



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

OFFICE OF
PREVENTION, PESTICIDES
AND TOXIC SUBSTANCES

December 13, 2007

Kresti A. Lyddon Senior Registration Specialist JohnsonDiversey, Inc. 8310 16th Street, MS 486 Sturtevant, WI 53177-0902

Subject:

Notification Application Per PR Notice 98-10

Beer Clean Last Rinse Sanitizer EPA Registration No.70627-26

Application Date: November 28, 2007 Receipt Date: November 28, 2007

Dear Ms. Lyddon:

This acknowledges receipt of your notification, submitted under the provision of PR Notice 98-10, FIFRA section 3(c)9.

Proposed Notification:

Minor label revision to add NSF Logo and corporate ID no. to label

General Comment:

Based on a review of the material submitted, the following comment applies:

The notification application is acceptable and has been inserted in your file for future reference.

Should you have any questions or comments concerning this letter, please contact me at (703) 308-6422, or by email at heyward.adam@epa.gov or Lisa McKelvin at (703) 308-7496 or by email at heyward.adam@epa.gov.

Singerely,

Adam Heyward

Product Manager (34)

Regulatory Management Branch II Antimicrobials Division (7510P)

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United States EpA Environmental Protection Agency Washington, DC 20460		,	Registration Amendme Other	on	OPP Identifier Number	
Application for Pesticide - Section I						
Company/Product Number		EPA Product Manager 3. Proposed Classification				
70627-26 4. Company/Product (Name)		PM#	m Heyward	—— _	None Restricted	
Beer Clean Last Rinse Sanitizer			34			
5. Name and Address of Applicant (Include ZIP Code) JohnsonDiversey, Inc. 8310 16 th Street, MS 486 Sturtevant, WI 53177-0902 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						
Amendment - Explain below Resubmission in response to Agency letter dated]	Final printed labels in response to Agency letter dated "Me Too" Application.				
Notification - Explain below. Other - Explain below. Explanation: Use additional Page(s) if necessary. (For section I and Section II)						
Notification to add NSF logo to label and to update corporate ID, etc. Contact Information: Kresti.lyddon@johnsondiversey.com or via fax: 262-631-4036						
Section - III						
1. Material This Product Will Be Packaged In: Child-Resistant Packaging Yes* No * Certification must be submitted 1. Material This Product Will Be Packaged In: Unit Packaging Yes No If "Yes" Unit Packaging wgt 0.25 oz	No. per Container 100	Water Soluble Yes No If "Yes" Unit Package V	No. I		ype of Container Metal Plastic Glass Paper Other (Specify)	
	4. Size(s) Retail Container 0.25 oz. and 25 oz.		5. Location of Label Directions On Label On Labeling accompanying product			
6. Manner in Which Label is Affixed to Product Lithograph Paper glued Stenciled						
Section - IV						
1. Contact Point (Complete items directly below for identification of individual to be contacted if necessary to process this application.)						
Name Kresti A. Lyddon Title Senior Registration Specialist Telephone No. (Include Area Code) 262-631-4830						
Certification I certify that the statements which I have made on this form and all attachments 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)						

3. Title

Date

EPA Form 8570-1 (Rev. 8-94) Previous editions are obsolete

Kresti A. Lyddon

Typed Name

White - EPA File Copy (original)

Senior Registration Specialist

November 28, 2007

Yellow - Applicant Copy

This Notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statements to EPA. I further understand that if this notification is not consistent with the terms of PR Notice 98-10 and 40 CFR 152.46, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under section 12 and 14 of FIFRA.

Kresti A. Lyddon

Senior Registration Specialist

November 28, 2007

Beer/Clean[®] Last Rinse Sanitizer EPA Reg. No. 70627-26

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)





BEER/CLEAN® LAST RINSE SANITIZER

For Use In Sanitizing Dishware and Utensils
Last Tank Rinse
Genuine
For Bar and Restaurant Glassware
Makes 100 Last Tank Solutions
For Soft-Serve, Yogurt, Shake, Slush and Food Equipment
Soft-Serve Sanitizer

Food Service Sanitizer

NOTIFICATION

Date Reviewed: 12-13-07

Reviewed By: LEGALIVIA

ACTIVE INGREDIENT:	"·
Trichloromelamine	18.2%
INERT (OTHER) INGREDIENTS:	
TOTAL:	

Provides 100 ppm available chlorine.

KEEP OUT OF REACH OF CHILDREN DANGER

See additional precautionary statements on back (side) (left) (right) (panel) (of) (label) (below).

Net (Wt) Contents:

November 28, 2007 Reg. No. 70627-26 Page 1 of 3 (Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

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(Test Strips Inside)

(This product is sold by weight not volume. Some settling of contents may have occurred during shipment and handling. Test Strips are available. Product is also available in pre-measured Pouch-Pak.)

(See enclosed Pouch Paks for complete use directions.)

(See outer carton for (additional) (complete) directions for use.)

DIRECTIONS FOR USE:

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

(Last Tank Directions:)

- 1. Pre-wash glassware.
- 2. Rinse with clear, cool water.
- 3. In sanitizing tank (last tank) mix ¼ oz. to 3 gallons of water. This provides 100 ppm available chlorine for an 8 hour shift. Enclosed spoon measures ¼ oz. Use Beer/Clean test strips to assure required chlorine levels. Immerse glassware for at least two minutes or for contact time specified by governing sanitary code.
- 4. Place sanitized glassware on a rack or drainboard to air dry. Do not towel.

Important: Can be used in hot or cold water. Keep water temperature in compliance with local health regulations. Use clean towel to wipe each tank clean before refilling. Used as directed, last rinse will effectively act as a sanitizer against *Escherichia coli* and *Staphylococcus aureus*.

(Pouch Directions:)

- 1. Pre-wash glassware.
- 2. Rinse with clear, cool water.
- 3. In sanitizing tank (last tank) mix contents of this package in 3 gallons of water. This provides 100 ppm available chlorine for an 8 hour shift. Enclosed spoon measures ¼ oz. Use Beer/Clean test strips to assure required chlorine levels. Immerse glassware for at least two minutes or for contact time specified by governing sanitary code.
- 4. Place sanitized glassware on a rack or drainboard to air dry. Do not towel.

Important: Can be used in hot or cold water. Keep water temperature in compliance with local health regulations. Use clean towel to wipe each tank clean before refilling. Used as directed, last rinse will effectively act as a sanitizer against *Escherichia coli* and *Staphylococcus aureus*.

(Glassware, Dishes and Utensil Directions:)

- 1. Scrape and rinse utensils before hand washing.
- Wash in first compartment sink using warm water, dish detergent and brushes.
- 3. Rinse each piece in second (middle) compartment sink containing clear water.
- 4. In sanitizing sink (third compartment) mix contents of this package in 12 gallons of water. This provides 100 ppm available chlorine (200 ppm when mixed with 6 gallons of water.) Use Beer/Clean (supplied) test strips to assure required chlorine level. Replace solution when activity tests below local or federal sanitization code. Immerse dishes and utensils for at least two (2) minutes in sanitizing solution or for contact time specified by governing sanitary code.
- 5. Place utensils on drain rack to air dry. Do not towel.

(Soft-Serve, Yogurt, Shake, Slush and Food Equipment Directions:)

- 1. Disassemble foodservice equipment.
- 2. Pre-wash all food contact parts.
- 3. Rinse all parts in container of clear water.
- 4. Mix contents of this package (1/4 oz.) in 3 gallons of water. This provides 100 ppm available chlorine. Immerse all parts for at least two (2) minutes or for contact time specified by governing sanitary code.
- 5. Place parts on a rack or drainboard to air dry. Do not towel. Discard used solution.

(Note to Agency: Text appearing in parenthesis or brackets is done to show optional text.)

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STORAGE AND DISPOSAL

Keep tightly capped and store in dry, well-ventilated area away from chemicals, heat or open flame. Avoid contamination with food. Do not re-use empty container. Rinse container thoroughly and dispose in trash.

(For pouches only:)

Store in dry, well-ventilated area away from chemicals, heat or open flame. Avoid contamination with food. Rinse empty pouch thoroughly and dispose in trash.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive to eyes. Causes eye and skin damage. Do not get in eyes, on skin or on clothing. Protect eyes and skin when handling. Harmful if swallowed. Do not breathe dust. Wash hands thoroughly with soap and water after handling.

FIRST AID

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: Call a poison control center or doctor immediately for treatment advice. 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.

IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.

1-800-851-7145

Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.

Si no puedue leer en ingles, pregunte a su supervisor sobre las instrucciones de uso apropiadas antes de trabajar con este producto.

EPA Reg. No. 70627-26

EPA Est. No.

(Lot code letters indicate manufacturing location)

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