

US ENVIRONMENTAL PROTECTION AGENCY  
OFFICE OF PESTICIDES PROGRAMS  
REGISTRATION DIVISION (75-767)  
WASHINGTON, DC 20460

EPA REGISTRATION  
54456-5

DATE OF ISSUANCE

OCT 16 1985

TERM OF ISSUANCE

NAME OF PESTICIDE PRODUCT

SAN-4

NOTICE OF PESTICIDE:  REGISTRATION  
 REREGISTRATION  
(Under the Federal Insecticide, Fungicide,  
and Rodenticide Act, as amended)

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Ashley A. Ansari, D.V.M., Ph.D.  
104 Pyfe Court  
Cary, NC 27551

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)(A) 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. 54456-5."

b. Revise the statement:

Hazardous to Humans . . .

to read:

Hazards to Humans . . .

c. Delete the statement: GENERAL CLASSIFICATION.

d. Include the appropriate EPA Establishment Number. We suggest you contact your regional EPA office for guidance and assistance.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL

DATE

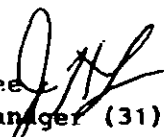
e. Delete the statement:

SAN-4 meets the requirements of 21 CFR 178.1010.

3. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 Enclosure for a further description of final printed labeling.

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

RD/DIS:JOB-91350:J.Lee:RD-64:KENCO:10/2/85:Del.10/10/85:Kim

5

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**  
**Hazardous 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 breath spray mist. Avoid contamination of food.

**Storage and Disposal**

- Do not contaminate water, food, or feed by storage 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.

Metal Container: Triple rinse (or equivalent), then offer for recycling or reconditioning, or dispose of in a sanitary landfill, or by other procedures approved by state and local authorities. (If container is 1 gallon or less, use this container disposal statement.)

Do not reuse empty container (bottle, can, bucket). Wrap container and put in trash.

S A N - 4

**Sanitizer-Deodorizer  
 with Organic Soil Tolerance  
 Institutional, Industrial, School  
 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 <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 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.**

**EPA Establishment No.**

**Net Contents**

MANUFACTURED BY:  
 ASHLEY A. ANSARI, DVM, PhD  
 104 FYFE CT., CARY, N.C. 27511

ACCEPTED  
 COMMENTS  
 EPA Letter Date

OCT 16 1985

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

54456-5

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

DIRE  
 GENE  
 It is a violation  
 product in a  
 labeling.

Sanitizing of Food  
 Surfaces in Food  
 processing equipm  
 silverware, glasses,  
 and display equipm  
 No potable water ri

Wash and rinse all  
 of 1 oz. SAN  
 active). Surfaces sh  
 followed by adequ  
 should be prepared  
 visibly dirty. For me  
 be reused for sanit

Apply to sink tops, c  
 equipment and othe  
 or mechanical spray

Dishes, silverware,  
 size food processin  
 in a 1 oz./4 gallon.  
 water rinse is requ

At 1 oz./4 gallons,  
 Appendix F of the G  
 Recommendations  
 up to 800 ppm c  
 evaluated by the A  
 Method against Est

U.S.

SANITIZ

Cleaning and San

Equipment and ut  
 prescraped, and w  
 food particles and

1) Thoroughly was  
 solution.

2) Rinse utensils a

3) Sanitize equipm  
 gallon solution o  
 least 60 second  
 equivalent to a s

4) For equipment  
 mension, apply 4  
 (300 ppm acti  
 thoroughly w

Allow sanitiz  
 SAN-4