



United States
Environmental Protection Agency
Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number
251757

Application for Pesticide - Section I

1. Company/Product Number 52779-5	2. EPA Product Manager Ruth G. Douglas	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) MAGNA CAS-5	PM# 32	
5. Name and Address of Applicant (Include ZIP Code) MAGNA Technologies, Inc. 1400 Fox Hill Road State College, PA 16803 <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.) I certify that this notification is consistent with PR 95-1 and EPA regulations at 40 CFR 152.46 and that no other changes have been made to the labeling of this product. I further understand that if this notification is not consistent with the terms of PR Notice 95-1 and 40 CFR 152.46, then this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		<input type="checkbox"/> Metal	<input checked="" 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 checked="" type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container 1 Gal., 5 Gal., 55 Gal.		5. Location of Label Directions <input checked="" type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product	
6. Manner in Which Label is Affixed to Product		<input checked="" type="checkbox"/> Lithograph <input type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled		<input checked="" type="checkbox"/> Other Sleeves	

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Stephen Woytowich	Title General Manager	Telephone No. (include Area Code) (814) 355-2200
<p align="center">Certification</p> <p>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.</p>		6. Date Application Received (Stamped)
2. Signature <i>Stephen Woytowich</i>	3. Title General Manager	
4. Typed Name Stephen Woytowich	5. Date September 17, 1995	

Any an effective cleaning and sanitizing of equipment, utensils, and work and dining surfaces minimizes the probability of contaminating food during preparation, storage, 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 kills 99.999% of those disease organisms which may be present on equipment and utensils after cleaning and prevents the transfer of such organisms to consumers or employees. Enteric forms of food contact ware, such as glassed, bak and hardware, should be cleaned thoroughly.

The prevent cross contamination of kitchenware and food contact surfaces of equipment, make the washed, rinsed, and sanitized after each use and following any intended use, to what the contaminant should have occurred.

After each use, the container should be thoroughly cleaned and sanitized. The container should be stored in a clean, dry place. The container should be stored in a clean, dry place. The container should be stored in a clean, dry place.

Precautionary Statements Hazards to Humans and Domestic Animals

DANGER

CORROSIVE - Causes severe skin burns and eye damage. Causes respiratory irritation. Causes severe damage to aquatic life and the environment. Causes severe damage to plants and animals. Causes severe damage to the environment.

ENVIRONMENTAL HAZARDS - This product is toxic to fish and aquatic life. It is also toxic to birds and mammals. It is also toxic to plants and animals. It is also toxic to the environment.

Storage and Disposal

Store in a cool, dry place. Do not store in a hot or cold place. Do not store in a place where it can be exposed to sunlight. Do not store in a place where it can be exposed to moisture.

PESTICIDE DISPOSAL

Do not use this product as a pesticide. Do not use this product to kill insects or other pests. Do not use this product to control weeds or other plants.

CONTAINER DISPOSAL

Do not reuse this container. Do not reuse this container for any other purpose. Do not reuse this container for any other purpose.

MAGNA CAS-5

Sanitizer-Deodorizer
Institutional, Industrial,
Dairy and Other Farm Use
For Food Handling and Processing Areas,
Restaurants and Dairies

Active Ingredients

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

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 re-wearing.

If swallowed, drink plenty of water. If you are not available, drink a large quantity of water. Wash your mouth. Call a physician immediately.

NOTE TO PHYSICIAN - In case of eye damage, primary treatment is the use of plenty of water. Measures against shock, such as respiration depression or convulsions, may be required.

SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA Registration No. 52779-5
 EPA Establishment No. 52779-PA-1
 Net Contents



MANUFACTURED BY
MAGNA TECHNOLOGIES, INC.

1111 South Boon State College, PA 16801

Protecting you for the future

DIREC

It is a violation of Federal law to use this product in a manner inconsistent with the label directions.

Sanitizing of Food Processing Equipment
 Sanitizing of food processing equipment, dairy equipment, food utensils, countertops, refrigerated and non-refrigerated hard non-porous surfaces.

Wash and rinse all articles of food processing equipment. **MAGNA CAS-5** in 4 gallon solution should remain wet for at least 15 minutes. For sanitizing and air drying. For sanitizing of food processing equipment, use 50% solution of **MAGNA CAS-5**.

Apply to all surfaces of food processing equipment and other suitable mechanical spray device.

Disinfect silverware, glassware, food processing equipment. 4 gallon solution of **MAGNA CAS-5** required.

At least 4 gallons **MAGNA CAS-5** the 4-gallon Pasteurized Milk Standard. Sanitizer. Measured as CaOCl₂ when Disinfectant. Sanitizer. Measured as CaOCl₂.

U.S. PUBLIC HEALTH SERVICE
 NATIONAL CENTER FOR ENVIRONMENTAL HEALTH EFFECTS

Cleaning and Sanitizing
 Equipment and utensils. For sanitizing of food processing equipment, use 50% solution of **MAGNA CAS-5**.

U.S. PUBLIC HEALTH SERVICE
 NATIONAL CENTER FOR ENVIRONMENTAL HEALTH EFFECTS

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