

OCT 08 1991

B.C. Williams Industries, Inc.
Chemical Division
6000 Denton Drive
P.O. Box 35185
Dallas, TX 75235

Attention: Forrest W. Standley, Jr.

Gentlemen:

BEST AVAILABLE COPY

Subject: HY-Q-75 SP
EPA Registration No. 62353-3
Your Letter Dated August 26, 1991

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

1. Make the labeling changes listed below before you release the product for shipment bearing the amended labeling:
 - a. Revise the precautionary statement to read:

Precautionary statements

Hazards to Humans and Domestic Animals
Causes eye and skin irritation. Do not get in eyes, on skin, or on clothing. Harmful if swallowed.

Statement of Practical Treatment

In case of contact, immediately flush eyes with plenty of water, and call a physician. If swallowed, promptly drink a large quantity of water. Do not attempt to give fluids to an unconscious person. Do not induce vomiting. Avoid alcohol. Call a physician immediately.

56670:I:DeLaney:WP5.0-2:KEVRIC:10/01/91:11/01/91:rj:DD:CL

CONCURRENCES

SYMBOL	SURNAME	DATE						

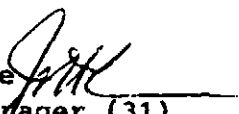
- b. Place the statement "It is a violation . . . labeling" immediately below the heading "Directions for Use."
- 2. Submit five (5) copies of your final printed labeling before you release the product for shipment.

Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

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

If you have any questions concerning this letter, please contact Martha DeLaney at (703) 557-6982.

Sincerely yours,

John H. Lee 
Product Manager (31)
Antimicrobial Program Branch
Registration Division (H7505C)

Enclosure

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PM 31 -6-

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Clean APPROACH™

HY-Q-75 SP

READY - TO - USE SANITIZER

U.S.D.A. AUTHORIZED FOR USE IN FEDERALLY INSPECTED MEAT AND POULTRY PLANTS
A quaternary ammonium compound sanitizer pre-diluted to 300 ppm active ingredients for institutions, schools, restaurants, dairies and other farm areas, industries, and food handling and processing areas. For sanitizing food processing equipment, sink tops, countertops, refrigerated storage and display equipment, and other non-porous surfaces too large to immerse. No potable water rinse is required.

ACTIVE INGREDIENTS:

Octyl decyl dimethyl ammonium chloride	0.008%
Didecyl dimethyl ammonium chloride	0.005%
Dioctyl dimethyl ammonium chloride	0.003%
Alkyl (C ₁₂ , 50%; C ₁₀ , 40%; C ₈ , 10%) dimethyl benzyl ammonium chloride	0.012%

INERT INGREDIENTS:

99.972%
100.000%

**KEEP OUT OF REACH OF CHILDREN
CAUTION**

SEE BACK PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS.
EPA REG. NO. 62353-3 EPA EST. NO. 62353-TX-1
NET CONTENTS 32 U.S. FL. OZ.

Manufactured by
B.C. Williams Ind., Inc. 8000 Denton Dr. • Dallas, Texas 75235 • (214) 352-4255
Chemtrac (24 hours) 1-800-424-6300

PRECAUTIONARY STATEMENT
It is a violation of Federal law to use this product with its labeling. Read MSDS.

State:
Avoid contact with eyes. May cause irritation. Rinse eyes with plenty of cool water for 15 minutes. Consult a physician. May be harmful if swallowed. Do not attempt to give vomit. Avoid alcohol. Call a physician if mucousal damage may contribute to respiratory shock, respiratory depression. Avoid breathing spray mist.

DIRECTIONS FOR USE

Remove gross food particles from surfaces. Clean thoroughly with a hot detergent solution. Spray HY-Q-75 SP directly onto surfaces. Surfaces should remain wet for at least one minute. Rinse with 300 ppm active ingredient solution. Follow CFR 178.1010 as a no-rinse sanitizer. If rinsed or soiled, discard. Do not use if contents are diluted or soiled.

STORAGE AND DISPOSAL

Keep containers of HY-Q-75 SP upright and closed to prevent contamination to air. To prevent contamination, do not reuse empty containers. Do not contaminate water, food, or other articles.

PRODUCT NO. 2108733