70299-9

06 21 2012



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

WASHINGTON, D.C. 20460

JUN 2 1 2012

OFFICE OF PREVENTION, PESTICIDES AND TOXIC SUBSTANCES

Ms. Donna Bishel Technical Director for, Biosafe Systems, LLC 22 Meadow Street East Hartford, CT 06108

Subject: SaniDate Ready to Use EPA Registration Number 70299-9 Your Notification Dated May 17, 2012 EPA Received Date May 22, 2012

The notification referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, FIFRA, as amended, to revise the Storage and Disposal statements as per PR Notice 2007-4, is acceptable.

The notification has been made part of the permanent file.

If you have questions concerning this letter, please contact Karen M. Leavy at (703)-308-6237.

Sincerely,

Marshall Swindell Product Manager 33 Regulatory Management Branch I Antimicrobials Division(7510P)

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	United States		jency		MB No. 2070-0060 Registration Amendment Other		9. Approval expires 2-28-95 OPP Identifier Number		
	Application for	r Pesticide - Sec	tion	1					
1. Company/Product Number 70299-9		2. EPA Product Manager Marshall Swindell			3	3. Proposed Classification √ None Restricted			
4. Company/Product (Name) SaniDate Ready To Use		PM# 33/Antimicrobia							
5. Name and Address of Applicant <i>(Include ZIF</i> BioSafe Systems, LLC 22 Meadow Street East Hartford, CT 06108	₽ Code)	6. Expedited Reveiw. In accordance with FIFRA Section 3(c)(3) (b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No.							
Check if this is a new address		Product Name							
	Se	ection - II							
Amendment - Explain below. Resubmission in response to Agency le Notification - Explain below. Explanation: Use additional page(s) if neces Notification of label change per PR Notice 2007- regulations at 40 CFR §§ 156.10, 156.140, 156.1	ssery. (For section I and 4. This notification is consi	Agency le "Me Too" Other - Ex Section II.)	tter dat Applica plain be	ation. Blow.	and the				
Formula for this product. I understand that it is a amended label is not consistent with the requirer FIFRA and I may be subject to enforcement action	ments of 40 CFR §§ 156.10								
	·	ctions 12 and 14 of FIFRA				duct ma			
1. Material This Product Will Be Packaged In:	Se	ction - III							
1. Material This Product Will Be Packaged In:	Se			2. Type of		iner al tic			
1. Material This Product Will Be Packaged In: Child-Resistant Packaging Yes Yes	Se ₩at Vat	ction - III er Soluble Packaging Yes No	A.		Contai Meta Plas Glas Pape	iner el tic ss			
1. Material This Product Will Be Packaged In: Child-Resistant Packaging Unit Packaging Yes Yes ✓ No ✓ * Certification must be submitted If "Yes" 3. Location of Net Contents Information	Se Wat Vgt. No. per vgt. container 4. Size(s) Retail Con	Ction - III er Soluble Packaging Yes No Yes" No. per kage wgt containe teiner	А. Эг		Contai Meta Plas Glas Pape Othe	iner al tic s er er (Spe ections	ocify)		
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EPA Form 8570-1 (Rev. 3-94) Previous editions are obsolete.

Bi@Safe Systems

22 Meadow Street East Hartford, CT 06108 Phone: 860.290.8890 Fax: 860.290.8802 Solutions@BioSafeSystems.com www.biosafesystems.com

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May 18, 2012

Marshall Swindell Product Manager 33 Antimicrobial Division (7504P) Office of Pesticide Products U.S. Environmental Protection Agency Room S-4900, One Potomac Yard 2777 South Crystal Drive Arlington, VA 22202-4501

RE: SaniDate Ready To Use EPA Registration No. 70299-9

Notification to update Storage and Disposal per PRN 2007-4

Dear Mr. Swindell:

BioSafe Systems hereby submits the enclosed notification to revise the Storage and Disposal Statements per PRN 2007-4 for the afore-mentioned product. No other label changes have been made.

Enclosed with this submission you will find the following:

- 1) Notification form;
- 2) One (1) copy of the revised label with all changes highlighted in redline;
- 3) Three (3) clean copies of the label.

This notification is to enact the following:

- Page 4 of the product label Addition of revised Storage and Disposal information.
- Page 7 of the product label Addition of revised Storage and Disposal information.

All of these changes are:

- a. Consistent with PR Notice 98-10 and 40 CFR Part 156; and
- b. Involve no change in the ingredients statement, signal word, use classification, precautionary statements, First Aid, physical/ chemical/ biological properties, storage and disposal, or directions for use advisory and mandatory language.
- c. Notification of label change per PR Notice 2007-4. This notification is consistent with the guidance in PR Notice 2007-4 and the requirements of EPA's regulations at 40 CFR §§ 156.10, 156.140, 156.144, 156.146, and 156.156. No other changes have been made to the labeling or the Confidential Statement of Formula for this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement to EPA. I further understand that if the

The BioSecurity Company

amended label is not consistent with the requirements of 40 CFR §§ 156.10, 156.140, 156.144, 156.146, and 156.156, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under sections 12 and 14 of FIFRA.

Please contact me directly if you have any questions or comments.

Sincerely, mau

Donna Bishel Technical Director for BioSafe Systems, LLC Direct dial (410) 878-7700; email <u>dbishel@biosafesystems.com</u>

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Ready to Use

(Alternate Brand Names: SaniDate Fruit and Vegetable Wash, OxiDate Ready To Use, ZeroTol Ready To Use, SaniDate Versatile Sanitizer)

Sublabel A: Commercial Directions for Use Sublabel B: Residential Directions for Use

Active Ingredient:

Hydrogen Peroxide	0.108%
Other Ingredients:	
Total:	100.00%

KEEP OUT OF REACH OF CHILDREN

See (back) (side) (inside) panel for directions for use.

EPA Registration No. 70299-9 **EPA Establishment No.** 68660-TX-001; 067441-IL-001, 60156-IL-001

Batch Code____

Sold by:

BioSafe Systems, LLC 22 Meadow Street East Hartford, CT 06108 888-273-3088

Net Contents: (32 fl oz, 2 liter, 1 and 5 gallon(s))

SaniDate[®] Ready to Use; EPA Reg. No. 70299-9 MASTER LABEL CLEAN COPY - Version (18) NOTIFICATION DATED May 15, 2012 Page 1 of 9

Sublabel A: Commercial Directions for Use

SURFACE SANITATION AND DEODORIZATION

SANIDATE® Ready to Use is an effective sanitizer against gram positive and gram negative bacteria (vegetative forms): Staphylococcus aureus and Klebsiella pneumoniae.

Use this product in general commercial environments to clean, sanitize, and deodorize inanimate surfaces, such as:

- Floors, walls, and other non-porous surfaces such as tables, chairs, counter tops, garbage cans/bins, bathroom fixtures, sinks, bed frames, shelves, racks, carts, tools, equipment, exterior of refrigerators, coolers, tile, and use sites listed on this label made of linoleum, vinvl. glazed porcelain, plastic (such as polyethylene), metal, stainless steel, or glass.
- Schools, colleges, industrial facilities, dietary areas, office buildings, recreational facilities, retail and wholesale establishments.
- Animal hospitals, veterinary clinics, animal life science laboratories, kennels, kennel runs, • cages, feeding and watering equipment, pet shops, zoos, pet animal quarters, poultry premises, trucks, hatcheries and live stock quarters.
- Greenhouses, farms, nurseries

SANITIZING AND DEODORIZING FOOD CONTACT SURFACES

SANIDATE[®] Ready to Use is an effective sanitizer and deodorizer against Staphylococcus aureus (Staph), Salmonella enterica (Salmonella) and Escherichia coli (E. coli) on hard, non-porous food contact surfaces and equipment. Use this product to sanitize and deodorize non-wooden cutting boards, sinks, countertops, tabletops, trays, pans, racks, platters, cans, produce cases, pasteurizers, aseptic equipment, vats, and tanks. SANIDATE® Ready to Use is an effective sanitizer for use in the washing, rinsing and sanitizing of conveyor, boxing or packing equipment, peelers, corers, de-boners, scrapers, collators, slicers, dicers, knives, and saws.

Use this product in the following commercial environments to clean, sanitize, and deodorize food cod contact surfaces:

- Dairies, wineries, breweries, and beverage plants
- Packing houses, food processing plants and farms •
- Meat, meat products, milk and dairy processing, packing, and rendering plants •
- Seafood, poultry and egg processing/packing plants
- Fruit and vegetable processing/packing plants .
- Grocery stores, supermarkets, food distribution and storage facilities .
- Food service operations, eating establishments, restaurants, cafeterias, kitchens, tood preparation areas
- Schools, office buildings, industrial facilities

FRUIT AND VEGETABLE WASH

Use SaniDate[®] Ready to Use to clean fruits and vegetables. SaniDate[®] Ready to Use will help remove pesticide residues, chemicals, and soil, as well as spoilage and decay organisms on the surfaces of fruit and vegetables.

Use this product to clean fruits and vegetables in the following commercial environments:

SaniDate® Ready to Use; EPA Reg. No. 70299-9 MASTER LABEL CLEAN COPY - Version (18) NOTIFICATION DATED May 15, 2012

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- Fruit and vegetable processing/packing plants
- · Grocery stores, supermarkets, food distribution and storage facilities
- Eating establishments, restaurants, cafeterias
- Food preparation areas

DIRECTIONS FOR USE

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

APPLICATION INSTRUCTIONS:

(For Spray Bottle) Turn nozzle to "spray" or "stream". Spray 6 to 8 inches from surface.

Sanitization and Deodorization of Hard, Non–Porous Surfaces

To Sanitize and Deodorize: Remove gross filth. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, or with a cleaning treatment of SaniDate[®] Ready to Use. Spray until thoroughly wet; *do not dilute*. Let stand 5 minutes, and then air dry. No potable rinse is required.

Sanitization and Deodorization of Hard, Non–Porous Food Contact Surfaces

To Sanitize and Deodorize: Remove gross food particles. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, followed by a potable water rinse. Spray until thoroughly wet; *do not dilute.* Let stand 1 minute. If desired, wipe with paper towel or clean dish towel. Allow to air dry. Do not rinse.

Fruit and Vegetable Treatment

Fruit and Vegetable Wash: Rinse with clean water to remove excess soil. Spray all fruit or vegetable surfaces until wet with SaniDate[®] Ready to Use. Rub produce for 30-60 seconds. Thoroughly rinse produce under clean running water to remove soil and excess cleaner.

APPLICATION INSTRUCTIONS:

(For 1 or 5 Gallon Container) Pour required amount into bucket; do not dilute. Apply solution with a mop, cloth, sponge, brush, scrubber, or coarse spray device, or by soaking to completely immerse all surfaces to be treated.

Sanitization and Deodorization of Hard, Non-Porous Surfaces

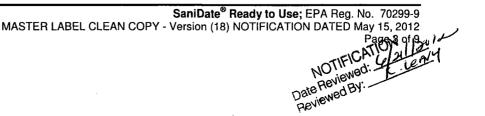
To Sanitize and Deodorize: Remove gross filth. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent or with a cleaning treatment of SaniDate[®] Ready to Use, and rinse well with potable water. Apply fresh solution to surface until thoroughly wet; *do not dilute*. Let stand for 5 minutes and then air dry. No potable rinse is required.

Sanitization and Deodorization of Hard, Non–Porous Food Contact Surfaces

To Sanitize and Deodorize: Remove gross food particles. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, followed by a potable water rinse. Apply SaniDate[®] Ready to Use to surface until thoroughly wet; *do not dilute*. Let stand 1 minute. If desired, wipe with paper towel or clean dish towel. Allow to air dry. Do not rinse.

Fruit and Vegetable Treatment

Fruit and Vegetable Wash: Pour solution into a container and let fruit and vegetables soak in the solution for a minimum of 30-60 seconds. Rub or swish as needed. Thoroughly rinse produce under clean running water to remove soil and excess cleaner.



STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE

Store in original containers in a cool, well-vented area, away from direct sunlight. Do not allow product to become overheated in storage. This may cause increased degradation of the product, which will decrease product effectiveness. In case of spill, flood area with large quantities of water.

PESTICIDE DISPOSAL AND CONTAINER HANDLING

Nonrefillable container. Do not reuse or refill this container. If empty: Place in trash or offer for recycling if available. If partly filled: Call your local solid waste agency for disposal instructions. Never place unused product down any indoor or outdoor drain.

CONDITIONS OF SALE AND LIMITATION OF WARRANTY AND LIABILITY

This product is reasonably fit for the purposes described on the label when used in strict accordance with label instructions. The manufacturer is not responsible for any use of this product that is contrary to the label instructions on the container, or under abnormal conditions that are not reasonably foreseeable by the manufacturer and or seller. The buyer assumes all risk associated with use beyond label instructions or under abnormal conditions.

cccc Date Reviewer **Feviewed** By

Sublabel B: Residential Directions for Use

SaniDate[®] Ready to Use is an activated form of hydrogen peroxide and can be used to clean, sanitize, and deodorize floors, walls, and other hard, non-porous surfaces such as linoleum, vinyl, glazed porcelain, tile, plastic polyethylene, stainless steel, and glass.

SaniDate[®] Ready to Use is an effective sanitizer against gram positive and gram negative bacteria such as *Staphylococcus aureus (Staph)* and *Klebsiella pneumoniae*.

SaniDate[®] Ready to Use is for the sanitization and deodorization of hard, non-porous food contact surfaces. Use SaniDate[®] Ready to Use to kill *Staphylococcus aureus (Staph), Salmonella enterica (Salmonella)* and *Escherichia coli (E. coli)* in kitchens and food preparation areas on countertops, tabletops, stovetops, microwave ovens, non-wooden cutting boards, sinks and appliances.

SaniDate[®] Ready to Use contains an activated form of hydrogen peroxide that may be used to clean fruits and vegetables.

SaniDate[®] Ready to Use will help remove pesticide residues, chemicals, and soil, as well as spoilage and decay organisms on the surfaces of fruit and vegetables.

Use SaniDate[®] Ready to Use as a fungicide/bactericide to treat/control plant diseases on all flowering plants, ornamentals, house plants, vegetable, berry and fruit plants and trees.

SaniDate[®] Ready to Use is a preventative treatment for suppressing plant diseases such as – *Alternaria* – *Anthracnose* – *Aphanomyces* – Black Spot - *Botrytis* (grey mold) - Downy Mildew – *Erwinia, Fusarium* (root rot) - Leaf Spot - *Phytophthora* (blights, rots) – *Plasmopara* - Powdery Mildew - *Pseudomonas* - *Pythium* - *Rhizoctonia* - Rust - Scab - Smut - *Thielaviopsis* – *Uncinula* (powdery mildew) – *Xanthomonas* - Wilts & Blights - *Ralstonia solanacearum* (brown rot, bacterial wilt), -*Sclerotinia sclerotiorum* (white mold).

DIRECTIONS FOR USE

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

APPLICATION INSTRUCTIONS:

(For Spray Bottle) Turn nozzle to "spray" or "stream". Spray 6 to 8 inches from surface.

Sanitization and Deodorization of Hard, Non–Porous Surfaces

To Sanitize and Deodorize: Remove gross filth. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, or with a cleaning treatment of SaniDate[®] Ready to Use. Splay until thoroughly wet; *do not dilute*. Let stand 5 minutes and then air dry. No potable rinse is required

Sanitization and Deodorization of Hard, Non-Porous Food Contact Surfaces

To Sanitize and Deodorize: Remove gross food particles. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, followed by a potable water rinse. Spray until thoroughly wet; *do not dilute.* Let stand 1 minute. If desired, wipe with paper towel or clean dish towel. Allow to air dry. Do not rinse.

SaniDate[®] Ready to Use; EPA Reg. No. 70299-9 MASTER LABEL CLEAN COPY - Version (18) NOTIFICATION DATED May 15, 2012 Page 5 of 9



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Fruit and Vegetable Treatment

Fruit and Vegetable Wash: Rinse with clean water to remove excess soil. Spray all fruit or vegetable surfaces until wet with SaniDate[®] Ready to Use. Rub produce for 30-60 seconds. Thoroughly rinse produce under clean running water to remove soil and excess cleaner.

Plant Disease Treatment

Vegetables, Fruit Trees, Flowers, Ornamentals, Houseplants, Trees and Shrubs: Apply at the first sign of disease. Apply SaniDate[®] Ready to Use to all plant surfaces. Spray foliage to point of runoff. Apply consecutive treatments until control is achieved.

Note: SaniDate[®] Ready to Use has not been tested all plant species, it is always advisable to test SaniDate[®] Ready to Use on a small number of plants before treating large numbers. Do not apply to wilted plants.

APPLICATION INSTRUCTIONS:

(For 1 or 5 Gallon Container) Pour required amount into bucket; *do not dilute*. Apply solution with a mop, cloth, sponge, brush, scrubber, or coarse spray device, or by soaking to completely immerse all surfaces to be treated.

Sanitization and Deodorization of Hard, Non-Porous Surfaces

To Sanitize and Deodorize: Remove gross filth. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent or with a cleaning treatment of SaniDate[®] Ready to Use, and rinse well with potable water. Apply fresh solution to surface until thoroughly wet; *do not dilute*. Let stand for 5 minutes and then air dry. No potable rinse is required.

Sanitization and Deodorization of Hard, Non–Porous Food Contact Surfaces

To Sanitize and Deodorize: Remove gross food particles. Pre-clean hard, non-porous surfaces to be treated with a recommended detergent, followed by a potable water rinse. Apply SaniDate[®] Ready to Use to surface until thoroughly wet; *do not dilute*. Let stand 1 minute. If desired, wipe with paper towel or clean dish towel. Allow to air dry. Do not rinse.

Fruit and Vegetable Treatment

Fruit and Vegetable Wash: Pour solution into a container and let fruit and vegetables soak in the solution for a minimum of 30-60 seconds. Rub or swish as needed. Thoroughly rinse produce under clean running water to remove soil and excess cleaner.

Plant Disease Treatment

Vegetables, Fruit Trees, Flowers, Ornamentals, Houseplants, Trees and Shrubs: Apply at the first sign of disease. Using a hand held sprayer, apply SaniDate[®] Ready to Use to all plant surfaces bo not dilute. Spray foliage to point of runoff. Apply consecutive treatments until control is achieved.

Interiorscapes, House Plants, Potted Plants, Seedlings, Ornamentals: Use SaniDate® Ready to Use as a soil or media drench to control / suppress soil borne plant diseases. Use as a soil drencinat the time of seeding or transplanting, and on potting soil and growing mediums prior to planting. Apply to soil or growing media to the point of saturation. Wait fifteen minutes before planting or watering.

Note: SaniDate[®] Ready to Use has not been tested all plant species, it is always advisable to test SaniDate[®] Ready to Use on a small number of plants before treating large numbers. Do not apply to wilted plants.

SaniDate® Ready to Use; EPA Reg. No. 70299-9 MASTER LABEL CLEAN COPY - Version (18) NOTIFICATION DATED May 15, 2012 Page 6 of 9 NOTIFICA Date Reviewed. Reviewed By .-

STORAGE AND DISPOSAL

PESTICIDE STORAGE

Store this product in a cool place. Keep out of direct sunlight. Do not freeze.

PESTICIDE DISPOSAL AND CONTAINER HANDLING

Nonrefillable container. Do not reuse or refill this container. If empty: Place in trash or offer for recycling if available. If partly filled: Call your local solid waste agency for disposal instructions. Never place unused product down any indoor or outdoor drain.

CONDITIONS OF SALE AND LIMITATION OF WARRANTY AND LIABILITY

This product is reasonably fit for the purposes described on the label when used in strict accordance with label instructions. The manufacturer is not responsible for any use of this product that is contrary to the label instructions on the container, or under abnormal conditions that are not reasonably foreseeable by the manufacturer and or seller. The buyer assumes all risk associated with use beyond label instructions or under abnormal conditions.

SaniDate[®] Ready to Use; EPA Reg. No. 70299-9 MASTER LABEL CLEAN COPY - Version (18) NOTIFICATION DATED May 15, 2012 Page 7 of 9

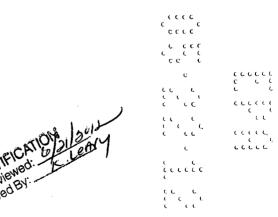
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Optional Label Claims:

- · Easy to use
- · For sanitizing of hard, non-porous surfaces, structures & equipment
- Activated Peroxide Sanitizer for Hard Non-Porous Surfaces and Food Preparation Areas
- Hard Surface Sanitizer
- · Ready to use Activated Peroxide Sanitizer
- Contains no phosphates
- Sanitizes and deodorizes
- Leaves no residue
- Scent free
- Chlorine free
- Kills 99.9% of Bacteria! * * Staphylococcus aureus (Staph), Klebsiella pneumoniae, Escherichia coli (E. coli), and Salmonella enterica (Salmonella)
- Versatile Sanitizer
- Ready to Use treatment for the prevention and control of plant diseases
- For use in home gardens
- Fruit and Vegetable Wash
- Makes fruits and vegetables cleaner
- · Keeps fruits and vegetables fresher
- · Leaves fruits and vegetables clean with no residue
- Reduces spoilage
- Controls the growth of spoilage and decay causing organisms
- Fruits and vegetables last longer
- Helps oxygenate the soil
- Use SaniDate[®] Ready to Use to sanitize hard, non-porous food contact surfaces
- · Sanitizes kitchen countertops, tabletops, stovetops, microwave ovens, sinks, and appliances
- Leaves household surfaces sanitized
- Sanitizes food preparation areas
- Kills odor causing bacteria
- Use throughout the home
- Use for a cleaner kitchen
- Ready to Use
- Use for a fresher kitchen
- Peroxide Sanitizer
- Leaves no harmful residue
- Deodorizes
- Deodorizes kitchen surfaces
- Removes stains
- Removes pet stains
- Color safe
- Contains no harsh chemicals
- Contains no abrasives
- For daily use

SaniDate[®] Ready to Use; EPA Reg. No. 70299-9 MASTER LABEL CLEAN COPY - Version (18) NOTIFICATION DATED May 15, 2012 Page 8 of 9



- Sanitizes food preparation areas without rinsing
- Antibacterial
- Kills odor causing bacteria
- Breaks down into oxygen and water
- Removes surface contamination from produce
- Leaves no aftertaste or smell
- Reduced spoilage
- Easy
- Convenient
- No rinsing

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SaniDate[®] Ready to Use; EPA Reg. No. 70299-9 MASTER LABEL CLEAN COPY - Version (18) NOTIFICATION DATED May 15, 2012 Page 9 of 9