

NOV 24 1987

Magna Technologies, Inc.
1400 Fox Hill Road
State College, PA 16803

Attention: Ashley Ansari

Gentlemen:

Subject: CAS-5
EPA Registration No. 52779-5
Your Submission Dated February 17, 1987

The amendment referred to above, submitted in connection with the Label Improvement Program Notice for Antimicrobial Products Used as Food Contact Surface Sanitizers, is acceptable provided that you:

1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling.

a. Labeling

- 1) Under item no. 3, "Cleaning and Sanitizing," delete the statement "This dilution is equivalent to a solution containing 50 ppm available chlorine" since it is not appropriate to compare efficacy of sanitizing rinses formulated with quaternary ammonium compounds with the efficacy of sanitizing rinses formulated with halide chemicals.
- 2) Claims for a use pattern of "one-step" cleaning and sanitizing are not acceptable for food-contact surfaces. Under "CAS-5" delete "with Organic Soil Tolerance."
- 3) Revise the statement "Application of effective sanitizing procedures destroys those disease organisms . . ." to read "Application of effective sanitizing procedures kills (> 99.999%) those disease causing organisms"

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CONCURRENCES

SYMBOL	ORIGINATOR							
SURNAME								
DATE								

- 4) Delete the term "General Classification."
- 5) Delete the statement "FOR USE AND STORAGE BY MAINTENANCE PERSONNEL ONLY."

b. Technical Bulletin

- 1) Under "EFFECTIVE" delete the statement "1 ounce/4 gallon solution (150 ppm active) is equivalent to 50 ppm available chlorine" since it is not appropriate to compare efficacy of sanitizing rinses formulated with quaternary ammonium compounds with the efficacy of sanitizing rinses formulated with chlorine-bearing chemicals.
- 2) Under "SANITIZING OF FOOD . . . DAIRY EQUIPMENT" delete the statement "This dilution is equivalent to a solution containing 50 ppm available chlorine."
- 3) The "Chemical Properties" heading above the ingredient statement should be changed to "Chemical Composition" or "Chemical Identity" or similar.

The "Physical Properties" heading should be "Physical and Chemical Properties."

- 4) Delete from "Inert Ingredients Include" the following: "Detergent," "neutralizers," "sequestrants," "chelating agents," etc.

Ask your supplier for the chemical composition of your product.

- 5) Add under the "APPLICATION AND DIRECTIONS FOR USE" heading the following misuse statement.

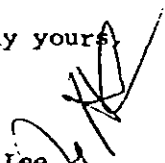
It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

2. Submit five (5) copies of your final printed labeling before you release the product for shipment.

Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

A stamped copy of the labeling (B) and technical bulletin are enclosed for your records. Note only one set of labeling can be stamped. Therefore, labeling A is being returned to you.

Sincerely yours,


John H. Lee
Product Manager (31)
Disinfectants Branch
Registration Division (TS-767C)

Enclosures

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces minimize the probability of contaminating food during preparation, storage or service, and the transmission of disease organisms to consumers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures destroys those disease organisms which may be present on equipment and utensils after cleaning, and prevents the transfer of such organisms to consumers or employees, either directly through tableware such as glasses, cups and flatware or indirectly through the food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment shall be washed, rinsed, and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment shall be washed, rinsed, and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Precautionary Statements Hazard to Humans and Domestic Animals

DANGER

Keep Out of Reach of Children. Corrosive. Causes eye damage and skin irritation. Do not get in eyes, on skin, or on clothing. Wear goggles or face shield and rubber gloves when handling. Harmful if swallowed. Do not breathe spray mist. Avoid contamination of food.

Storage and Disposal

- Do not contaminate water, food, or feed by storage or disposal.
- Do not store on side
- Avoid creasing or impacting of side walls

PESTICIDE DISPOSAL

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray or mixture of 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 at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL

Triple rinse (or equivalent). Then offer for recycling or reconditioning or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

Made in the USA

CAS-5

ACCEPTED
with COMMENTS
in EPA Letter dated

Sanitizer-Deodorizer
with Organic Soil Tolerance
Institutional, Industrial,
Dairy and Other Farm Use
For Food Handling and Processing
Restaurants and Dairies

NOV 24 1987

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide CAS-5 for EPA Reg. No. 52779-5

Active Ingredients

Octyl decyl dimethyl ammonium chloride	2.250%
Didecyl dimethyl ammonium chloride	1.125%
Dioctyl dimethyl ammonium chloride	1.125%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	3.000%

Inert Ingredients

92.500%
100.000%

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. Remove and wash contaminated clothing before reuse.

If swallowed, drink promptly a large quantity of milk, egg whites, gelatin solution; or if these are 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 convulsion may be needed.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. 52779-5

EPA Establishment No. 52779-PA-1

Net Contents

FOR SALE, FOR USE AND STORAGE BY
MAINTENANCE PERSONNEL ONLY



MANUFACTURED BY:
MAGNA TECHNOLOGIES, INC.
1400 Fox Hill Road • State College, PA 16803
Biotechnology for the Future

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SANITIZA

Cleaning and
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- 1) Thoroughly clean with detergent
- 2) Rinse with clean water
- 3) Sanitize with 1 oz./4 gal. (1.25% solution) at 75°F. This solution should contain 5 ppm available chlorine.
- 4) For equipment that cannot be swabbed, immerse in CAS-5 (3.0% solution) for 5 minutes. Rinse with clean water.
- 5) Allow surfaces to air dry.

**An
Effective Sanitizer-
Deodorizer**

Institutional, Dairy and Other Farm Use

Poultry, Egg and Meat Processing

Food Handling Areas



- * **ECONOMICAL**
Contains 7.5% of four different twin chain quaternary ammonium. One gallon makes 512 gallons of disinfectant solution.
- * **DISINFECTS**
Poultry equipment (poultry brooders, water troughs, feeding equipment), animal quarters and kennels
- * **HARD WATER TOLERANCE**
Up to 800 ppm of hardness calculated as CaCO_3
- * **U.S. PUBLIC HEALTH SERVICE/FOOD SERVICE SANITATION RECOMMENDATION**
At 1 ounce in 4 gallons of water, as germicidal and sanitizer for dairy equipment
- * **USDA AUTHORIZED**
At 1 ounce in 4 gallons of water (150 ppm active) for sanitizing of food processing equipment (such as federal meat, poultry, and egg products inspection equipment)
- * **EFFECTIVE**
1 ounce/4 gallon solution (150 ppm active) is equivalent to 50 ppm available chlorine
- * **NO POTABLE WATER RINSE IS REQUIRED**

EPA REG. NO. 52779-5
EPA EST. NO. 52779-PA-1

9/6

PRODUCT DESCRIPTION:

CAS-5 is a quaternary ammonium disinfectant and sanitizer. It is designed specifically to sanitize processing plant equipment and other hard surfaces in food handling and processing areas.

PHYSICAL PROPERTIES:

physical state:	liquid
odor:	quat
pH concentrate:	6.8
pH of 1 oz./4 gal. of water: (using distilled water)	7.1
freeze and thaw stability:	stable
density:	8.24 pounds/gallon

CHEMICAL PROPERTIES:

Active Ingredients Include:

Octyl Decyl Dimethyl Ammonium Chloride
Didecyl Dimethyl Ammonium Chloride
Dioctyl Dimethyl Ammonium Chloride
Alkyl (C₁₄, 50%; C₁₂, 40%; C₁₆, 10%)
dimethyl benzyl ammonium chloride

Inert Ingredients Include:

Detergent, solvents, neutralizers,
sequestrants, chelating agents, etc.

Contains No Phosphorus Compound

STORAGE STABILITY:

No change in physical or chemical properties when stored at 50°C for more than 6 months.

DANGER:

KEEP OUT OF REACH OF CHILDREN

In case of contact, immediately flush eyes or skin with plenty of water for at least 15 minutes. For eyes, call a physician. Remove and wash contaminated clothing before rewearing.

SEE THE LABEL FOR FIRST AID AND OTHER PRECAUTIONARY STATEMENTS

APPLICATION AND DIRECTIONS FOR USE:

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FEDERAL MEAT, POULTRY, SHELL EGG GRADING, EGG PRODUCTS INSPECTION PROGRAM, DAIRY EQUIPMENT:

Wash and rinse all articles thoroughly, then immerse in a solution of 1 ounce CAS-5 in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. NO POTABLE WATER RINSE IS REQUIRED.

FRESH solution should be prepared daily. Preferred use is warm water at 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine. For equipment and utensils too large to sanitize by immersion, apply 1 ounce/2 gallons of water (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted and air dry. DO NOT RINSE.

DISINFECTION OF POULTRY EQUIPMENT, ANIMAL QUARTERS AND KENNELS:

Poultry breeders, watering fountains and troughs, feeding equipment and other animal quarters (such as stalls and kennel areas) can be disinfected after thorough cleaning by applying a solution of 2 ounces CAS-5 to 4.5 gallons of water. After disinfection, ventilate buildings, coops and other closed spaces. Do not house poultry, other animals or employ equipment until treatment has been absorbed, set or dried. All treated equipment that will contact feed or drinking water must be rinsed with potable water before reuse.

DILUTION AND MIXING CHART:

STRENGTH	5 GALLONS	10 GALLONS	100 GALLONS
1:288 (267 ppm)	2.20 ounces	4.4 ounces	44.4 ounces
1:512 (150 ppm)	1.25 ounces	2.5 ounces	25.0 ounces

Please Take The Time To Read The Product Label Carefully



Sales Office: 1400 Fox Hill Road, State College, PA 16803 (814) 355-2200 -- Telex 6502407724MCI

MADE IN THE USA