MAY 1 3 2003

Ms. Cristina N. Griffin
Delta Analytical Corporation
7910 Woodmont Avenue, Suite 1000
Bethesda, Maryland 20814

Subject:

Equipment Sanitizer Disinfectant-Sanitizer

EPA Registration Number 65434-1

Application Date: 3/24/03 Receipt Date: 4/1/03

Dear Ms. Griffin:

The following amendment, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended, is acceptable with the conditions listed below:

- To revise the "First Aid" statement in accordance with PR Notice 2001-1.
- Update the "Environmental Hazards" Statement

Conditions

- 1. Under the "First Aid' Statement place the Hot Line Number.
- 2. On the front panel, change the word "Net" to read: "Net Content" or "Net Weight".

General Comments

A stamped copy of the accepted labeling is enclosed. Submit three (3) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

If you have any questions regarding this letter, please contact Delores Williams at (703) 308-6372.

Sincerely,

Robert S. Brennis Product Manager 32

Regulatory Management Branch II

SYMBOL SURNAME DATE

EPA Form 1320-1A (1/90)

Printed on Recycled Paper

OFFICIAL FILE COP

[FRONT PANEL]

EQUIPMENT SANITIZER DISINFECTANT - SANITIZER

EPA Reg. No. 65434-1

EPA Est. No. 70271-MN-1

KEEP OUT OF REACH OF CHILDREN

DANGER

	FIRST AID Introl center or doctor immediately for treatment advice. Have the product let with you when you call a poison control center, or when going for
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.
If on Skin or Clothing:	 Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.
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
Note to physicia	n: Probable mucosal damage may contraindicate the use of gastric lavage.

See [side] [back] panel for additional precautions.

N	lei	t		

ACCEPTED with COMMENTS EPA Letter Dated:

MAY | 3 2003

Under the Federal Insecticide, Fund to the winderesticide Act as anison of the pesticide, registered under EPA Reg. No.

65434-1

g:\kik\dairyclean\epa01c.label.wpd

[SIDE PANEL]

PRECAUTIONARY STATEMENTS Hazards to Humans and Domestic Animals

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

[In accordance with PR notice 95-1, the Environmental Hazards statement is only required for containers 5 gallons and larger.]

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 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.

PHYSICAL OR CHEMICAL HAZARDS

STRONG OXIDIZING AGENT: Mix only with water according to label directions. Mixing this product with chemicals e.g. ammonia, acids, detergents, etc.) or organic matter (e.g. urine, feces, etc.) will release chlorine gas which is irritating to eyes, lungs and mucous membranes.

STORAGE AND DISPOSAL

Store this product in a cool dry area, away from direct sunlight and heat to avoid deterioration. In case of spill, flood areas with large quantities of water. Product or rinsates that cannot be used should be diluted with water before disposal in a sanitary sewer. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. Do not contaminate food or feed by storage, disposal or cleaning of equipment. Do not reuse container but place in trash collection. Rinse empty container throughly with water and either return to manufacturer or discard by placing this container in trash collection or burying in an approved landfill.

DO NOT MIX WITH ANYTHING BUT WATER.

Dairy Clean Products, Inc. P.O. Box 2633 St. Paul, MN 55126 [SIDE PANEL]

TABLE OF PROPORTIONS AVAILABLE CHLORINE

600 ppm - 12 ozs. in 10 gals. water 200 ppm - 4 ozs. in 10 gals. water

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

DIRECTIONS FOR USE

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

NOTE: This product degrades with age. Use a chlorine test kit and increase dosage, 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 chorine 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 throughly mixing 2 oz. of this product with 10 gallons of water. If no test kit is available, prepare a sanitizing solution by throughly mixing 4 oz. of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces throughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish a 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning but may not be reused for sanitizing purposes.

SANITIZATION OF POROUS FOOD CONTACT SURFACES

RINSE METHOD -- Prepare a solution of 600 ppm solution by throughly mixing 12 oz. of this product with 10 gallons of water. Clean surfaces in the normal manner. Rinse all surfaces thoroughly with the 600 ppm solution, maintaining contact with the sanitizer for at least 2 minutes. Prepare a 200 ppm sanitizing solution by throughly mixing 4 oz. of this product with 10 gallons of water. Prior to using equipment, rinse all surfaces with 10 gallons of water. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.