



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, D.C. 20460

SEP 30 2002

Mr. John A. Lopes  
President  
Microcide, Inc.  
2209 Niagra Drive  
Troy, MI 48083-5933

OFFICE OF  
PREVENTION, PESTICIDES AND  
TOXIC SUBSTANCES

Subject: **Pro-San L**  
EPA Reg. No. 71094-2  
Application Date: September 9, 2002  
Receipt Date: September 17, 2002

Dear Mr. Lopes:

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

**Proposed Notification**

- revised layout and graphics on front and back panel of the spray bottle label

**General Comments**

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

- Under "Directions for Use," change "it's labeling" to "its labeling."

The notification application is acceptable. A copy 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 Renae Whitaker at (703) 308-7003.

Sincerely,

A handwritten signature in black ink, appearing to read "Adam Heyward".

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

	United States	<input type="checkbox"/> Registration <input type="checkbox"/> Amendment <input checked="" type="checkbox"/> Other	OPP Identifier Number
	Environmental Protection Agency		
	Washington, DC 20460		

### Application for Pesticide - Section I

1. Company/Product Number 71094-2	2. EPA Product Manager Adam Heyward	3. Proposed Classification <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) PRO-SAN L	PM# 34	
5. Name and Address of Applicant (Include ZIP Code) MICROCIDE, INC. 2209 NIAGARA DRIVE TROY, MI 48083-5933 <input type="checkbox"/> 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. <u>71094-2</u> Product Name <u>PRO-SAN L</u>	

### Section - II

<input type="checkbox"/> Amendment - Explain below.	<input type="checkbox"/> Final printed labels in response to Agency letter dated _____
<input type="checkbox"/> Resubmission in response to Agency letter dated _____	<input type="checkbox"/> "Me Too" Application.
<input checked="" type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

**Explanation:** Use additional page(s) if necessary. (For section I and Section II.)  
 General label revision for change in:  
 1. Layout and graphics on front and back panel of the spray bottle label

### Section - III

1. Material This Product Will Be Packaged In:					2. Type of Container	
Child-Resistant Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Unit Packaging <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			<input type="checkbox"/> Metal	<input checked="" type="checkbox"/> Plastic
* Certification must be submitted		If "Yes" Unit Packaging wgt. 16 & 32 FL OZ	No. per container 12	If "Yes" Package wgt	No. per container	<input type="checkbox"/> Glass
						<input checked="" type="checkbox"/> Paper
						<input checked="" type="checkbox"/> Other (Specify) <u>outer fiber board</u>
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input checked="" type="checkbox"/> Container		4. Size(s) Retail Container 12x16 or 12x32 FL OZ bottles/box		5. Location of Label Directions <input checked="" type="checkbox"/> on the label		
6. Manner in Which Label is Affixed to Product		<input checked="" type="checkbox"/> Lithograph <input type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled		<input checked="" type="checkbox"/> Other <u>screen printed</u>		

### Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name John A. Lopes	Title PRESIDENT	Telephone No. (include Area Code) (248)528-9663
<b>Certification</b> I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment both under applicable law.		6. Date Application Received (Stamped)
2. Signature <i>John A. Lopes</i>	3. Title PRESIDENT	
4. Typed Name John A. Lopes	5. Date 9/9/02	

**BACK PANEL of PRO-SAN L Label**

**FRONT PANEL of PRO-SAN L Label**

**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. 2. Rinse with potable water.

**SANITIZING STEP:** 1. Sanitize by applying PRO-SAN®L by spraying, by immersion or by flooding. 2. 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.

Manufactured For:

**MICROCIDE® INC.,**  
2727 Second Ave. • Detroit, MI 48201  
Tel. 888-342-6279

**CIRCULATION CLEANING & SANITIZING OF EQUIPMENT**

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

**CLEANING STEP:** 1. Flush system with clean, warm water. 2. Dis-assemble 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 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.)*

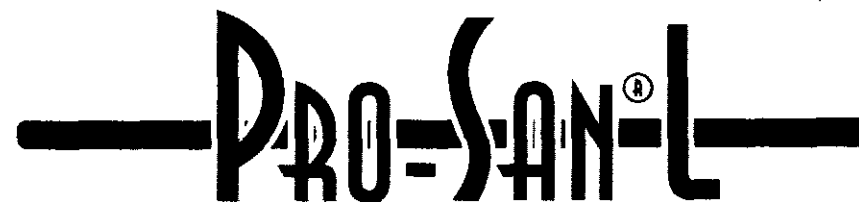
**STORAGE AND DISPOSAL:**

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

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



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



**KILLS 99.999% BACTERIA!**

**ACTIVE INGREDIENTS:**

Citric Acid ..... 0.660%  
Sodium dodecylbenzene sulfonate ..... 0.036%  
**INERT INGREDIENTS ..... 99.304%**  
**TOTAL ..... 100.000%**

**KEEP OUT OF REACH OF CHILDREN**

EPA Registration No. 71094-2  
EPA Est. No. 8155-OH-1

**NET 32 FL OZ (946 ml)**

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

Please see back panel for use, storage and disposal directions.

**NOTIFICATION**  
Date Reviewed: 9-17-02  
Reviewed By: L. Roberts

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383