

71094-2

12-4-2007

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

OFFICE OF  
PREVENTION, PESTICIDES  
AND TOXIC SUBSTANCES

John A. Lopes, Ph.D.  
President  
Microcide, Inc.  
2209 Niagra Dr.  
Troy, MI 48083

DEC -4 2007

Subject: Product Name: Pro-San® L  
EPA Reg. Number.: 71094-2  
Application Date: November 5, 2007  
Receipt Date: November 15, 2007

Dear Dr. Lopes:

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

Proposed Notification

- Add organisms to label.
- Add acronyms for previously approved organisms.

General Comments

Based on a review of the material submitted, the following comments apply:

The notification application is acceptable with the following comments:

-Delete the term "SUCH AS" from the name of the bacteria.

A copy of the notification has been inserted in your file for future reference.

Should you have any questions or comments concerning this letter, please contact me by telephone at (703) 308-6422 or by email at [heyward.adam@epa.gov](mailto:heyward.adam@epa.gov).

Sincerely,

A handwritten signature in black ink, appearing to be "Adam Heyward", written over a horizontal line.

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



Please read instructions on reverse before completing form.

Form Approved. OMB No. 2070-0060. Approval expires 2-28-95

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United States  
Environmental Protection Agency  
Washington, DC 20460

Registration  
 Amendment  
 Other

OPP Identifier Number

### 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 <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. 71094-2 Product Name PRO-SAN L	

### Section - II

<input checked="" 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 type="checkbox"/> Notification - Explain below.	<input type="checkbox"/> Other - Explain below.

**Explanation:** Use additional page(s) if necessary. (For section I and Section II.)

A statement of names of organisms to be placed on the label.  
"Such as  
Gram Positive: Staphylococcus aureus;  
Gram Negative: Escherichia coli"

### 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. No. per container	If "Yes" Package wgt. No. per container	<input type="checkbox"/> Glass	<input checked="" type="checkbox"/> Paper
				<input checked="" type="checkbox"/> Other (Specify) corrugated outer box	
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) Retail Container 12 x 33.8 FL OZ		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 checked="" type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled		<input checked="" type="checkbox"/> Other Screen Printing	

### 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) 248-526-0663
<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 or 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 10/26/2007	

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# MICROCIDE<sup>®</sup>, INC.

**Laboratory:** 2727 Second Avenue, #334, Detroit, MI 48201, USA.  
**Office:** 2209 Niagara Drive, Troy, MI 48083, USA

**Tel & Fax #** 248-526-9663

**Certified mail with return receipt**

November 5, 2007

Mr. Adam Heyward  
Product manager  
Regulatory Management Branch II  
Antimicrobial Division (7510P)  
OPP USEPA, 401 M Street S.W.  
Washington, D.C. 20460

**Ref: Notification for addition of bacterial names  
on the label of PRO-SAN L, EPA:71094-2**

Dear Mr. Adam Heyward:

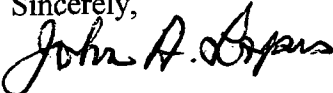
Please find three copies of each label. One additional copy with highlighted change is also enclosed.

**1 "Notification of the change in EPA establishment number on the label of PRO-SAN L, EPA:71094-2 per PR Notice 98-10."**

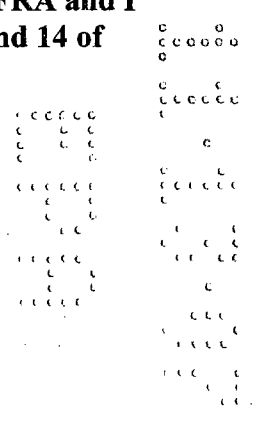
**2 "This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40 CFR 152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec. 1001 to willfully make any false statement 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 sections 12 and 14 of FIFRA."**

Thank you

Sincerely,



John A. Lopes, Ph.D.  
President  
Microcide, Inc.  
Tel: 248-526-9663  
E-mail: [lopes@microcideinc.com](mailto:lopes@microcideinc.com)



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NOTIFICATION  
Date Reviewed: 12-4-07  
Reviewed By: HGB/wh

**FRONT PANEL OF PRO-SAN L LABEL**

**PRO - SAN<sup>®</sup> L**

**Cleaner & Sanitizer for Food Contact Surfaces &  
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!**

**Such As:**

**Gram Positive: *Staphylococcus aureus***

**Gram Negative: *Escherichia coli***

**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<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup>, INC., Detroit, MI 48201

Tel. 248-526-9663

EPA Registration No. 71094-2

EPA Est. No. 8155-OH

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

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## BACK 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. 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**

3. Thoroughly wet the surface of fruits and vegetables by dipping in or spraying with PRO-SAN® L solution.

4. 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. **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 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

**DIRECTIONS FOR USE:** It is a violation of Federal Law to use this product in a manner inconsistent with its 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 & 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!**

Such as  
**Gram Positive *Staphylococcus aureus***  
**Gram Negative; *Escherichia coli***

EPA Reg. No. 71094-2  
EPA Est. No. 8155-OH-1  
Manufactured for:

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

**12 X 32 FL OZ (946 ml) BOTTLES**  
**TOTAL NET 3.0 GAL (11.36 L)**

**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.

**SHIPPING LABEL**

**NOTIFICATION**  
Date Reviewed: 12-04-07  
Reviewed By: *AGoburn*

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