

US ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (TS-767) WASHINGTON, DC 20460 NOTICE OF PESTICIDE: <input type="checkbox"/> REGISTRATION <input type="checkbox"/> REREGISTRATION (Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended)	EPA REGISTRATION 53799-1	DATE OF ISSUANCE
	TERM OF ISSUANCE 25 OCT 1985	
	NAME OF PESTICIDE PRODUCT Pro-Quat NR	

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Precision Blend, Inc.
 P.O. Box 10932
 White Bear Lake, MN 55110

NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

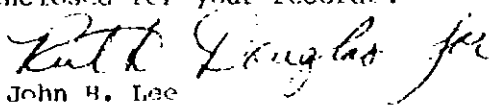
Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA sec. 3(c)(7)(e) provided that you:

1. Submit and/or cite all data required for registration/reregistration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data.
2. Make the labeling changes listed below before you release the product for shipment:
 - a. Add the phrase "EPA Registration No. 53799-1."

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

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


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

Enclosure

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL	DATE
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2/2

Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Contact Locations. For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. No Potable water rinse is required.

Wash and rinse all articles thoroughly, then apply a solution of 1 oz. PRO-QUAT NR in 4 gallons of water (150ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be reused for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. No Potable water rinse is required.

Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz /4 gallon solution of PRO-QUAT NR. No Potable water rinse is required.

At 1 oz./4 gallons PRO-QUAT NR fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in waters up to 800 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

**U.S. PUBLIC HEALTH SERVICE
FOOD SERVICE
SANITIZATION RECOMMENDATIONS**

Cleaning and Sanitizing

Equipment and utensils shall be thoroughly preflushed or pre-scraped, and when necessary, presoaked to remove gross food particles and soil.

- 1) Thoroughly wash equipment and utensils in a hot detergent solution.
- 2) Rinse utensils and equipment thoroughly with clean water.
- 3) Sanitize equipment and utensils by immersion in a 1 oz /4 gallon solution of PRO-QUAT NR (150 ppm active) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine.
- 4) For equipment and utensils too large to sanitize by immersion, apply a 1 oz /2 gallon solution of PRO-QUAT NR (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted.
- 5) Allow sanitized surface to drain and air dry. Do not rinse.

The udders, flanks and teats of dairy cows can be sanitized by washing with a solution of 1 oz (100-1) PRO-QUAT NR in 4 gallons of warm water. No Potable water rinse is required. Use a fresh towel for each cow. Avoid contamination of sanitizing solution by dirt and soil. Do not dip used towel back into sanitizing solution. When solution becomes visibly dirty, discard and provide fresh solution.

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 cleaning or impacting of side walls.

PRO-QUAT NR
Disinfectant-Sanitizer
Fungicide-Virucide-Deodorizer
with Organic Soil Tolerance
for Hospital, Institutional
Industrial, School, Dairy and Other Farm Use

Active Ingredients	
Octyl dacyl 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 ₁₀ , 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.

ACCEPTED
SEE LEFT PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS
with COMMENTS
to EPA Letter dated

EPA Registration No. 53799 OCT 25 1985
EPA Establishment No. 53799-MN-001
Net Contents

MANUFACTURED BY
PRECISION BLEND, INC. 53799-1
P.O. Box 10912
White Bear Lake, MN 55110
(612) 476-9477

**For Sale For Use And Storage By
Maintenance Personnel Only**

It is a wide product labeling.

Apply PRO-Quat NR to surfaces. When used, it must be sprayed and remain wet for at least one minute.

Disinfection: Care Institute bathing areas, pools and other.

Add 3.5 oz. of PRO-Quat NR to 1 gallon of water. This solution is used on surfaces.

Virucidal: PRO-Quat NR is found to be effective against a number of viruses.

Fungicidal: PRO-Quat NR is used on surfaces to prevent mold and mildew.

Disinfection: as combs, brushes, and other items.

Disinfection: Kennels, Pools, and other areas.

be disinfected with 2 oz. PRO-Quat NR.

should be used on poultry, other animals, and the premises.

other foods, droppings, and other items.

After disinfection, spaces should be dried.

All treated surfaces must be re-disinfected.

Pesticide with Federal Label according to EPA or Environmental representative.

Multiple use of this product is not recommended. Do not use for disinfection of food or food contact surfaces. Do not use for disinfection of food or food contact surfaces.