

65072-9

09/28/2005

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY



U.S. ENVIRONMENTAL PROTECTION AGENCY  
Office of Pesticide Programs  
Antimicrobial Division (7510C)  
1200 Pennsylvania Ave. NW  
Washington, D.C. 20460

EPA Reg. Number: 65072-9  
Date of Issuance: SEP 28 2005

Term of Issuance: Conditional

Name of Pesticide Product: 9035

NOTICE OF PESTICIDE:  
 Registration  
 Reregistration  
(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):  
ChemStation International, Inc.  
3400 Encrete Lane  
Dayton, OH 45439

Note: Changes in labeling 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 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.

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 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; and submit acceptable responses required for reregistration of your product under FIFRA section 4.
2. Make the following label changes:
  - a. Revise the EPA Registration Number to read, "EPA Reg. No." 65072-9".
3. Submit two (2) copies of the revised final printed label for the record.

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 this product constitutes acceptance of these conditions.

A stamped label is enclosed for your records. If you have any questions regarding this letter, please contact Zenobia Jones at (703) 308-6198.

Signature of Approving Official:  
*Velma Noble*  
Velma Noble  
Product Manager 31  
Regulatory Management Branch I  
Antimicrobials Division (7510C)

Date: SEP 28 2005

CONCURRENCES

SURNAME	DATE						
<i>Zenobia Jones</i>	<i>09-21-05</i>						

**PRECAUTIONARY STATEMENTS**  
**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**  
**DANGER: Corrosive.** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Wear protective clothing, eyewear (goggles, face shield or safety glasses) and protective gloves (rubber, chemical resistant). Harmful if swallowed. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse.

**FIRST AID**  
**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after first 5 minutes, then continue rinsing eye.  
**IF ON SKIN:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.  
**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. 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.  
**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling poison control center or doctor or going for treatment.

**ENVIRONMENTAL HAZARDS**  
 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 to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

**STORAGE AND DISPOSAL**  
 Do not contaminate water, food, or feed by storage or disposal.  
**PESTICIDE STORAGE:** 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.

**FOR INSTITUTIONAL AND INDUSTRIAL USE**  
 9035 is a multi-purpose no-rinse acid cleaner and food contact surface sanitizer for dairies, dairy barns, cheese factories, breweries, food, meat, poultry, egg and seafood processing, farms, wineries, beverage plants, food handling and process areas, restaurants, bars and institutional kitchen use. Milkstone and scale can build up on pipelines, storage tanks, tank trucks, silos and processing equipment in the dairy industry. Use of this product will remove milkstone and scale from dairy and cheese making equipment and help maintain the efficiency of the operation as well as eliminate bacterial growth. 9035 not only sanitizes but also removes lime and scale in breweries and bottle washing. 9035 meets AOAC Germicidal & Detergent standards for previously cleaned food-contact surfaces. Use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area. Use on filling equipment to reduce bacteria associated with condensation on equipment and pipes.



**NO-RINSE ACID CLEANER - SANITIZER**  
**FOOD CONTACT SURFACE SANITIZER**

For Food, Dairy, Beverage, Meat, Poultry, Egg and Seafood Processing and Farm Use

Removes Milkstone

Active Ingredients:

Octyl decyl dimethyl ammonium chloride	.... 2.295%
Dioctyl dimethyl ammonium chloride	..... 0.918%
Didecyl dimethyl ammonium chloride	..... 1.377%
Alkyl (C <sub>12</sub> , 50%; C <sub>14</sub> , 40%; C <sub>16</sub> , 10%)	
dimethyl benzyl ammonium chloride	..... 3.060%
Other Ingredients	..... 92.350%
Total	..... 100.000%

**KEEP OUT OF REACH OF CHILDREN**  
**DANGER PELIGRO**

**MANUFACTURED BY:**  
 ChemStation International, Inc.  
 3400 Concrete Lane, Dayton OH 45439  
 (937) 294-8255

**EPA Registration No.** 65072-... (In the original)  
**EPA Establishment No.** 665072-OH-005  
**Net Contents:** \_\_\_\_\_

9035 is an effective food contact sanitizer at 1-2 oz. per 4 gallons of water (or equivalent dilution) (150-300 ppm active quat) when evaluated by the AOAC Germicidal and Detergent Sanitizer Method in 500 ppm hard water (calculated as CaCO<sub>3</sub>) against:  
 Escherichia coli  
 Escherichia coli 0157:H7 (pathogenic strain)  
 Listeria monocytogenes  
 Salmonella choleraesuis  
 Shigella sonnei  
 Staphylococcus aureus  
 Vibrio cholerae  
 Yersinia enterocolitica

9035 is an effective food contact sanitizer at 2 oz. per 4 gallons of water (or equivalent dilution) (300 ppm active quat) when evaluated by the AOAC Germicidal and Detergent Sanitizer Method in 500 ppm hard water (calculated as CaCO<sub>3</sub>) against:  
 Campylobacter jejuni

**GRADE A PASTEURIZED MILK ORDINANCE:**  
 At 1 - 2 oz. per 4 gallons of water (150 - 300 ppm active quat), 9035 fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance revised 1999 of the U.S. Public Health Services.

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

9035 is an acid cleaner sanitizer for use on food processing and dairy equipment in water up to 500 ppm hardness (as CaCO<sub>3</sub>). For all equipment a preliminary cleaning is required before sanitizing.

Before use in federally inspected meat and poultry food processing plants and dairies, food products under the aging materials must be removed from the room and carefully protected.

**DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES REGULATED BY 21 CFR sec. 178.1010, FOOD CONTACT SURFACES, BULK MILK TANKS, STORAGE TANKS, or HARD, NONPOROUS SURFACES AND EQUIPMENT IN FOOD, DAIRY, BEVERAGE, MEAT, POULTRY, EGG, AND SEAFOOD PROCESSING PLANTS:**

Remove gross filth and soil by preflush or prescrape or, when necessary, by presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Apply a use-solution of 1-2 1/2 oz. of 9035 per 4 gallons of water (150-400 ppm quat) to precleaned hard surfaces, thoroughly wetting surfaces with a cloth, sponge, coarse sprayer or by immersion. Treated surfaces must remain wet for at least 60 seconds (one minute) followed by adequate draining and air drying. Do not rinse. Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded or soiled. For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for cleaning.

**TO SANITIZE DAIRY PRODUCT DISPENSING EQUIPMENT or BEVERAGE DISPENSING EQUIPMENT:**

Remove gross filth and soil by preflush or prescrape or, when necessary, by presoak. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Fill equipment with a solution of 1-2 1/2 oz. of 9035 per 4 gallons of water (150-400 ppm quat). Allow solution to remain in equipment for at least 60 seconds. Drain thoroughly before reuse and allow to air dry. Do not rinse. For removable parts, immerse in use-solution for at least 60 seconds. Allow to air dry. Do not rinse. For items too large to sanitize by immersion, apply use-solution by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds. Drain thoroughly before reuse. Allow to air dry. Do not rinse.

**TO SANITIZE SANITARY FILLING EQUIPMENT:**

Use to sanitize bottles or cans in the final rinse application. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of 1-2 1/2 oz. of 9035 per 4 gallons of water (150-400 ppm quat) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse and allow to air dry. Do not rinse.

**WISCONSIN STATE BOARD OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS:**

Scrape and pre-wash utensils and glasses whenever possible. Wash with a good detergent or compatible cleaner. Rinse with clean water. Sanitize in a use-solution of 1-2 1/2 oz. of 9035 per 4 gallons of water (150-400 ppm quat). Immerse all utensils for at least 20 minutes or for contact time specified by governing sanitary code. Place sanitized utensils on a rack or drain board to air-dry. NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

**U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS CLEANING AND SANITIZING:**

Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil. Thoroughly wash equipment and utensils in hot detergent solution. Rinse utensils and equipment thoroughly with clean water. Sanitize equipment and utensils by immersion in a use solution of 1-2 1/2 oz. of 9035 per 4 gallons of water (150-400 ppm quat) for at least 60 seconds at a temperature of 75°F. For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1-2 1/2 oz. of 9035 per 4 gallons of water (150-400 ppm quat) by rinsing, spraying or swabbing until thoroughly wet. Allow sanitized surfaces to drain and air dry. Do not rinse.

**COMMENTS**  
 Expiration Date:  
**SEP 28 2005**

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 65072-9