

U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs Antimicrobials Division (7510P) 1200 Pennsylvania Ave., N.W.

Washington, D.C. 20460

NOTICE OF PESTICIDE:

X Registration
Reregistration

(under FIFRA, as amended)

EPA Reg. Number:

Date of Issuance:

63679-3

10/9/25

Term of Issuance:

Conditional

Name of Pesticide Product:

Percede

Name and Address of Registrant (include ZIP Code):

Lisa M Amadio

Agent for Safe Foods Chemical Innovations, Inc.

Ramboll

Electronic Transmittal: lamadio@ramboll.com

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

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA).

Registration is in no way to be construed as an endorsement or recommendation of this product by the 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 section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:

Date:

10/9/25

Steven Snyderman, Product Manager 33

Regulatory Management Branch II

Antimicrobials Division (7510M)

EPA Form 8570-6

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2. You are required to comply with the data requirements described in the DCI Order identified below:

a. Hydrogen Peroxide: GDCI-000595-1127b. Peracetic Acid: GDCI-063201-1125

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division

- 3. The data requirements for storage stability and corrosion characteristics (Guidelines 830.6317 and 830.6320) are not satisfied. A one year study is required to satisfy these data requirements. You have 18 months from the date of registration to provide these data.
- 4. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, "EPA Reg. No. 63679-3."
- 5. Submit one copy of the final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) lists examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process, FIFRA section 12(a)(1)(B). Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Assurance.

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 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. Please also note that the record for this product currently contains the following CSFs:

Basic CSF dated 03/27/2024

If you have any questions, please contact Srinivas Gowda by phone at 202-565-0078, or via email at srinivas.gowda@epa.gov.

Enclosure: Stamped Label

Percede

Cleaner - Disinfectant - Sanitizer for hard, non-porous surfaces

ACTIVE INGREDIENTS:

Peroxyacetic Acid	
Hydrogen Peroxide	
OTHER INGREDIENTS	
TOTAL	100.0%

DANGER PELIGRO

{Before Using This Product, Please Read This Entire Label Carefully. Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle.}

{See [{left} {back} {side} {right} {insert} {panel} {of label}} {below}] for {additional} {precautionary statements}.

(**Note to Reviewer:** In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the label.)

FIRST AID

In case of emergency, call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

IF IN EYES: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor immediately for treatment advice.

IF ON SKIN OR CLOTHING: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor immediately for treatment advice.

IF SWALLOWED: Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person. Call a poison control center or doctor immediately for treatment advice.

IF INHALED: Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

QUESTIONS? 1-209-581-9576: Have the product container or label with you when calling a poison control center or doctor or going for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

{For [{chemical} {and} {or} {medical} {and} {or} {environmental}] emergencies, call {insert name and/or number of emergency contact} {hours of operation} {24 hours a day} {7 days a week}}.



Safe Foods™ Chemical Innovations 3729 Peddle Hollow Rd., Kieler, WI 53812 Phone: 608.568.3841

Net Contents:

{{Batch} {Lot} {No}} {Manufacturing Date}: {{Expiration Date} {Used by Date}:} {Product of USA} {Made in the USA}

ACCEPTED

10/09/2025

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under

EPA Reg. No. 63679-3

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. May be fatal if inhaled. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin, or on clothing. Avoid breathing vapors or spray mist. Do not enter an enclosed area without proper respiratory protection. Wear eyewear (goggles, face shield, or safety glasses) and chemical resistant gloves, protective clothing including coveralls over long-sleeved shirt, long pants, and chemical resistant footwear including socks, when handling. Wash thoroughly with soap and water after handling and before eating, drinking, or using tobacco. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS:

STRONG OXIDIZING AGENT. CORROSIVE: Mix only with potable water below 140 °F. Product must be diluted in accordance with label directions prior to use. This product is not combustible; however, at temperatures exceeding 156 °F, decomposition occurs releasing oxygen. The oxygen released could initiate combustion.

ENVIRONMENTAL HAZARDS

(If container is equal to or greater than 5 gal., the following statement must appear on the label.)

This product is toxic to birds, fish, and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product into sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

(If container is less than 5 gal., use the following as an alternate to the above statement.) This product is toxic to birds, fish, and aquatic invertebrates.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

Before using this product, food products and packaging materials must be removed from the room or carefully protected. Not for use on medical devices or medical equipment surfaces.

Note: All volumes given in ounces are fluid ounces.

DISINFECTION DIRECTIONS

DISINFECTION PERFORMANCE IN NON-MEDICAL FACILITIES (Food Services, Beverage, Food Processing Plants and Other Non-Medical Facilities) ON HARD, NON-POROUS SURFACES: This product kills the following bacteria in 10 minutes at 1.06 fl. oz. per gal. of 400 ppm hard water and 5% soil {(456 ppm active PAA and 2,052 ppm active hydrogen peroxide)} on hard, non-porous surfaces against: *Salmonella enterica* {(ATCC 10708)} and *Staphylococcus aureus* {(ATCC 6538)}.

FOR USE AS A GENERAL DISINFECTANT, CLEANER ON HARD, NON-POROUS SURFACES IN NON-MEDICAL FACILITIES:

Pre-clean visibly soiled areas Apply use solution of 0.10-1.06 fl. oz. of this product per gal. of water {(44 - 456 ppm active PAA and 198-2,052 ppm active hydrogen peroxide)} {(or equivalent use dilution)} to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain visibly wet for 10 minutes. Rinse food contact surfaces with potable water following the application. Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective food contact sanitizer in 1 minute at 1.0 fl. oz. per 4 gal. of 400 ppm hard water {(100 ppm active PAA and 450 ppm active hydrogen peroxide)} on hard, non-porous surfaces:

Staphylococcus aureus {(ATCC 6538)}, Escherichia coli {(ATCC 11229)}, Escherichia coli O157:H7 {(ATCC 43895)}, Salmonella enterica serovar Enteritidis {(ATCC 13076)}, Salmonella enterica serovar Typhimurium {(ATCC 14028)}, Salmonella enterica serovar Heidelberg {(ATCC 8326)}, Listeria monocytogenes {(ATCC 19117)}, Campylobacter jejuni {(ATCC 29428)}, Pseudomonas aeruginosa {(ATCC 9027)}.

FOOD CONTACT SANITIZING DIRECTIONS

FOOD CONTACT SANITIZING DILUTION TABLE: To prepare a 100, 300 or 500 ppm active PAA solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

Active PAA solution	n 1 gallon	4 gallons	10 gallons	20 gallons
100 ppm	0.26 fl.	1.0 fl. oz.	2.6 fl. oz	5.1 fl. oz
	OZ.			
300 ppm	0.77 fl. oz	3.0 fl. oz	7.7 fl. oz	15.4 fl. oz
500 ppm	1.28 fl. oz	5.1 fl. oz s	12.8 fl. oz	25.6 fl. oz

CLEAN-IN-PLACE (CIP) METHOD FOR DAIRY AND FOOD PROCESSING FACILITIES: 1. Thoroughly flush, clean and potable water rinse the system. **2.** Prepare required volume of sanitizer solution needed by diluting 1.0 – 5.0 fl. oz. per 4 gal. of 400 ppm hard water {(100 – 500 ppm active PAA and 450 - 2250 ppm active hydrogen peroxide)} {(or equivalent use dilution)} of this product. **3.** To sanitize entire system by circulation methods, run pumps for at least 2 minutes to thoroughly wet and sanitize all parts of the system.

FOOD CONTACT SANITIZING PERFORMANCE FOR DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS AND DAIRIES DIRECTIONS (REGULATED BY 40 CFR sec 180.940(a)(c)): Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1.0 – 5.0 fl. oz. per 4 gal. of 400 ppm hard water {(100 – 500 ppm active PAA and 450 - 2250 ppm active hydrogen peroxide)} {(or equivalent use dilution)} for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food so that little or no residue remains. Do not rinse.

For articles too large for immersing, apply a use solution of 1.0-5.0 fl. oz. per 4 gal. of 400 ppm hard water $\{(100-500 \text{ ppm active PAA and } 450 - 2250 \text{ ppm active hydrogen peroxide})\}$ $\{(\text{or equivalent use dilution})\}$ to sanitize hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Surfaces must remain visibly wet for at least 1 minute. Allow sanitized surfaces to adequately drain before contact with food so that little or no residue remains. Do not rinse. Prepare a fresh solution daily or when visibly dirty. For mechanical application, use solution must not be reused for sanitizing applications.

SANITIZING OF FOOD PROCESSING EQUIPMENT, {DAIRY EQUIPMENT,} AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: {1.} Turn off refrigeration. (*Note: Use this direction only if applicable.*) {2.} Pre-flushed or pre-scraped and, when necessary, presoaked equipment to remove visible food particles. {3.} Equipment must be washed with a detergent compatible with surfaces to be cleaned and rinsed with potable water before sanitizing. {4.} Apply a solution of 1.0 – 5.0 fl. oz. per 4 gal. of 400 ppm hard water {(100 – 500 ppm active PAA and 450 - 2250 ppm active hydrogen peroxide)} {(or equivalent use dilution)} of this product by coarse pump or trigger spray device, direct pouring or by recirculating through the system. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain visibly wet for at least 1 minute. { 5.} Drain thoroughly before putting equipment in service or contact with food/liquid. Do not rinse. Return machine to service. { 6.} Prepare a fresh solution daily or when visibly dirty.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYOR BELTS: Pre-clean by removing visible food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water and then rinse equipment with a sanitizing solution. During processing apply 1.0 – 5.0 fl. oz. per 4 gal. of 400 ppm hard water {(100 – 500 ppm active PAA and 450 - 2250 ppm active hydrogen peroxide)} {(or equivalent use dilution)} of this product to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment. Allow treated surfaces to remain visibly wet for at least 1 minute. Conveyors and other equipment must be free of product when applying this coarse spray.

FOR SANITIZATION OF MEAT AND POULTRY PLANTS: This product can be used in Federally inspected Meat and Poultry facilities as a sanitizer. Prior to sanitizing, remove visible food particles, then wash with a detergent solution, followed by a potable water rinse. Sanitize with a concentration of 1.0 - 5.0 fl. oz. per 4 gal. of 400 ppm hard water $\{(100 - 500 \text{ ppm active PAA and } 450 - 2250 \text{ ppm active hydrogen peroxide})\}$ ((or equivalent use dilution)). Use immersion, coarse spray or circulation techniques appropriate for the equipment. All treated surfaces must be exposed to sanitizing solutions must remain visibly wet for a period of at least 60 seconds or more if specified by a governing code. Drain any excess solution. Do not rinse.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS SURFACES IN FOOD CONTACT LOCATIONS: Prior to application, pre-clean equipment to remove visible food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or a cleaner compatible with surfaces to be cleaned, followed by a potable water rinse before applications of the sanitizing solution.

This peroxyacetic acid sanitizer is recommended for use on precleaned surfaces such as equipment, pipelines, tanks, vats, filters, evaporators, pasteurizers, and aseptic equipment in dairies, breweries, wineries, beverage and food processing/packing plants, egg processing/packing equipment surfaces. This product is effective as a sanitizer when solution is prepared in a use solution of 1.0 - 5.0 fl. oz. per 4 gal. of 400 ppm hard water $\{(100 - 500 \text{ ppm active PAA} \text{ and } 450 - 2250 \text{ ppm active hydrogen peroxide})\}$ {(or equivalent use dilution)}in water of 400 ppm hard water. This product has demonstrated 99.999% reduction of organisms after 60 seconds exposure period in the AOAC Germicidal Detergent Sanitizing Action of Disinfectants study.

Note: FOR MECHANICAL OPERATIONS: prepared use solutions may not be reused for sanitizing but may be reused for other purposes such as cleaning.

FOR MANUAL OPERATIONS: fresh sanitizing solutions must be prepared daily or more often if the solutions becomes diluted or soiled.

GLOVE DIP/SPRAY SANITIZER DIRECTIONS: To reduce cross contamination from area to area in animals areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed plastic, latex or other synthetic rubber gloves thoroughly to ensure sanitizing solution covers the exterior surfaces of the gloves prior to usage. For spray applications, use a coarse spray device. Do not let sanitizing solution come into contact with exposed skin. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitizing solution by adding 1.0 – 5.0 fl. oz. per 4 gal. of 400 ppm hard water {(100 – 500 ppm active PAA and 450 - 2250 ppm active hydrogen peroxide)} {(or equivalent use dilution)} in water of 400 ppm hard water. Prepare a fresh solution daily or when visibly dirty.

FINAL SANITIZING BOTTLE RINSE: This product may be used as a final sanitizer rinse, followed by adequate drying or draining for pre-cleaned returnable or non-returnable bottles at 1.0 - 5.0 fl. oz. per 4 gal. of 400 ppm hard water { $(100 - 500 \text{ ppm active PAA and } 450 - 2250 \text{ ppm active hydrogen peroxide})} {(or equivalent use dilution)} in water of 400 ppm hard water.$

FRUIT AND VEGETABLE WATER TREATMENT:

This product may be used to help control spoilage or decay-causing bacteria and fungi in water or ice that contacts raw, unprocessed fruits and vegetables in commercial operations and packinghouses. For the target commodity, use continuous spray (coarse spray) or submerge for a 1 minute contact time using a solution containing 0.20 - 0.55 fl. oz. of this product per gallon of 400 ppm hard water (78 – 215 ppm active PAA). Adjust dose as necessary to obtain satisfactory efficacy. Remove excess water or allow to drain. If using the submersion method, replace with a fresh solution as necessary, or when it becomes visibly soiled. A final potable water rinse is not necessary.

NON-FOOD CONTACT SANITIZING PERFORMANCE: This product is an effective one step non-food contact sanitizer in 3 minutes at 2.56 oz. per 4 gal. of 400 ppm hard water {(250 ppm active PAA and 1125 ppm active Hydrogen Peroxide)} and 5% soil on hard, non-porous surfaces against: *Staphylococcus aureus* {(ATCC 6538)}, *Klebsiella pneumoniae* {(ATCC 4352)}.

NON-FOOD CONTACT SANITIZING DIRECTIONS

NON-FOOD CONTACT SANITIZING: Pre-clean visibly soiled surfaces. Add 0.64 - 1.28 fl. oz. of this product per gal. of 400 ppm hard water $\{(250 - 500 \text{ ppm active PAA and } 1,125 - 2,250 \text{ ppm active Hydrogen Peroxide})\}$ $\{(\text{or equivalent use dilution})\}$. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain visibly wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty.

NON-FOOD CONTACT SANITIZING WITH FOAMING AGENT: Pre-clean visibly soiled surfaces. Add 0.64 – 1.28 fl. oz. of this product to 0.3 – 1.2 fl. oz. of KC-HYPOFOAM per gal. of 400 ppm hard water {(250 - 500 ppm active PAA and 1,125 – 2,250 ppm active Hydrogen Peroxide)} {(or equivalent use dilution)}. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump, coarse pump or trigger spray device. For spray applications, spray 6-8 inches from surface. Do not breathe spray. Treated surfaces must remain visibly wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty. Do not mix other foam additives to the sanitizing solution, KC-HYPOFOAM is the only approved product that may be used.

ENTRYWAY SANITIZING SYSTEMS: To reduce cross contamination from area to area, set the system to deliver 0.64 - 1.28 fl. oz. of this product to 0.3 - 1.2 fl. oz. of KC-HYPOFOAM per gallon of 400 ppm hard water { $(250 - 500 \text{ ppm active PAA} \text{ and } 1,125 - 2,250 \text{ ppm active hydrogen peroxide})} {(or equivalent use dilution)} on pre-cleaned floors. The foam must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor so that equipment and footwear may pass through the sanitizing solution. Equipment and footwear should be visibly free of soil. Treated surfaces must remain visibly wet for 3 minutes. Prepare a fresh solution daily or when visibly dirty. Do not mix other foam additives to the sanitizing solution, KC-HYPOFOAM is the only approved product that may be used.$

NON-PUBLIC HEALTH CLEANING VIA FOGGING IN FILLING, PACKAGING, AND DISPENSING ROOMS OR AREAS: Not a use registered by California. This product can be applied by fogging to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the post-harvest process.

Ensure room is properly ventilated. Vacate all personnel from room during fogging and for a minimum of 2 hours after fogging. Ensure there is no strong odor characteristic of acetic acid before having personnel return to work area. Do no enter room until hydrogen peroxide concentrations are correctly tested and are below 1 ppm on a time weighted average.

Fog area using one part of a 0.12% solution of this product (1.0-1.3 fl. oz. of this product per 4 gallons of water) per 1000 cu. ft. of room volume. Allow surfaces to drain thoroughly before operations are resumed.

ALL SURFACES MUST BE CLEANED AND DISINFECTED IN ACCORDANCE WITH LABEL DIRECTIONS PRIOR TO FOGGING.

NON-PUBLIC HEALTH CLEANING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS USING FOGGING DEVICES:

Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After disinfecting, fog desired areas using 1 quart per 1,000 cubic ft. of room area with a solution containing 3.0 fl. oz. of product per gal. of 400 ppm hard water {(1,200 ppm PAA active)}. Do not breathe spray mist. Wear a minimum of NIOSH-approved respirator (84A) with particulate filter or combination chemical cartridge with particulate filter with any N, R, or P filter when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. When fogging is complete, ventilate buildings and other closed spaces. All food contact surfaces must be sanitized with an EPA registered food contact sanitizer solution prior to use. All food contact surfaces must be thoroughly rinsed with potable water prior to sanitizing.

Note: The fog generated is irritating to the eyes, skin, and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a minimum of a filtering face piece NIOSH approved respirator (TC-84A) with any N, R, or P filter, goggles, long sleeves, gloves, and long pants.

REVERSE OSMOSIS (RO), ULTRA FILTRATION (UF) AND OTHER MEMBRANE CLEANING: This product may be used in the cleaning of ultra-filtration (UF) and reverse osmosis (RO) membranes and their associated piping systems. This product may be added continuously in food, beverage, and drinking water systems for RO (reverse osmosis) systems only in accordance with the instructions below. This not for use in kidney dialysis equipment. This product may not totally eliminate all vegetative microorganisms in RO or NF or UF membranes and their associated piping systems due to their construction or assembly but can be relied upon to reduce the number of microorganisms to acceptable levels when used as directed. Prior to using this product check with membrane manufacturer to confirm compatibility of membranes with various types or concentration of peroxyacetic acid solutions.

Batch Cleaning of NF, UF and RO Systems: Isolate incompatible equipment, such as carbon filters and ion exchangers. Clean system with an appropriate cleaner and follow with RO permeate water or potable water. Remove mineral deposits, if necessary, with an acidic cleaner, and rinse as before. Fill entire system with water and add up to 1.1% of this product by volume (620 ppm peroxy acetic acid) for heavily fouled systems. The typical sanitization use solution dosing of this product is 1-2 fl. oz. per 5 gallons of water (94 – 190 ppm peroxyacetic acid). Recirculate the cleaning solution through the piping and membrane system at 20° C for 10 minutes minimum, or up to 4 hours, depending on the severity of cleaning to be done. Open and close process valves and solenoids to be sure all parts are in contact with the solution. For occasional intermittent feed, do not exceed 94 ppm active peroxyacetic acid, which equals 1 oz. of this product per 5 gallons of feed water. Do not use the intermittent feed method for on-line use in potable water or direct food contact systems. Rinse the system with RO permeate or potable water until residual peroxygen concentration is below 1 ppm.

RO Continuous or Intermittent Addition: For continuous addition methods for RO systems, use 2-5 ppm of active peroxyacetic acid, (41-100 ppm as product), which equals 2.0-5.1 fl. oz. of this product per 430 gallons of process water. For occasional intermittent feed, do not exceed 94 ppm active peroxyacetic acid, which equals 1.0 fl. oz. of this product per 5 gallons of feed water. Do not use the intermittent feed method for on-line use in potable water or direct food contact systems.

CONTROL OF SLIME FORMING BACTERIA IN RECIRCULATING AND COOLING WATER SYSTEMS (COOLING TOWERS, EVAPORATIVE CONDENSERS, PASTEURIZERS AND AIR WASHERS):

Severely fouled systems must be cleaned before adding this product. This product must be added in the water system directly, and not mixed with any other chemicals or additives. Discontinue the use of chlorine or bromine products prior to using this product. Contamination with other chemicals could result in product decomposition. Add this product at a point in the system where uniform mixing and even distribution will occur.

For slug treatment add 20.9 fl. oz. of this product per 1000 gallons of process water. Repeat as necessary until microbiological control is evident. Thereafter, to maintain control use 4.7 - 23.3 fl. oz. of this product per 1000 gallons of process water (2 -10 ppm of peroxyacetic acid) as a continuous treatment method. Continuous dosing methods usually require 4.7 - 20.9 fl. oz. per 1000 gallons of water (2-9 ppm peroxyacetic acid) as a continuous or intermittent slug treatment. Continuous dosing methods usually require 2 - 5 ppm active peroxyacetic acid (4.7 - 11.6 fl. oz. per 1000 gallons of process water) to achieve adequate control.

CLEANING: To remove sessile bacteria from cooling systems it is necessary to clean slime and slime-forming bacteria from the surfaces of all areas of water contact. This can be accomplished by treating the recycled water with 112 – 349 fl. oz of this product per 1000 gallons of water (48 -150 ppm active peroxyacetic acid) for 4-8 hours during normal tower operating cycles. This procedure can be used for online or offline cleaning. When finished, bleed down the system until the PAA level is <5-10 ppm, then normal chlorine or bromine or PAA treatments can begin. This treatment must be done at least once or twice each year depending on exposure conditions.

Air Washers: This product may be used to control bacteria and biofouling in industrial air washing/scrubbing systems. The air washer must have operational and effective mist elimination systems. Prior to use of this product, heavily fouled systems must be precleaned using the appropriate cleaner. Continuous dosing methods will require 2 - 7 ppm as peroxyacetic acid (2.0 - 7.0 fl. oz. of this) product per 430 gallons of process water) and intermittent dosing methods require 7 - 14 ppm as peroxyacetic acid (7.0 - 14.0 fl. oz. of this) product per 430 gallons of process water) depending on the type of system and the level of microbiological control desired.

Evaporated or Condensed Water: This product may be used to treat SWEET or COW water (e.g. condensate of whey) collected from evaporated or condensing water systems in food or dairy plants. Continuous dosing methods will require 2-7 ppm and intermittent dosing methods require 7-14 ppm (as peroxyacetic acid) as described in the previous paragraph, depending on the type of system and the level of microbiological control desired.

STORAGE AND DISPOSAL

STORAGE: <u>Never</u> return this product to the original container after it has been removed. Avoid all contaminants, especially dirt, caustic, reducing agents and metal. Contamination and impurities will reduce shelf life and can induce decomposition. In the case of a decomposition, isolate container, spray container with cool water and dilute this product with large volumes of water. Avoid damage to containers. Keep container closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 86°F.

PROCEDURES FOR LEAK OR SPILL: Stop leak if this can be done without risk. Shut off ignition sources: no flames, smoking, flares or spark producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted materials must not enter confined spaces.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or 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. If material has been spilled, an acceptable method of disposal is to dilute with at least 20 volumes of water followed by discharge into suitable treatment system in accordance with all local, state and federal environmental laws, rules, regulations, standards and other requirements. Because acceptable methods of disposal vary by location, regulatory agencies must be contacted prior to disposal. This product which is to be discarded, must be disposed of as hazardous water after contacting the appropriate local, state, or federal agency to determine proper procedures.

CONTAINER HANDLING:

Non-Refillable Container. Do not reuse or refill this container. Triple rinse container {(or equivalent)} promptly after emptying. Triple rinse as follows: Fill the container ¼ full with water. Replace and tighten closures. Tip container on its side and roll it back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat this procedure two more times. Then offer for recycling if available or puncture and dispose of in a sanitary landfill, or by incineration.

{SPANISH ADVISORY STATEMENTS}

(Note to Reviewer: This statement is optional except when used on labels with agricultural uses.)

{SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.

IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.}

EPA Reg. No. 63679-X EPA Est. No.

GRAPHICS AND ICONS

(**Note to Reviewer:** The following logos may be used only if the registrant and/or supplemental registrant has obtained a Kosher/NSF listing. Allowed on back or side panel only.)





{NSF Logo} {NSF Listed} {(Insert 6-Digit NSF Listing Number here)}