

PH 32 65434-1

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US ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (TS-767) WASHINGTON, DC 20460 NOTICE OF PESTICIDE: <input checked="" type="checkbox"/> REGISTRATION <input type="checkbox"/> REREGISTRATION <i>(Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended)</i>	EPA REGISTRATION NO. 65434-1	DATE OF ISSUANCE July 2, 1992
	TERM OF ISSUANCE	
	NAME OF PESTICIDE PRODUCT Equipment Sanitizer	

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Dairy Clean Products, Inc.
 5693 Donegal Court
 Shoreview, MN 55126

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/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. Add the phrase, "EPA Registration No. 65434-1" to your label before you release the product for shipment.
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.
4. The revised Confidential Statement of Formula dated 6-3-92 and in which you use 51.5 pounds of 12.5% Sodium hypochlorite for a 100 pound total weight, would be acceptable. To be in compliance with PR Notice 91-2, however, the label claim (6.4%) for this product should be the nominal concentration. The nominal concentration should be

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL	DATE
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bracketed by the upper and lower certified limits. You should, therefore, submit a revised Confidential Statement of Formula and change your lower certified limit to 4.8% which is in compliance with PR Notice 91-2. Certified limits for this product should be 8.0% upper and 4.8% lower.

5. It has been noted in the subject product's registration file that you have applied to USDA for approval for the following statement:

"Authorized for use in federally inspected dairy, meat, poultry, and food egg plants."

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.

Sincerely,



Ruth G. Douglas
Product Manager (32)
Antimicrobial Program Branch
Registration Division (H7504C)

Enclosures

PM 32

65434-1

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FRONT PANEL

EQUIPMENT SANITIZER

ACTIVE INGREDIENT:

Sodium Hypochlorite. . . . 6.4%

INERT INGREDIENTS: 93.6%

KEEP OUT OF REACH OF CHILDREN
DANGER

STATEMENT OF PRACTICAL TREATMENT (FIRST AID)

IF CONTACT WITH EYES OCCURS, flush out with water for at least 15 minutes. Get prompt medical attention.

IF CONTACT WITH SKIN OCCURS, wash with plenty of soap and water.

IF SWALLOWED, drink large quantities of water. Do not induce vomiting. Call a physician or poison control center immediately.

(See additional precautions on inside panel.)

Net Contents:

DAIRY CLEAN PRODUCTS, INC.
St. Paul, MN 55116

EPA Reg. No. 65434-1 EPA Est. 62137-MN-1

Authorized for use in federally inspected
meat, poultry, and food egg plants.

ACCEPTED
with COMMENTS
in EPA Letter Docket

JUL 2 1980

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

65434-1

BEST AVAILABLE COPY

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PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS

... irritative... cause severe skin and eye irritation... chemical burns to broken skin... Causes eye damage. Wear safety glasses or goggles and rubber gloves when handling this product. Wear a face hooding. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

ENVIRONMENTAL HAZARDS

This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or public waterways unless this product is specifically identified and addressed in an NPDES permit. Do not discharge effluent containing this product to sewer systems without previously notifying the local treatment plant authority. For guidance, contact your State Water Pollution Control Regional Office of the U.S. Environmental Protection Agency.

PHYSICAL AND CHEMICAL HAZARDS

... irritative... cause severe skin and eye irritation... chemical burns to broken skin... Causes eye damage. Wear safety glasses or goggles and rubber gloves when handling this product. Wear a face hooding. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

STORAGE AND LABELING

... irritative... cause severe skin and eye irritation... chemical burns to broken skin... Causes eye damage. Wear safety glasses or goggles and rubber gloves when handling this product. Wear a face hooding. Avoid breathing vapors. Vacate poorly ventilated areas as soon as possible. Do not return until strong odors have dissipated.

DO NOT MIX WITH ANYTHING BUT WATER

ACCEPTED
with COMMENTS
in EPA Letter Dated:

2 1990

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

65434-1

BEST AVAILABLE COPY

5075

SIDE PANEL

DIRECTIONS FOR USE

1. Preparation of solution of available chlorine. (See Table of Proportions, available chlorine.)

NOTE: This product degrades with age. Use a chlorine test kit as a check, as necessary, to obtain the required level of available chlorine.

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

RINSE METHOD - A solution of 100 ppm available chlorine may be used in the sanitizing solution if a chlorine test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 4 oz. of this product with 10 gallons of water to provide approximately 100 ppm available chlorine by weight.

2. Immerse equipment and surfaces to be sanitized in the sanitizing solution for a minimum of 10 minutes. If sanitizing solution is used, the sanitizing solution should be tested for available chlorine at least 10 minutes before use. If sanitizing solution is used, the sanitizing solution should be tested for available chlorine at least 10 minutes before use. The sanitizing solution should be tested for available chlorine at least 10 minutes before use. The sanitizing solution should be tested for available chlorine at least 10 minutes before use.

3. Rinse equipment and surfaces with clean water. Do not use soap or detergent. Do not use for food contact surfaces.

SANITIZATION OF POROUS FOOD CONTACT SURFACES

RINSE METHOD - Prepare a 100 ppm sanitizing solution by thoroughly mixing 1 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 4 oz. of this product with 10 gallons of water to provide approximately 100 ppm available chlorine by weight. Immerse porous food contact surfaces in the sanitizing solution for a minimum of 10 minutes. Rinse thoroughly with clean water. Do not use for food contact surfaces.

TABLE OF PROPORTIONS - AVAILABLE CHLORINE:

100 ppm	10 gal. water
50 ppm	20 gal. water

ACCEPTED with COMMENTS to EPA Letter Dated

JUL 2 1972

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

65434-1

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