

PM

32

65481-1

page 1 of 4

Please read instructions on reverse before completing form.

Form Approved. OMB No. 2070-0060. Approval expires 2-28-95



United States  
Environmental Protection Agency  
Washington, DC 20460

Registration  
 Amendment  
 Other

OPP Identifier Number  
222057

Application for Pesticide - Section I

1. Company/Product Number 65481-1	2. EPA Product Manager R. Douglas	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Hi-lex 6-40 Disinfectant-Sanitizer	PM# 32	
5. Name and Address of Applicant (Include ZIP Code) Hi-lex Corporation 990 Apollo Road Sagan, MN 55121 <input type="checkbox"/> Check if this is a new address	6. Expedited Review. In accordance with FIFRA Section 3(c)(3) (b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No. _____ Product Name _____	

Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

Explanation: Use additional page(s) if necessary. (For section I and Section II.)

Amendment of Effluent Discharge Labeling Statement per PR Notice 93-10.

Section - III

1. Material This Product Will Be Packaged In:				2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes* <input type="checkbox"/> No	Unit Packaging <input type="checkbox"/> Yes <input type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Metal <input type="checkbox"/> Plastic <input type="checkbox"/> Glass <input type="checkbox"/> Paper <input type="checkbox"/> Other (Specify) _____		
* Certification must be submitted		If "Yes" Unit Packaging wgt. No. per container	If "Yes" Package wgt. No. per container		
3. Location of Net Contents Information <input type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container	5. Location of Label Directions <input type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product		
6. Manner in Which Label is Affixed to Product <input type="checkbox"/> Lithograph <input type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled			<input type="checkbox"/> Other _____		

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Jacqueline A. Hogue	Title Agent	Telephone No. (include Area Code) (540) 735-8228
2. Signature <i>Jacqueline A. Hogue</i>		3. Title President
4. Typed Name Thomas J. Gates		5. Date 9/25/95
Certification I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.		6. Date Application Received (Stamped)

2 7 4

FRONT PANEL

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 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 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 not rinse equipment with water after treatment and do not soak equipment overnight.

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.