, use 11 fl. oz. of WASACLOR per 10,000 gallons of pool capacity (yields 0.6 to 1.0 ppm available chlorine). Dilute in a 5 gallon container and distribute mixture evenly over the pool surface. Repeat dosage until chlorine residual establishes at 0.6 to 1.0 ppm. Use a chlorine test kit to determine available chlorine levels. Test pool frequently. If reading drops to 0.6 ppm available chlorine, repeat pool treatment using a WASACLOR solution of 3 fl. oz. per 10,000 gallons of pool capacity. Pool water should be maintained at a pH of 7.2 to 7.6 as determined by a pH test kit. **NOTE:** Some waters absorb chlorine rapidly. If this is the case, increase dosage proportionately until recommended available chlorine concentration is achieved. Due to the risk of bodily harm, re-entry into a pool containing over 4 ppm available chlorine is prohibited.

FOOD EGG SANITATION:
Thoroughly clean all eggs. Only clean, whole eggs can be sanitized; dirty, cracked or punctured eggs cannot be sanitized. Thoroughly mix 2 fl. oz. of this product with 9 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 thoroughly dry before casing or breaking. Do not apply a potable water rinse. The solution should not be reused to sanitize eggs.

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 conducted at a frequency no less than that prescribed by the National Primary Drinking Water regulations. Contact your local Health Department for further details.

SANITIZING FOOD PLANT PROCESSING EQUIPMENT AND UTENSILS:
Thoroughly clean all equipment and utensils with an appropriate detergent solution and rinse with potable water. Then spray or soak the equipment in a 200 ppm available chlorine WASACLOR solution for at least 2 minutes. Allow the equipment and utensils to drain thoroughly and air dry.

WASHING DRESSING ROOM FLOORS, POOL DECKS:
First remove all visible dirt and then rinse with solution of 1/2 cup WASACLOR per gallon of water. Apply this solution by sponge, mop or spray in a manner to wet all surfaces thoroughly. Allow to air dry.

OTHER NON-SANITIZING USES

CLEANING ADDITIVE:
WASACLOR can be added to alkaline cleaners or their cleaning solutions to enhance that products cleaning action, especially for the removal of proteinaceous soils. WASACLOR should be added in amounts sufficient to accomplish the intended purpose, usually 0.05 - 0.2% of active ingredient. After the cleaning operation is finished, rinse all surfaces thoroughly with potable water.

WASHING AND RINSING OF FRUITS AND VEGETABLES:
Thoroughly clean all fruits and vegetables in a wash tank. Thoroughly mix 5 fl. oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior 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 of equipment.

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 otherwise, according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Repr at 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 drain for 10 seconds after the flow begins to drip. Fill the container 1/4 full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment 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 1/4 full with water. Replace and tighten closures. Tip container on 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 tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this procedure two more times.

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