PM 32 53263-10 1 of 5

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

JUL 24 1990

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

Attn: G.R. Dychdala

Subject: B K 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, immediately...".

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.

CONCURRENCES

SYMBOL								
SURNAME								
DATE								

EPA Form 1320-1 (12-70)

A stamped copy of the label is enclosed for your records.

For future reference, please not 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,

WCF

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

ACCEPTED
COMMENTS
Letter Dated:

JUL 31 1980

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 53263-10

Henkel

B-K® LIQUID

DANGER

KEEP OUT OF REACH
OF CHILDREN

CHLORINATING - BACTERICIDE
DISINFECTANT & DEODORANT

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

FOR INDUSTRIAL USE ONLY

HYPO
SOLUTION
NO
TH
AVAILAB
N

OI

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	COR

HENKEL SAFETY CODE #4

121488

B-K® LIQUID

PRECAUTIONARY STATEMENTS

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 OXIDIZING AGENT: MIX ONLY WITH WATER ACCORDING TO LABEL DIRECTIONS. MIXING THIS PRODUCT WITH GROSS FILTH SUCH AS FECES, URINE, ETC., OR WITH AMMONIA, ACIDS, DETERGENTS OR OTHER CHEMICALS MAY RELEASE HAZARDOUS GASES IRRITATING TO EYES, LUNGS AND MUCOUS MEMBRANES.

ENVIRONMENTAL HAZARDS: THIS PRODUCT IS TOXIC TO FISH. KEEP OUT OF LAKES, STREAMS OR PONDS. TREATED EFFLUENT MAY NOT 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. WASH 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, OR IF THESE ARE NOT AVAILABLE, DRINK LARGE QUANTITIES OF WATER. DO NOT GIVE VINEGAR OR OTHER ACIDS. DO NOT INDUCE VOMITING. GET PROMPT MEDICAL ATTENTION. FLUSH SKIN WITH WATER. DO NOT USE WITH OTHER ACID TYPE CLEANERS, SANITIZERS OR AMMONIA SINCE HAZARDOUS GASES WILL BE RELEASED.

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. DO NOT REUSE EMPTY CONTAINER BUT RINSE IT THOROUGHLY WITH WATER AND EITHER RETURN TO MANUFACTURER OR DISCARD BY PLACING IN TRASH COLLECTION OR BURYING IN AN APPROVED LANDFILL. DO NOT CONTAMINATE FOOD OR FEED BY STORAGE, DISPOSAL OR CLEANING OF EQUIPMENT.

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

BEFORE TREATING UTENSILS AND EQUIPMENT TO KILL MANY (OR MOST) BACTERIA, RINSE THOROUGHLY WITH COLD WATER. THEN WASH WITH WARM 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.

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

COWS' UDDERS AND TEATS: BEFORE MILKING, WIPE UDDER AND TEATS OF EACH COW WITH A CLEAN CLOTH, WET WITH 200 PPM.

FOOD PLANT EQUIPMENT: FLOW METHOD: PREPARE 100 PPM IN MEIGH VAT AND PUMP THROUGH FILLER. DRAIN 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 MANY (OR MOST) BACTERIA - HAND WASHED: WASH USING HAND OR MOTOR DRIVEN BRUSH, RINSE THOROUGHLY WITH POTABLE WATER, AND THEN IMMERSE IN 200 PPM. REMOVE, INVERT IN CASES TO DRAIN AND DRY. MACHINE WASHED: USE B-K LIQUID FOR CHLORINATING DEVICE AND ADJUST DISPENSING MECHANISM SO THAT THE FINAL RINSE WATER CONTAINS 50 PPM. TEST RINSE WATER FREQUENTLY TO DETERMINE IF THIS STRENGTH IS MAINTAINED.

SANITIZING CIP MILK LINES: AFTER PROPER CLEANING AND IN MORNING BEFORE USE, CIRCULATE 100 PPM FOR AT LEAST 5 MINUTES. USE ENOUGH SOLUTION TO COMPLETELY FILL ALL PIPE LINES IN THE CIRCUIT. ALLOW EQUIPMENT TO DRAIN THOROUGHLY. 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. BK Liquid/25 gal. water) and for processing water in poultry plants, use chlorine level up to 20 ppm available chlorine (1/4 oz. BK Liquid/7-1/2 gal. water)

INFECTION OF EMERGENCY DRINKING WATER

FARMS, INSTITUTIONS, CAMPS, HOME WATER SUPPLIES: TO DISINFECT WATER WHOSE SOURCE IS FROM UNPROTECTED SUPPLIES, SUCH AS CISTERNS, WELLS, SPRINGS AND LAKES, ADD 1/4 OUNCE B-K LIQUID TO EACH 100 GALLONS OF WATER OR TWO DROPS TO EACH GALLON OF WATER AND LET IT STAND FOR 15 TO 30 MINUTES. THIS IS A STRENGTH OF ABOUT 1 PART AVAILABLE CHLORINE PER MILLION PARTS WATER. THE WATER MAY BE KEPT IN THE REFRIGERATOR FOR COOLING AT THE SAME TIME IF DESIRED.

BEVERAGE PLANT USES

SYRUP SYSTEM: FIRST CLEAN THOROUGHLY AS RECOMMENDED, WITH WARM WATER. THEN JUST BEFORE USE, TREAT WITH B-K LIQUID. PREPARE 200 PPM IN SYRUP JARS AND FLOW THROUGH EQUIPMENT TO BOTTLER FOR AT LEAST 1 MINUTE. ALLOW EQUIPMENT TO DRAIN THOROUGHLY BEFORE USE: NO POTABLE WATER RINSE IS REQUIRED.

POULTRY USES

DRINKING WATER: FOR FOUNTS USE 25 PPM. FOR OPEN VESSELS USE 25 PPM. CHANGE WATER DAILY PLACE FOUNTS WHERE THEY WILL NOT BE CONTAMINATED WITH DROPPINGS.

FOOD EGG SANITATION

THOROUGHLY CLEAN ALL EGGS. THOROUGHLY MIX 5 OUNCES OF THIS PRODUCT WITH 10 GALLONS OF WARM WATER TO PRODUCE 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 POTABLE WATER RINSE. THE SOLUTION SHOULD NOT BE RE-USED TO SANITIZE EGGS.

TAVERNS AND RESTAURANTS

1. SCRAPE AND PRE-WASH UTENSILS AND GLASSES. 2. WASH WITH A GOOD DETERGENT OR COMPATIBLE CLEANER. 3. RINSE WITH CLEAN WATER. 4. SANITIZE IN A SOLUTION OF 1 OZ. B-K LIQUID PER 2 GALLONS WATER (200 PPM). IMMERSE ALL UTENSILS FOR AT LEAST 2 MINUTES OR FOR CONTACT TIME SPECIFIED BY GOVERNING SANITARY CODE. 5. PLACE SANITIZED UTENSILS ON A RACK OR DRAINBOARD TO AIR DRY. APPROVED UNDER THE REGULATIONS OF WISCONSIN STATE BOARD OF HEALTH.

FRUIT & VEGETABLE WASHING

THOROUGHLY CLEAN ALL FRUITS AND VEGETABLES IN A WASH TANK. THOROUGHLY MIX 10 OUNCES 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.

SANITIZING OF HANDS

A 50 PPM AVAILABLE CHLORINE HYPOCHLORITE SOLUTION MAY BE USED FOR SANITIZING HANDS. THE HANDS MUST BE WASHED AND THOROUGHLY RINSED PRIOR TO SANITIZING WITH THIS COMPOUND. THE HANDS NEED NOT BE RINSED FOLLOWING SANITIZING.

DILUTION TABLE

PPM AVAILABLE CHLORINE	AMOUNT OF B-K LIQUID
100	1/2 OZ. B-K LIQUID PER 2 GAL. WATER
200	1 OZ. B-K LIQUID PER 2 GAL. WATER

[redacted] ILL B-K LIQUID ON CLOTHING

JUL 24 1990

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

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 53263-10

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PRECAUTIONARY STATEMENTS
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 OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with gross filth such as feces, urine, etc., or with ammonia, acids, detergents or other chemicals may release hazardous gases irritating to eyes, lungs and mucous membranes

ENVIRONMENTAL HAZARDS: This product is toxic to fish. Keep out of lakes, streams or ponds. Treated effluent may not 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. Wash 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 or if these are not available, drink large quantities of water. Do NOT give vinegar or other acids. Do NOT induce vomiting. Get prompt medical attention. Flush skin with water. Do not use with other acid type cleaners, sanitizers or ammonia since hazardous gases will be released

STORAGE AND DISPOSAL

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. Do not reuse empty container but rinse it thoroughly with water and either return to manufacturer or discard by placing in trash collection or burying in an approved landfill. Do not contaminate food or feed by storage, disposal or cleaning of equipment

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

Before treating utensils and equipment to kill many (or most) bacteria, rinse thoroughly with cold water, then wash with warm solution of cleaner followed by a thorough potable water rinse. Apply B-K Liquid to all utensils just before using. Allow 2 minutes exposure time

FARM DAIRY UTENSILS: Just before using, rinse all cleaned utensils, including can covers, with 200 ppm. Allow 2 minutes exposure time

COWS UDDERS AND TEATS: Before milking, wipe udder and teats of each cow with a clean cloth wet with 200 ppm

FOOD PLANT EQUIPMENT: ***Flow Method:*** Prepare 100 ppm in weigh vat and pump through filler, drain 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 many (or most) bacteria - ***Hand Washed:*** Wash using hand or motor driven brush, rinse thoroughly with potable water, and then immerse in 200 ppm. Remove, invert in cases to drain and dry. ***Machine Washed:*** Use B-K Liquid for chlorinating device and adjust dispensing mechanism so that the final rinse water contains 50 ppm. Test rinse water frequently to determine if this strength is maintained.

SANITIZING CIP MILK LINES: After proper cleaning and in morning before use, circulate 100 ppm for at least 5 minutes. Use enough solution to completely fill all pipe lines in the circuit. Allow equipment to drain thoroughly. No potable rinse is required. Do not re-use solutions for sanitizing

DISINFECTION OF EMERGENCY DRINKING WATER

Farms, Institutions, Camps, Home Water Supplies: To disinfect water whose source is from unprotected supplies, such as cisterns, wells, springs and lakes, add 1/4 ounce B-K Liquid to each 100 gallons of water or two drops to each gallon of water and let it stand for 15 to 30 minutes. This is a strength of about 1 part available chlorine per million parts water. The water may be kept in the refrigerator for cooling at the same time if desired

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. BK Liquid/25 gal. water) and for processing water in poultry plants, use chlorine level up to 20 ppm available chlorine (1/4 oz. BK Liquid/7-1/2 gal. water)

[redacted]

B-K® LIQUID

Chlorinating Bactericide
Disinfectant & Deodorant

ACTIVE INGREDIENTS: Sodium Hypochlorite	5.25%
INERT INGREDIENTS:	94.75%
TOTAL	100%

LEAVES NO ODOR AFTER USE

DANGER

KEEP OUT OF REACH OF CHILDREN

READ FIRST AID AND ADDITIONAL PRECAUTIONS ON SIDE PANEL

Net Contents: One U.S. Gallon

FOR INDUSTRIAL USE ONLY

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

HENKEL SAFETY CODE #4

Syrup System: First clean thoroughly as recommended, with w
and flow through equipment to bottler for at least 1 minute. /

Drinking Water: For founts use 25 ppm. For open vessels use
droppings.

FO

Thoroughly clean all eggs. Thoroughly mix 5 ounces of this p
The sanitizer temperature should not exceed 130°F. Spray the
dry before cooling or breaking. Do not apply potable water rin

TAVE

1. Scrape and pre-wash utensils and glasses
2. Wash with a good detergent or compatible cleaner
3. Rinse with clean water
4. Sanitize in a solution of 1 oz. B-K Liquid per 2 gallons water governing sanitary code
5. Place sanitized utensils on a rack or drainboard to air dry

FRUIT

Thoroughly clean all fruits and vegetables in a wash tank. Thor
tion of 25 ppm available chlorine. After draining the tank, subm
ing sanitizing solution. Spray rinse vegetables with the sanitiz

S

A 50 ppm available chlorine hypochlorite solution may be used
tiring with this compound. The hands need not be rinsed fol

EPA Reg. No. 53263-10

PPM Available Chl
100
ACCEPTED
with COMMENTS Do Not S
In EPA Letter Dated:

JUL 24 1990

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No