



U.S. ENVIRONMENTAL PROTECTION AGENCY  
 Office of Pesticide Programs  
 Antimicrobials Division (7510P)  
 1200 Pennsylvania Ave., N.W.  
 Washington, D.C. 20460

**EPA Reg. Number:**

70627-81

**Date of Issuance:**

02/04/21

**NOTICE OF PESTICIDE:**

Registration  
 Reregistration  
 (under FIFRA, as amended)

**Term of Issuance:**

Conditional

**Name of Pesticide Product:**

Viper Antimicrobial Fruit &  
 Vegetable Wash

**Name and Address of Registrant (include ZIP Code):**

Laurie Hale  
 Senior Registration Specialist  
 Diversey  
 1300 Altura Boulevard  
 Fort Mill, SC 29708

**Note:** Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the 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.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

**Signature of Approving Official:**

**Date:**

02/04/21



John Hebert, Chief  
Regulatory Management Branch 1  
Antimicrobials Division (7510P)  
Office of Pesticide Programs

2. You are required to comply with the data requirements described in the DCIs identified below:
  - a. Hydrogen Peroxide GDCI-000595-1127, GDCI-063201-1125, and GDCI-063604-1126

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): <http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division>

3. Make the following label changes before you release the product for shipment:
  - Revise the EPA Registration Number to read, “EPA Reg. No. 70627-81.”
4. Submit one copy of the final printed label for the record before you release the product for shipment.

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) lists 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 Assurance.

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated 12/10/2020
- Alternate CSF 1 dated 12/10/2020

If you have any questions, please contact Terria Northern by phone at 703-347-0265, or via email at [northern.terria@epa.gov](mailto:northern.terria@epa.gov).

Enclosure: Accepted label

(Note to Reviewer: Text appearing in parenthesis is done to show optional text which can be used partially or in its entirety. Commas may be added where needed.)

# Viper

## Antimicrobial Fruit & Vegetable Wash

Water Additive for Bacterial Pathogen Reduction in Fruit and Vegetable Wash or Process Waters

Controls Spoilage and Decay Causing Bacteria in Fruit and Vegetable Wash or Process Waters Which Can Extend Produce Shelf Life (and Reduce Waste)

Reduces Bacterial Pathogens in Processing Water for Raw or Unprocessed Fruits and Vegetables.  
Reduces Non-Pathogenic Bacteria on Processed Fruit and Vegetable Surfaces

For (Industrial) & (Institutional) Use

<b>ACTIVE INGREDIENTS:</b>	
Hydrogen Peroxide.....	6.35%
<b>OTHER (INERT) INGREDIENTS:</b> .....	<u>93.65%</u>
<b>TOTAL:</b> .....	100.0%

### KEEP OUT OF REACH OF CHILDREN DANGER

[Note to Reviewer: In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the product label.]

Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle. (If you do not understand the label, find someone to explain it in detail.)

#### 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. Call a poison control center or doctor for treatment advice.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

**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. Call a poison control center or doctor for treatment advice.

**IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible. Call a poison control center or doctor for treatment advice.

**IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.  
(Insert Emergency Number Here)**

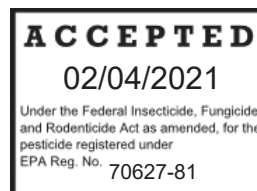
Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

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

**Net Contents:** \_\_\_\_\_

[Made in (Product of)]: \_\_\_\_\_



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## **PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER:** Corrosive. Causes irreversible eye damage. Causes skin burns. Do not get in eyes, on skin, or on clothing. Wear protective eyewear such as goggles, face shield, or safety glasses. Wear coveralls worn over long-sleeved shirt and long pants, socks, chemical-resistant footwear, and waterproof gloves Barrier Laminate, or Butyl Rubber, or Nitrile Rubber, or Neoprene Rubber, or Natural Rubber, or Polyethylene, or Polyvinyl Chloride (PVC), or Viton, selection Category A. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

(See reference sheet (enclosed in each case) for (a complete list of pathogenic organisms) (additional features, claims, direction for use) (claimed for this product) (eliminated by this product).)

### **(FEATURES, CLAIMS & USES:)**

Washing as directed can reduce wilting and improve (crisp) texture of produce.

Washing as directed (followed by refrigeration,) (can crisp) (has a crisping or rehydrating benefit for) (fresh-cut, post-harvest and processed) fruits and vegetables.

Used as directed, [insert product name] can be used in crisping water for (fresh-cut, postharvest and processed) fruits and vegetables.

Used as directed, [insert product name] can extend produce shelf life (and reduce waste).

Used as directed, [insert product name] can reduce waste (and extend produce shelf life).

(Cleans) (Removes) (waxes) (and) (residue) from produce (from handling and processing) (and can improve crisp texture of produce) (and can crisp produce).

Features the cleaning and oxidizing power of AHP®

No rinse formula does not alter the taste or aroma of treated produce

Powered cleaning by AHP® Technology

Formulated to deliver cleaned produce in 90 seconds

The AHP® active breaks down to oxygen and water after use

Proprietary AHP® Technology

Colorless with a characteristic scent

Designed to be used on (wash) (process) water for fruits and vegetables processed by chopping, slicing, peeling, etc. (and also raw agricultural commodities.)

Reduced microbial contamination of processed produce treated in the same wash or process water.

Concentrated formula

Part of a closed product delivery system to ensure optimal safety for employees

(Instructions to increase crispness and reduce wilting:)

To maximize crispness and reduce produce wilting, begin by cutting the stem of the produce, then submerge cold produce in tepid solution. After washing, return the produce to refrigerated temperatures

**(This product)(Product name) can be applied to the following types of fresh fruits and vegetables to remove non-pathogenic bacteria:**

### **Vegetables:**

- Root and tuber vegetables: Carrot, potato, radish, rutabaga, sweet potato, yam, sugar beet
- Leaves of root and tuber vegetables: Turnip greens and sugar beet
- Bulb vegetables: Onion (dry bulb and green), leek, garlic, shallot
- Leafy vegetables: Lettuce (head and leaf), celery, fennel, endive, escarole, parsley, radicchio, rhubarb, spinach
- Brassica leafy vegetables: Broccoli, Brussel sprouts, cabbage, cauliflower, mustard greens, mustard spinach

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- Legumes [succulent or dried]: bean (green, kidney, lima, mung, navy, pinto, snap, wax), pea (chick, lentil, dwarf, garden, English, field, edible pea pod), alfalfa, and soybean
- Fruiting vegetables: Pepper (bell, pimento, hot, sweet), tomato, tomatillo, eggplant
- Cucurbits: Cucumber, melon (cantaloupe, crenshaw, honeydew, honey ball, mango, muskmelon, pineapple, watermelon), summer squash, pumpkins, winter squash

**Fruits:**

- Citrus fruits: Sweet orange, sour orange, lemon, lime, tangelo, tangerine, mandarin, citrus citron, kumquats, grapefruit
- Pome fruits: Apples and pears
- Stone fruits: Sour and sweet cherry, peach, nectarine, plum, prune
- Small Fruits and berries: Blackberries, blueberries, red and black raspberries

**Sprouts and seeds of:**

- Vegetables and fruits that are listed on this label including, root & tuber vegetables, bulb vegetables, leafy vegetables, Brassica leafy vegetables, legumes, fruiting vegetables, cucurbits, citrus fruits, pome fruits, stone fruits, small fruits and berries, mustard

**Tree nuts:**

- Almond, Brazil, filbert, cashew, pecan, walnut (black & English), macadamia, chestnut
- Cereal grains:
- Corn, barley, oats, rice, wheat, triticale, wild rice, sweet corn
- Herbs and Spices:
- Basil, chives, coriander, dill, lemongrass marjoram, sage, savory, tarragon, thyme

**Miscellaneous:**

- Asparagus, avocado, artichoke, banana, cranberry, fig, grape, kiwifruit, mango, mushroom, okra, peanut, persimmon, pineapple, raisins, strawberry, water chestnut, watercress

**(Application areas:)** Apply by either a Soak Tank or Faucet application method.

**(PACKAGING CLAIMS):** *(Note to EPA - This text will only appear on the appropriate container.)*

**J-FILL™ DISPENSING SYSTEMS** (84.5 fl. oz. (2.5 L) containers) - For use with (J-FILL™) (Diversey) Brand Dispensing Equipment. Dispense with water at room temperature. Eliminates Mixing. The Accurate Solution To Cleaner Dilution. Disinfectant Cleaning With The Convenience Of J-FILL™. J-FILL™ ((This) packaging offers) Reduced (Reduces) Exposure To Concentrate Due To Closed Transfer System. Solutions To Go!

(Note to Reviewer: Text appearing in parenthesis is done to show optional text which can be used partially or in its entirety. Commas may be added where needed.)

#### **DIRECTIONS FOR USE:**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.  
(Consult your Diversey representative to establish an appropriate schedule for your facility.)

#### **(EFFICACY CLAIMS:)**

**At a 1:128 dilution (1 fl. oz. of product per 1 gallon of water) (or equivalent dilution) (under Good Laboratory Practices, [GLPs]), in the presence of 1% organic soil load and 90 second contact time, this product kills the following in wash or process water for fruit and vegetables:**

##### **Bacteria :**

*Salmonella enterica* (ATCC 10721, 6962, 13311)

*Escherichia coli* O157:H7 (ATCC 35150, 43890, 43895)

*Listeria monocytogenes* (ATCC 49594, 19114, 19116)

#### **(FRUIT AND VEGETABLE TREATMENT INSTRUCTIONS :)**

**For Treatment of Process Water for Unprocessed Fruits and Vegetables (raw agricultural commodities) (RACs) under EPA Regulations:**

##### **Faucet Method**

1. Press the button on the dispenser and turn the button 90° clockwise to lock the button for continuous dispensing.
2. Allow solution to sit for a minimum of 90 seconds before adding produce.
3. Rinse processed fruit and vegetables for 90 seconds.
4. Scrub or agitate processed produce as necessary to remove visible soil.
5. When finished, turn the dispenser button 90° counter-clockwise and release the button to turn off the dispenser.

##### **Soak Tank Method**

1. Fill soak tank to the desired level using the dispenser. To activate the dispenser, press the button on the dispenser and turn the button 90° clockwise to lock the button, or hold the button while the sink fills. When finished, either release the button or turn the dispenser button 90° counter-clockwise and release the button to turn off the dispenser.
2. Allow solution to sit for a minimum of 90 seconds before adding produce.
3. Submerge prepared produce for a minimum of 90 seconds.
4. Scrub or agitate processed produce as necessary to remove visible soil.
5. Drain and refill soak tank with fresh solution when it becomes visibly soiled.

**When used as directed for the treatment of process water used for processed fruits and vegetables under FDA regulations, (Viper Antimicrobial Fruit & Vegetable Wash)(this product) will:**

Reduce the pathogens *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella enterica* in process water used for processed fruits and vegetables.

**For Treatment of Process Water for Processed Fruits and Vegetables under FDA Regulations:**

##### **Faucet Method**

1. Press the button on the dispenser and turn the button 90° clockwise to lock the button for continuous dispensing.
2. Rinse processed fruit and vegetables for 90 seconds.
3. Scrub or agitate processed produce as necessary to remove visible soil.

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4. When finished, turn the dispenser button 90° counter-clockwise and release the button to turn off the dispenser.

#### **Soak Tank Method**

1. Fill soak tank to the desired level using the dispenser. To activate the dispenser, press the button on the dispenser and turn the button 90° clockwise to lock the button, or hold the button while the sink fills. When finished, either release the button or turn the dispenser button 90° counter-clockwise and release the button to turn off the dispenser.
2. Submerge prepared produce for a minimum of 60 seconds.
3. Scrub or agitate processed produce as necessary to remove visible soil.
4. Drain and refill soak tank with fresh solution when soil load becomes excessive.

#### **(DISPENSER INSTRUCTIONS:)**

*(Note to Reviewer: These instructions may be substituted for any dispensing device to prepare the use solution.)*

**(GENERAL DISPENSER INSTRUCTIONS):** (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is properly inserted into dispenser, follow dispenser use instructions to dispense a 1:128 solution into a bucket, bottle, scrubber or other container.

*(Note to Reviewer: The directions that appear for specific container sizes maybe substituted to prepare use solution instruction only on that container size*

**J-FILL™ DISPENSING SYSTEMS** (84.5 fl. oz. (2.5 L) containers) – (Remove cap and) insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is in place, (squeeze the handle) (or) (press the button) to dispense a 1:128 solution into a bucket, bottle, scrubber or other container.

#### **STORAGE AND DISPOSAL**

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

#### **PESTICIDE STORAGE**

Do not reuse empty container. (Keep from freezing).

#### **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 DISPOSAL** *(Note to reviewer – One or more of the following paragraphs for Container Disposal will be selected, depending on packaging type:)*

**NONREFILLABLE SEALED CONTAINERS:** *(Note to Reviewer: Several of our packaging options (including J-Fill) are sealed containers or bottles designed to reduce worker exposure to the concentrate. None of these can be triple rinsed because they are closed, sonically welded, sealed containers. The following text will be used on these sealed container types: )*

Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

EPA Reg. No. 70627-XX

EPA Est. No. \_\_\_\_\_

(Lot code letters indicate establishment number.)



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[Manufactured][Distributed][by][for]:  
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(Optional graphics logo:)



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## REFERENCE SHEET

# Viper Antimicrobial Fruit & Vegetable Wash

*(Insert verbatim any Claims statement(s) from the Claims section(s) above.)*

### **DIRECTIONS FOR USE:**

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

*(Insert verbatim any set(s) of Directions for Use from above.)*

See the container label for use directions and additional required information for use, storage and disposal.

EPA Reg. No. 70627-XX

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