Henkel Corporation
Chemical Services Division
300 Brookside Avenue
Ambler, PA 19002

Attn: G.R. Dychdala

Subject: BK Liquid
EPA Registration No. 53263-10
Your Amendment of March 1, 1990

This is in response to the above mentioned proposal to amend the subject product's registration to include its use in processing water in meat and poultry plants.

The amendment referred to above, submitted in connection with registration under FIFRA is acceptable provided that you:

1) Make the following label changes in the FIRST AID section of the label before you release the product for shipment bearing the amended labeling.
   a. Change "In case of contact" to "IN CASE OF EYE CONTACT, im-
      mediately...".
   b. In the "If Swallowed" statement change "drink large quantities
      of milk or gelatin solution, or, if these are not available...
      to: "IF SWALLOWED, drink large quantities of water. Do NOT
      give vinegar or other acids. Do NOT induce vomiting. Get
      prompt medical attention."

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

Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.
A stamped copy of the label is enclosed for your records.

For future reference, please note that you should only submit labeling for one representative container size for review. It is understood that the labeling for the other container sizes will be revised accordingly.

If you should have any questions concerning this letter you may call Robert Travaglini on (703) 557-6909.

Sincerely,

Walter C. Francis
Acting Product Manager (32)
Antimicrobial Program Branch
Registration Division (H7504C)
DANGER

KEEP OUT OF REACH OF CHILDREN

B-K® LIQUID

CHLORINATING - BACTERICIDE DISINFECTANT & DEODORANT

ACTIVE INGREDIENTS: Sodium hypochlorite ............ 5.25%
INERT INGREDIENTS: ........................................ 94.75%

FOR INDUSTRIAL USE ONLY

Henkel Corporation
Chemical Services Division
P.O. Box 927
Burlington, IA 52601

Chemtrec Emergency Number
1-800-424-9300

NET CONTENTS: 50 GALLONS

NFPA HAZARD CLASSIFICATION
HEALTH FIRE REACTIVITY SPECIFIC
3 0 1 1 CDR

HENKEL SAFETY CODE #4
B-K® LIQUID

PRECAUTIONARY STATEMENT
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

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

PHYSICAL AND CHEMICAL HAZARDS: STRONG CLEANSING AGENT: MIX ONLY WITH WATER ACCORDING TO LABEL DIRECTIONS. MIXING THIS PRODUCT WITH SODA FILLS SUCH AS BAKERS, BAKING, ETC., OR WITH ANIMAL ACIDS, DETERGENTS OR OTHER CHEMICALS MAY RELEASE HAZARDOUS CASES INITIATING TO EYES, LUNGS AND OTHER HUMAN.

ENVIRONMENTAL HAZARDS: THIS PRODUCT IS TOXIC TO FISH. KEEP OUT OF LAKES, STREAMS OR POOLS. TREATED EFFLUENT MAY BE DISCHARGED INTO LAKES, STREAMS, PONDS OR PUBLIC WATERS WITHOUT A VALID DISCHARGE PERMIT. FOR GUIDANCE, CONTACT THE REGIONAL OFFICE OF THE ENVIRONMENTAL PROTECTION AGENCY.

DANGER

CAUSES IRRITATION, HARMFUL IF SWALLOWED. AVOID CONTACT WITH EYES, SKIN AND CLOTHING. MIX THOROUGHLY WITH SOAP AND WATER AFTER HANDLING. IN CASE OF CONTACT, IMMEDIATELY FLUSH EYES WITH PLENTY OF WATER FOR AT LEAST 15 MINUTES. CALL A PHYSICIAN. IF SWALLOWED, DRINK LARGE QUANTITIES OF MILK OR GELATIN SOLUTION. ORAL OR INTRAVENOUS. IF NOT, DRINK LARGE QUANTITIES OF WATER. DO NOT GIVE SODIUM OR OTHER ACIDS. DO NOT INGEST VOMITING, GET PROMPT MEDICAL ATTENTION. FLUSH SKIN WITH WATER. DO NOT USE WITH OTHER ACID TYPE CLEANERS, SANITIZERS OR ANTIMICROBIAL GARGLES. CASES OF HAZARDOUS CASES WILL BE RELEASED.

STORAGE

STORE THIS PRODUCT IN A COOL, DRY AREA AWAY FROM DIRECT SUNLIGHT AND HEAT, TO AVOID DEGRADATION. IN CASE OF SPILL, FLOOD AREAS WITH LARGE QUANTITIES OF WATER. PRODUCT OR RESIDUES THAT CANNOT BE WASHED SHOULD BE DILUTED WITH WATER BEFORE DISPOSAL IN A SANITARY SEWER. DO NOT USE CONTAINING SURFACE WATER, OR EITHER RETURN TO MANUFACTURER OR DISPOSE OR PLACING IN TIDAL COLLECTION OR DURRING IN AN APPROVED LANDFILL. DO NOT CONTAMINATE FOOD OR FEED BY STORAGE, DISPOSAL OR CLEANING OF EQUIPMENT.

SANITIZATION OF NONPOTABLE FOOD CONTACT SURFACES (DAIRY, MEAT & FOOD PLANTS)

BEFORE TREATING UTENSILS AND EQUIPMENT TO KILL RAIN (OR HOT) BACTERIA, RINSE THOROUGHLY WITH WARM WATER, THEN WASH WITH HIGH SOLUTION OF CLEANSER FOLLOWED BY A THOROUGH POTABLE WATER RINSE. APPLY B-K® LIQUID TO ALL UTENSILS JUST BEFORE USING. ALLOW 2 MINUTES EXPOSURE TIME.

FOLLOW UTENSILS: JUST BEFORE USING, RINSE ALL CLEANED UTENSILS, INCLUDING CAN COVERS, WITH 200 PPM. ALLOW 2 MINUTES EXPOSURE TIME.

CUTS, UNDERS AND TEATS: BEFORE MILKING, Wipe udder and teats of each cow with a CLEAN CLOTH. WET WITH 200 PPM.

FOOD PLANT EQUIPMENT: CLEANING: PREPARE 100 PPM IN HEAT VAT AND PUMP THROUGH FILLER, MAINTAIN SOLUTION THROUGH VALVES. TEST SOLUTION TO MAINTAIN STRENGTH ABOVE 50 PPM. SPRAY METHOD: PREPARE 200 ppm SOLUTION AND SPRAY SURFACES.

BOTTLES TO TREAT TO KILL RAIN (OR HOT) BACTERIA - HAND WASHED: WASH USING HAND OR AUTOMATIC WASHINGメディア THROUGHLY WITH POTABLE WATER AND THEN DRENCH IN 200 PPM. RINSE, INJECTION IN CASE #4 WITH WATER AND MACHINE WASHED: USE B-K LIQUID FOR CLEANINGOE DEVICE AND ADJUST DISPENSING DEVICES SO THAT THE FINAL WATER CONTAINS 50 PPM. TEST WATER FREQUENTLY TO DETERMINE IF THIS STRENGTH IS MAINTAINED.

SANITIZING TIPS: AFTER PROPER CLEANSING AND IN MIDDLE OF BEER, CIRCULATE 100 ppm FOR AT LEAST 5 MINUTES. USE ENOUGH SOLUTION TO COMPLETELY FILL ALL PIPE LINES IN THE CIRCUIT. ALLOW EQUIPMENT TO DRAIN THROUGHLY. NO POTABLE RINSE IS REQUIRED. DO NOT RE-USE SOLUTIONS FOR SANITIZING.

Treatment of Potable Water in Meat Processing Plants: For processing water in meat plants, use chlorine level up to 5 ppm available chlorine (1/4 oz. B-K Liquid/25 gal. water) and for processing water in poultry plants, use chlorine level up to 20 ppm available chlorine (1/4 oz. B-K Liquid/7-1/2 gal. water)

INFECTION OF EMERGENCY DRINKING WATER

FOODS, INSTITUTIONS, CIGRIP, HOME WATER SUPPLIES: TO DISINFECT WATERധ IN SOURCES FROM UNPROTECTED SOURCES SUCH AS CISTERN, CISTS, MILLING AND LAKE, AND 1/4 OZ. B-K LIQUID TO EACH 100 GALLON OF WATER OR THE SUMS TO EACH 100 GALLON OF WATER AND LET IT STAND FOR 12 TO 24 HOURS. THIS IS A STRENGTH OF 1.9 PER MILLION PARTS WATER. THE WATER MUST BE KEPT IN THE REFRIGERATOR FOR COOLING AT THE SAME TIME IT IS STORED.

BEVERAGE PLANT USES

STEPS: FIRST CLEAN THOROUGHLY WITH SOAP, THEN JUST BEFORE USE. TREAT WITH B-K LIQUID. PREPARE 200 PPM IN STIRRING JARS AND FEED THROUGH EQUIPMENT TO BOTTLE FOR AT LEAST 1 MINUTE. ALLOW CONTACT TO GRIND THROUGH BEFORE USE; NO POTABLE WATER RINSE IS REQUIRED.

POULTRY USES

DRINKING WATER: FOR FRUITS USE 25 PPM. FOR OPEN VEGETABLES USE 25 PPM. CHANGE WATER DAILY PLACE FRUITS WHERE THEY WILL NOT BE CONTAMINATED WITH DRINKING WATER.

FOOD EGG SANITATION

THOROUGHLY WASH ALL EGGS. THOROUGHLY MIX 5 OZ. OF THIS PRODUCT IN 50 GALLONS OF WATER TO PRODUCE 200 ppm AVAILABLE CHLORINE SOLUTION. THE DETERMINE TEMPERATURE SHOULD NOT EXCEED 120°F. SPRAY THE RAW SANITIZED SO THAT THE EGGS ARE THROUGHLY HANDED. ALL THE EGGS TO THOROUGHLY BEFORE USING OR BREAKING. DO NOT APPLY POTABLE WATER RINSE. THE SOLUTION SHOULD NOT BE RE-USED AS SANITIZED EGGS.

TAVERNS AND RESTAURANTS

1. SCOPE AND TAB WITH HAND WASH AND SUCTION. 2. WASH WITH A GOOD SANITIZER OR COMPACTIVE CLEANER. 3. RINSE WITH CLEAN WATER. 4. SANITIZE IN A SOLUTION OF 1 OZ. B-K LIQUID PER 2 GAL WATER (200 ppm). WASHING ALL WIPES TO REACH AT LEAST 2 MINUTES OR FOR CONTACT TIME SPECIFIED BY CONTROLLING SANITARY CODE. 5. PLACE SANITIZED UTENSILS ON A ROCK OR IN DRAWS TO AIR OUT. APPROVED UNDER THE REGULATIONS OF WISCONSIN STATE BOARD OF HEALTH.

FRUIT VEGETABLE WASHING

THOROUGHLY WASH ALL FRUITS AND VEGETABLES IN A HUGI TANK, THOROUGHLY MIX 10 OZ. OF THIS PRODUCT IN 250 GALLONS OF WATER TO DISINFECT A SOLUTION OF 25 PPM AVAILABLE CHLORINE. AFTER SANITIZING THE TANK, DRENCH FRUITS OR VEGETABLES FOR 2 MINUTES IN A SECOND WASHER TANK CONTAINING THE RECYCLING SANITIZING SOLUTION, SPRAY CHUTE DEFEATE WITH THE SANITIZING SOLUTION PRIOR TO PACKAGING. RINSE FRUITS WITH POTABLE WATER ONLY PRIOR TO PACKAGING.

SANITIZING OF HANDS

A 50 PPM AVAILABLE CHLORINE HYPOCHLORITIC SOLUTION MAY BE USED FOR SANITIZING HANDS. THE HANDS MUST BE WASHED AND THOROUGHLY RINSED PRIOR TO SANITIZING WITH THIS COMPOUND. THE HANDS MUST BE WASHED FOLLOWING SANITIZING.

DILUTION TABLE

<table>
<thead>
<tr>
<th>ppm AVAILABLE CHLORINE</th>
<th>AMOUNT OF B-K LIQUID</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>1/2 OZ. B-K LIQUID PER 2 GAL. WATER</td>
</tr>
<tr>
<td>200</td>
<td>1 OZ. B-K LIQUID PER 2 GAL. WATER</td>
</tr>
</tbody>
</table>

EPA REG. NO. 53263-10 EPA EST. 9616-IL-1

Under the Federal Insecticide, Fungicide, and Rodenticide Act, amended, for the registration of this product, 4-12-90

53263-10
**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

It is a violation of federal law to use this product as a muck treatment in water bodies. Use as directed by a registered professionallor as a muck treatment in water bodies. Use as directed by a registered professional

**PHYSICAL AND CHEMICAL HAZARDS: STRONG SULFURIC ACID**

This product is toxic to fish. Keep out of reach of children. Use with care. Use in accordance with local, state, or federal laws. Keep out of reach of children. Use with care. Use in accordance with local, state, or federal laws.

**ENVIRONMENTAL HAZARDS**

This product is toxic to fish. Keep out of reach of children. Use with care. Use in accordance with local, state, or federal laws. Keep out of reach of children. Use with care. Use in accordance with local, state, or federal laws.

**CAUSES IRRITATION IF SWALLOWED.**

A and contact with eyes, skin, and clothing. Wash thoroughly with soap and water after handling. Wash contaminated clothing. Wear personal protective equipment such as gloves, protective eyewear or goggles, and suits. Do not release or contaminate. Do not use if the product has been contaminated. Do not use if the container is damaged. Do not use if the container is damaged.

**STORAGE AND DISPOSAL**

Store this product in a cool dry area away from direct sunlight and heat to avoid decomposition. In case of spill, flush with large quantities of water. Protect equipment that cannot be used should be disposed of in a sanitary manner. Do not dispose of as hazardous waste. Do not dispose of as hazardous waste.

**SANITIZATION OF NONFOOD CONTACT SURFACES (DAIRY, MEAT & FOOD PLANTS)**

Before freezing, cleaning, and equipment to kill most of the bacteria present in a food product, use a food product, use a food product. Use a food product. Use a food product.

**FOOD PLANT EQUIPMENT:**

For washing, cleaning, and equipment to kill most of the bacteria present in a food product, use a food product, use a food product. Use a food product. Use a food product.

**BOTTLES:**

For use in food products, use a food product, use a food product. Use a food product. Use a food product. Use a food product. Use a food product.

**DISINFECTING OF EMERGENCY DRINKING WATER**

For processing water in meat plants, use chlorine level up to 5 ppm available chlorine (1/4 oz. of BK Liquid/25 gal. water) and for processing water in poultry plants, use chlorine level up to 20 ppm available chlorine (1/4 oz. of BK Liquid/25 gal. water).

**TREATMENT OF POTABLE WATER IN MEAT PROCESSING PLANTS**

For processing water in meat plants, use chlorine level up to 5 ppm available chlorine (1/4 oz. of BK Liquid/25 gal. water) and for processing water in poultry plants, use chlorine level up to 20 ppm available chlorine (1/4 oz. of BK Liquid/25 gal. water).