

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

November 1, 2018

Sara Seltzer Diversey, Inc. PO Box 19747 Charlotte, NC 28219-0747

Subject: Notification per PRN 98-10 – Adding Marketing Text

Product Name: Beer Clean Last Rinse Sanitizer

EPA Registration Number: 70627-26

Application Date: 09/29/2018 Decision Number: 545618

Dear Ms. Seltzer:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped "Notification" and will be placed in our records.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

If you have any questions, please contact Stacey Grigsby by phone at 703.305.6440, or via email at grigsby.stacey@epa.gov.

Sincerely,

Stacey Grissy

Stacey Grigsby

Regulatory Risk Manager, 34
Regulatory Management Branch II
Antimicrobials Division (7510P)

NOTIFICATION

70627-26

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:



11/01/2018

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

ACTIVE INGREDIENT:	
Trichloromelamine	18.2%
INERT (OTHER) INGREDIENTS:	81.8%
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).

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.

XXX-XXX-XXXX

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.

Net (Wt) Contents: (Product of XXXXXX)

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

(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.)

(The Original Since 1959)

DIRECTIONS FOR USE:

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

For use as a Last-Sink Sanitizer for Glassware & Drinking Utensils (Canister directions):

- 1. Pre-wash glassware.
- 2. Rinse with clear, cool water.
- 3. In (sanitizing tank) (last tank), mix ¼ oz. in 3 gallons of water. This provides 100 ppm available chlorine for an 8 hour shift. Enclosed spoon measures ¼ oz. Use enclosed 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*.

For use as a Last-Sink Sanitizer for Glassware & Drinking Utensils (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. Use enclosed 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*.

To Clean & Sanitize Food & Drinking Utensils, Food Contact Surfaces and Equipment:

- 1. Scrape and rinse utensils before hand washing.
- 2. 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) (1 oz.) in 12 gallons of water. This provides 100 ppm available chlorine (200 ppm when mixed with 6 gallons of water.) Use enclosed (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 dry.

To Clean & Sanitize Soft-Serve, Yogurt, Shake, Slush and Food Equipment:

- 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. Use enclosed (supplied) test strips to assure required chlorine level. Replace solution when activity tests below local or federal sanitization code. 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 dry. Discard used solution.

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

STORAGE AND DISPOSAL PESTICIDE STORAGE

Keep tightly capped and store in dry, well-ventilated area away from chemicals, heat or open flame. Avoid contamination with food.

PESTICIDE DISPOSAL

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING

(For canisters only:) Nonrefillable container. Do not reuse or refill this container. Completely empty container by shaking and tapping sides and bottom to loosen clinging particles. Empty residue into (sink) (or) (dilution container). Triple rinse as follows: Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Offer for recycling, if available. If not, dispose in a sanitary landfill.

(For pouches only:) Nonrefillable container. Do not reuse or refill this container. Completely empty container by shaking and tapping sides and bottom to loosen clinging particles. Empty residue into (sink) (or) (dilution container). Wrap empty container and put in trash.

PRECAUTIONARY STATEMENTS

HAZARD TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed. Do not get in eyes, on skin or on clothing. Wear safety glasses or face shield, protective clothing, and rubber gloves. Do not breathe dust. Wash hands thoroughly with soap and water after handling and before eating, drinking, chewing gum or using tobacco. Remove and wash contaminated clothing before reuse.

ENVIRONMENTAL HAZARDS

This chemical is toxic to aquatic organisms.

(For containers of 5 gallons or 50 lbs. or more)

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 agency 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.

EPA Reg. No. 70627-26
EPA Est. No.
(Lot code letters indicate manufacturing location)

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