

US ENVIRONMENTAL PROTECTION AGENCY OFFICE OF PESTICIDES PROGRAMS REGISTRATION DIVISION (TS-767) WASHINGTON, DC 20460 NOTICE OF PESTICIDE: <input type="checkbox"/> REGISTRATION <input checked="" type="checkbox"/> REREGISTRATION <i>(Under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended)</i>	EPA REGISTRATION NO. 65481-1	DATE OF ISSUANCE SEP 30 1993
	TERM OF ISSUANCE	
	NAME OF PESTICIDE PRODUCT Hi-lex 6-40 Disinfectant-Sanitizer	

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Hi-lex Corporation
 990 Apollo Road
 Eagan, Minnesota 55121

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.

Based on your response to the Reregistration Eligibility Document, EPA has reregistered the above named product subject to the comments recorded in the succeeding paragraph. This action is taken under the authority of section 4(g)(2)(C) of the Federal Insecticide, Fungicide, and Rodenticide Act, as amended. Reregistration under this section does not eliminate the need for continual reassessment of pesticides. EPA may require submission of data at any time to maintain the registration of your product.

Submit a corrected CSF (for inclusion in the product file) with the upper and lower certified limits for water under Column 14 changed to 50.0% and 47.0% respectively.

A stamped copy of the product label is enclosed for your records.

Submit one copy of the final printed labeling before releasing the product in channels of trade with the revised labeling.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL	DATE
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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.



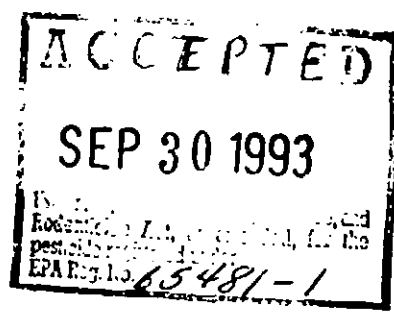
Ruth G. Douglas
Product Manager 32
Antimicrobial Program Branch
Registration Division (H-7504C)

Enclosure

FRONT PANÉL

Hi-lex 6-40
DISINFECTANT-SANITIZER

FARM - DAIRY
RESTAURANT
FOOD PROCESSING PLANT



ACTIVE INGREDIENT BY WT.:
Sodium Hypochlorite. . . . 6.40%
INERT INGREDIENTS:93.60%
TOTAL:. 100.00%

KEEP OUT OF REACH OF CHILDREN
DANGER

STATEMENT OF PRACTICAL TREATMENT (FIRST AID)

IF CONTACT WITH EYES OCCURS, flush 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 side panel for additional precautions.)

Net Contents:

Hi-lex Corporation
990 Apollo Road . Eagan, MN 55121

EPA. Reg. No. 65481-1 EPA. Est. 65481-MN-1

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



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.

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 sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the U.S. Environmental Protection Agency.

✓ 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.

SIDE PANEL

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.

TO SANITIZE NONPOROUS FOOD CONTACT SURFACES: Prepare a sanitizing solution by thoroughly mixing 1 oz. 6-40 with 2½ gallons of water to provide approximately 200 ppm available chlorine by weight. Clean all surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for a least 2 minutes. Do no rinse equipment with water after treatment and do not soak equipment overnight.

BEST AVAILABLE COPY

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TO SANITIZE MILKING EQUIPMENT: Prepare sanitizing solution as above immediately prior to use. All surfaces to be sanitized should be properly cleaned before application of chlorine solution. Milking utensils should be submerged in the 6-40 solution for at least 2 minutes and allowed to drain. Do not rinse equipment with water after treatment.

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

TO SANITIZE POROUS FOOD CONTACT SURFACES - Prepare a 600 ppm solution by thoroughly mixing 3 ozs. 6-40 with 2½ 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 thoroughly mixing 1 oz. 6-40 with 2½ gallons of water. Prior to using equipment, rinse all surfaces with the 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

PROPORTIONS FOR DILUTION OF 6-40

- 200 ppm: 1 oz. (2 tablespoons) - 2½ gals. of water
- 600 ppm: 3 ozs. (6 tablespoons) - 2½ gals. of water

RESTAURANTS, TAVERNS, SODA FOUNTAINS, DAIRIES, ETC.

DIRECTIONS FOR SANITIZING EATING AND DRINKING UTENSILS:

Prepare sanitizing solution immediately prior to use.

1. Scrape and prewash utensils and glass whenever possible.
2. Wash with good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in solution of 1 oz. to 2½ gallons of water. (200 ppm)
5. Immerse utensils at least 2 minutes or for contact time specified by governing sanitary code
6. Do not reuse sanitizing solution.

✓ 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. Do not contaminate food or feed by storage, disposal or cleaning of equipment. Do not reuse container but place in trash collection.

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