
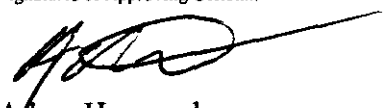


71094-2

3-15-2002

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 <p style="text-align: center;"><b>U.S. ENVIRONMENTAL PROTECTION AGENCY</b> Office of Pesticide Programs Antimicrobials Division (7510C) 1200 Pennsylvania Avenue, NW Washington, D.C. 20460</p> <p style="text-align: center;"><b>NOTICE OF PESTICIDE:</b></p> <p><input checked="" type="checkbox"/> Registration <input type="checkbox"/> Reregistration</p> <p>(Under FIFRA, as amended)</p>	EPA Reg. Number:	Date of Issuance:
	71094-2	March 15, 2002
	Term of Issuance:	
	Conditional	
	Name of Pesticide Product:	
	PRO-SAN® L	
Name and Address of Registrant (include ZIP Code):		
MICROCIDE, INC. 2209 Niagara Drive Troy, MI 48083-5933		
<p><b>Note:</b> Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.</p>		
<p>On the basis of information furnished by the registrant, the above named pesticide is hereby registered/reregistered under the Federal Insecticide, Fungicide and Rodenticide Act.</p> <p>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.</p> <p>This product is conditionally registered in accordance with FIFRA sec. 3(c)(7)(A) provided that you:</p> <ol style="list-style-type: none"> <li>1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for reregistration of your product under FIFRA section 4.</li> <li>2. Make the labeling changes listed below before you release the product for shipment: <ol style="list-style-type: none"> <li>a. Revise the EPA Registration Number to read "EPA Reg. No. 71094-2"</li> <li>b. Delete the term "Antimicrobial" from the statement Fruit &amp; Vegetable.</li> </ol> </li> </ol>		
Signatures of Approving Official:	Date: March 15, 2002	
 Adam Heyward Product Manager 34 Regulatory Management Branch II Antimicrobials Division (7510C)		

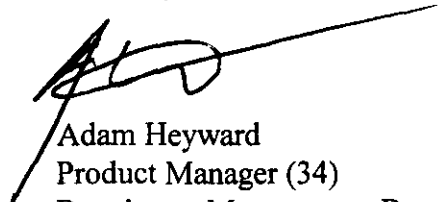
- c. The statement ***"KEEP OUT OF REACH OF CHILDREN"*** must be placed immediately below the ingredient statement.

3. Submit three (3) copies of the revised final printed label bearing the revisions prior to releasing this product for sale.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6(e). Your release for shipment of the product bearing the amended labeling constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records.

Sincerely,



Adam Heyward  
Product Manager (34)  
Regulatory Management Branch II  
Antimicrobials Division (7510C)

enclosure:

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FRONT PANEL OF LABEL

# PRO - SAN® L

## Cleaner & Sanitizer for Food Contact Surfaces & Antimicrobial Fruit/Vegetable Wash

ACTIVE INGREDIENTS:

Citric Acid .....	0.660 %
Sodium dodecylbenzene sulfonate .....	0.036%
INERT INGREDIENTS.....	99.304 %
	100.00%

**KEEP OUT OF THE REACH OF CHILDREN**

**KILLS 99.999% BACTERIA!**

**DIRECTIONS FOR USE:** It is a violation of Federal Law to use this product in a manner inconsistent with it's labeling

**SANITIZING - FOOD PREPARATION AREAS**


For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.

**CLEANING STEP:** 1. Clean surfaces by using PRO-SAN® L solution applied by sponge, brush, mesh, wiping, or low-pressure spray. 3. Rinse with potable water.

**SANITIZING STEP:** 1. Sanitize by applying PRO-SAN® L by spraying, by immersion or by flooding. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary code. 3. Allow the solution to drain and air dry sanitized surfaces. Wipe surface areas such as the countertops that cannot be drained.

**FRUIT & VEGETABLE WASHING**

1. Thoroughly wet the surface of fruits and vegetables by dipping in or spraying with PRO-SAN® L solution.
2. After 2-5 minutes wash by gentle scrubbing with hand, a soft brush, a nylon mesh, or by mechanical agitating action. Repeat washing with fresh cleaning solution if needed.
3. Thoroughly rinse cleaned fruits and vegetables with potable water to remove soil and cleaner residue. Drain excess water from washed produce.

<p>Manufactured for:   MICROCID® INC., Detroit, MI 48201          Tel. 248-526-9663</p>	<p>EPA Registration No. 71094-1;          EPA Est. No. 50702-IN-1  <b>NET 33.8 FL OZ (1 L)</b></p>
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ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

MAR 15 2002

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No.

71094-2

BACK PANEL OF LABEL

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**CIRCULATION CLEANING & SANITIZING OF EQUIPMENT**

*(Soft Ice Cream, Juice, and Vending Machines)*

**CLEANING STEP:** 1. Flush system with clean, warm water. 2. Disassemble parts needing manual cleaning. Clean using PRO-SAN® L solution. 4. Assemble circulating parts. 5. Fill system to capacity. 6. Circulate for 5-10 minutes. 7. Drain.

**SANITIZING STEP:** 1. Sanitize with a fresh PRO-SAN® L solution. 2. Fill equipment to capacity and recirculate for 2-5 minutes. 3. Drain and allow to air dry.

*(Used PRO-SAN®L solution may be reused for cleaning equipment but not for sanitizing. Test sanitizer solution to maintain a pH of 2.2 - 2.8. Discard sanitizer if it becomes visibly dirty or its pH increases.)*

**STORAGE AND DISPOSAL**

**PESTICIDE STORAGE:** Store out of reach of children in original container.

**PESTICIDE CONTAINER DISPOSAL:** Do not reuse container. Place empty bottle in thrash collection or recycle.

**GENERAL INFORMATION**

An acidic product. Do not mix with bleach or chlorinated products as toxic or irritating chlorine fumes may be released. Do not use on acid incompatible surfaces.

U.S. Patents: 5,143,720 & 5,280,042

**DIRECTIONS FOR USE:** It is a violation of Federal Law to use this product in a manner inconsistent with it's labeling.

**SANITIZING - FOOD PREPARATION AREAS**

For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.

**CLEANING STEP:** 1. Clean surfaces by using PRO-SAN® L solution applied by sponge, brush, mesh, wiping, or low-pressure spray. 3. Rinse with potable water.

**SANITIZING STEP:** 1. Sanitize by applying PRO-SAN® L by spraying, by immersion or by flooding. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary code. 3. Allow the solution to drain and air dry sanitized surfaces. Wipe surface areas such as the countertops that cannot be drained.

**STORAGE AND DISPOSAL**

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

**PESTICIDE STORAGE:** Store out of reach of children in original container.

**PESTICIDE CONTAINER DISPOSAL:** Do not reuse container. Place empty bottle in trash or recycle.

**GENERAL INFORMATION:**

An acidic product. Do not mix with bleach or chlorinated products as toxic or irritating chlorine fumes may be released. Do not use on acid incompatible surfaces.

# PRO-SAN® L

## Cleaner and Sanitizer for Food Contact Surfaces & Antimicrobial Fruit/Vegetable Wash

U.S. Patents: 5,143,720 & 5,280,042

**ACTIVE INGREDIENTS:**

Citric Acid ..... 0.660 %

Sodium dodecylbenzene sulfonate .....0.036%

**INERT INGREDIENTS.....99.304 %**  
100.0 %

**KEEP OUT OF REACH OF CHILDREN**

**KILLS 99.999% BACTERIA!**

EPA Reg. No. 71094

EPA Est. No. 50702-IN-1

Manufactured for:



MICROCIDE®, INC., Detroit, MI 48201

Tel. 248-526-9663

**SIX 33.8 FL OZ (1L) BOTTLES  
TOTAL NET 1.58 GAL**

### **CIRCULATION CLEANING & SANITIZING OF EQUIPMENT**

(Soft Ice Cream, Juice, and Vending  
Machines)

**CLEANING STEP:**

1. Flush system with clean, warm water.
2. Disassemble parts needing manual cleaning.
3. Clean using PRO-SAN® L solution.
4. Assemble circulating parts.
5. Fill system to capacity.
6. Circulate for 5-10 minutes.
7. Drain.

**SANITIZING STEP:**

1. Sanitize with a fresh PRO-SAN® L solution.
2. Fill equipment to capacity and re-circulate for 2-5 minutes.
3. Drain and allow to air dry.

*(Used PRO-SAN® L solution may be reused for cleaning equipment but not for sanitizing. Test sanitizer solution to maintain a pH of 2.2-2.8. Discard sanitizer if it becomes visibly dirty or its pH increases.)*

### **FRUIT & VEGETABLE WASHING**

1. Thoroughly wet the surface of fruits and vegetables by dipping in or spraying with PRO-SAN® L solution.
2. After 2-5 minutes wash by gentle scrubbing with hand, a soft brush, a nylon mesh, or by mechanical agitating action. Repeat washing with fresh cleaning solution if needed.
3. Thoroughly rinse cleaned fruits and vegetables with potable water to remove soil and cleaner residue. Drain excess water from washed produce.

**ACCEPTED  
with COMMENTS  
in EPA Letter Dated:**

MAR 15 2002

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No.

71094-2

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**DIRECTIONS FOR USE:** It is a violation of Federal Law to use this product in a manner inconsistent with it's labeling.

**SANITIZING - FOOD PREPARATION AREAS**

For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.

**CLEANING STEP:** 1. Clean surfaces by using PRO-SAN® L solution applied by sponge, brush, mesh, wiping, or low-pressure spray. 3. Rinse with potable water.

**SANITIZING STEP:** 1. Sanitize by applying PRO-SAN® L by spraying, by immersion or by flooding. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary code. 3. Allow the solution to drain and air dry sanitized surfaces. Wipe surface areas such as the countertops that cannot be drained.

**STORAGE AND DISPOSAL**

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

**PESTICIDE STORAGE:** Store out of reach of children in original container.

**PESTICIDE CONTAINER DISPOSAL:** Do not reuse container. Place empty bottle in thrash or recycle.

**GENERAL INFORMATION:**

An acidic product. Do not mix with bleach or chlorinated products as toxic or irritating chlorine fumes may be released. Do not use on acid incompatible surfaces.

# PRO-SAN® L

## Cleaner and Sanitizer for Food Contact Surfaces & Antimicrobial Fruit/Vegetable Wash

U.S. Patents: 5,143,720 & 5,280,042

**ACTIVE INGREDIENTS:**

Citric Acid ..... 0.660 %  
Sodium dodecylbenzene sulfonate ..... 0.036 %  
**INERT INGREDIENTS..... 99.304 %**  
**100.0 %**


**KEEP OUT OF REACH OF CHILDREN**

**KILLS 99.999% BACTERIA!**

EPA Reg. No. 71094

EPA Est. No. 50702-IN-1

Manufactured for:

 **MICROCIDE®, INC.**, Detroit, MI 48201  
Tel. 248-526-9663

**SIX 33.8 FL OZ (1L) BOTTLES**  
**TOTAL NET 1.58 GAL**

### **CIRCULATION CLEANING & SANITIZING OF EQUIPMENT** (Soft Ice Cream, Juice, and Vending Machines)

**CLEANING STEP:**

1. Flush system with clean, warm water. 2. Disassemble parts needing manual cleaning. 3. Clean using PRO-SAN® L solution. 4. Assemble circulating parts. 5. Fill system to capacity. 6. Circulate for 5-10 minutes. 7. Drain.

**SANITIZING STEP:**

1. Sanitize with a fresh PRO-SAN® L solution. 2. Fill equipment to capacity and re-circulate for 2-5 minutes. 3. Drain and allow to air dry.

*(Used PRO-SAN® L solution may be reused for cleaning equipment but not for sanitizing. Test sanitizer solution to maintain a pH of 2.2-2.8. Discard sanitizer if it becomes visibly dirty or its pH increases.)*

### **FRUIT & VEGETABLE WASHING**

1. Thoroughly wet the surface of fruits and vegetables by dipping in or spraying with PRO-SAN® L solution.  
2. After 2-5 minutes wash by gentle scrubbing with hand, a soft brush, a nylon mesh, or by mechanical agitating action. Repeat washing with fresh cleaning solution if needed.  
3. Thoroughly rinse cleaned fruits and vegetables with potable water to remove soil and cleaner residue. Drain excess water from washed produce.

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