

APR 30 2001

Sal Gonzales, Jr.
Litfin's Rock Sales
9899 Pringle Avenue
Galt, CA 95632

Subject: LRS Gas Liquid Chlorine #140
EPA File Symbol Number 73368-2
Application Dated March 12, 2001

Dear Mr. Gonzales:

This application was submitted to comply with requirements addressed in your Conditional Registration dated January 26, 2001. This product was given a conditional registration provided that it comply with requirements outlined in the Chlorine Gas Reregistration Eligibility Decision (RED).

The labeling referred to above submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, is acceptable subject to the comments below. One copy of the finished labeling must be submitted prior to releasing the product for shipment.

1. *The use pattern for porous food contact surfaces must be removed from the label or appropriate data to substantiate this claim must be provided. Please note that no use pattern for porous surfaces are mentioned in the RED.*
2. *Revise the phrase "...hard surfaces, non porous food contact surfaces, ..." to read "...hard non porous food contact surfaces, ..." as is required in enclosed DIS-TSS 17.*
3. *Correct the use information to reflect this product as a Sanitizer. The label information refers to the sanitation uses.*

CONCURRENCES

| | | | | | | | | |
|---------|--|--|--|--|--|--|--|--|
| SYMBOL | | | | | | | | |
| SURNAME | | | | | | | | |
| DATE | | | | | | | | |

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4. *Under the Physical & Chemical Hazards heading correct the typographical error in the last sentence to read "...most metals..." not meals.*

5. *You inadvertently submitted a label with the Poultry use that you agreed in your last submission to omit until you received from FDA a letter accepting this use. Since, you have not provided this information you must delete all reference to Poultry from the label. If you distribute labels with this claim on it, this conditional registration could be in jeopardy of being revoked.*

A stamped copy of your labeling is enclosed for your records. Submit one copy of the final printed label prior to release of the product for shipment.

If you have any questions concerning this letter, please contact Wanda Mitchell at (703) 308-6345.

Sincerely,



*Robert S. Brennis
Product Manager 32
Regulatory Management Branch II
Antimicrobials Division (7504C)*

Enclosure

PRECAUTIONARY STATEMENTS

Statement of Practical Treatment and First Aid:

IF INHALED:

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

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.
- ◆ Call 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 poison control center or doctor for treatment advice.

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

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Fatal if inhaled or absorbed through skin. Causes irreversible eye damage and skin burns. Do not breathe vapors or get in eyes, on skin or clothing. Wear goggles, protective clothing and rubber gloves as discussed below. Wash hands thoroughly with soap and water after handling and before eating, drinking, or using tobacco. Remove contaminated clothing and wash clothing before reuse. Prolonged frequently repeated skin contact may cause allergic reactions in some individuals.

PERSONAL PROTECTIVE EQUIPMENT: Applicators and other handlers must wear long-sleeved shirts, long pants, shoes and socks.

IN CASE OF LEAKAGE: Under normal use-conditions, no protective eyewear, respirator or gloves are required. However, in case of a leak handlers must wear chemical-resistant gloves (such waterproof material) and a full-face canister-style (gas mask) respirator with a canister approved for chlorine (MSHA/NIOSH approval number prefix TC-14G). Since there is always the possibility of a leak, gloves and a respirator of type specified above must be available. Glove and a respirator are required for anyone entering into an affected area in the event of a leak.

ENVIRONMENTAL HAZARDS: This pesticide is highly toxic to fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, ocean or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and permitting authority 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.

PHYSICAL & CHEMICAL HAZARDS: Chlorine is non-flammable gas, liquefied under pressure. Do not drop container. Keep away from intense heat or open sunlight. Corrosive to most metals in the presence of moisture.

DIRECTIONS FOR USE: It is a violation of Federal Law to use this product in a manner inconsistent with its labeling. Refer to product bulletin (LRS Gas Liquid Chlorine # 140 Instruction Booklet # 01) for instructions on the required product use and safety procedures. Before using this product, handlers must be trained how to appropriately use respirators that conform to OSHA requirements (described in 29 CFR Part 1910.134) and how to appropriately handle and use chlorine.

This product, including dispensing equipment, must be handled and used in accordance with the practices specified by all applicable product labeling and the LRS Gas Liquid Chlorine # 140 Instruction Booklet # 01. Use only in well ventilated areas.

STORAGE AND DISPOSAL: Keep containers away from heat. Do not store in direct sunlight. Do not drop containers. Empty cylinders should be properly identified with return tags and returned to the supplier according to prescribed instructions and practices of the supplies. All storage containers must have a weather resistant label attached near the outlet valve and must not be accessible to the general public. Do not contaminate water, food, or feed by storage or disposal. Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

NOTE:

1. After treatment, the adhered moisture must be removed by a centrifugation process.
2. For citrus quarantine treatment, use 200 ppm available chlorine at pH 6.0-7.5, using Calcium Carbonate buffer system in a LRS wash chlorinator unit under the supervision of LRS personnel.

LRS Gas Liquid Chlorine #140

To be used in LRS Wash Process for control of microorganisms causing decay of asparagus, carrots, cauliflower, celery, cherries, citrus fruits, cucumbers, nectarine, onions, peaches, pepper, potatoes, radishes, tomatoes and many other fresh fruits and vegetables after harvest as listed on the label. Also for surface sanitation of packing house equipment, other food processing equipment. And for sanitation of hard surfaces, nonporous food contact surfaces, porous food contact surfaces, water cooling tower/evaporative condenser water and chlorination of incoming water supply for in-plant chlorination, and can-cooling water.

Active Ingredient:
 Chlorine 99.5%
 Inert Ingredients 0.5%

FOR AGRICULTURAL USE ONLY

KEEP OUT OF REACH OF CHILDREN



**FATAL IF INHALED
 LIQUID CAUSES SEVERE BURNS**

**Litfin's Rock Sales
 P.O. Box 452
 Galt, California 95632**

EPA Reg. No. - 73368-2
 EPA Est. No. - CA-1□, CA-2□, CA-3□
 Net Contents 150 lbs □ 2,000 lbs □
 Note: This product meets AWWA B 301-59

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 with COMMENTS
 in EPA Letter Dated:
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Under the Federal Insecticide,
 Fungicide, and Rodenticide Act as
 amended, for the pesticide,
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Recommended Chlorine Concentration

| Commodity | Treatment Method | ppm Available Chlorine |
|----------------------|--------------------|------------------------|
| Apples | Dump Tank | 100-150 |
| | Flume | 30-50 |
| | Spray | 100-150 |
| Asparagus | Hydrocooler | 125-150 |
| Broccoli | Spray | 100-150 |
| Brussel Sprouts | Spray | 100-150 |
| Cabbage(chopped) | Spray | 80-100 |
| Carrots | Dump Tank/Flume | 100-200 |
| | Spray | 50-100 |
| Cauliflower | Spray | 300-400 |
| Celery | Spray | 100 |
| Corn | Spray | 75-100 |
| Cherries | Spray/Dump Tank | 75-100 |
| Chopped Salad | Spray | 80-100 |
| Cucumbers | Spray | 75-100 |
| Garlic | Spray/Tank | 75-150 |
| Grapefruit | Spray | 40-75 |
| | Drench | 100-150 |
| Lemons | Spray | 40-75 |
| | Dump Tank | 30-50 |
| Lettuce Chopped | Spray | 80-100 |
| Lettuce Butter | Spray | 10-20 |
| Lettuce Romaine | Spray | 20-40 |
| Melons All varieties | Spray | 100-200 |
| | Hydrocooler | 30-75 |
| Mushrooms | Spray | 100-200 |
| Onions (Green) | Spray/Dump Tank | 75-120 |
| Oranges | Spray | 40-75 |
| | Drench | 100-200 |
| Peaches and | Spray | 50-100 |
| Nectarines | Hydrocooler | 30-75 |
| Pears | Dump Tank | 200-300 |
| Peppers | Spray | 300-400 |
| Plums | Spray | 50-100 |
| | Hydrocooler | 30-75 |
| Poultry | Processing Spray | 1-5 |
| | Reprocessing Spray | 20-50 |

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| <u>Commodity</u> | <u>Treatment Method</u> | <u>ppm Available Chlorine</u> |
|------------------|-------------------------|-------------------------------|
| Potatoes | Dump Tank | 30-100 |
| | Flume | 200-300 |
| | Spray | 100-200 |
| Potatoes White | Bleach | 500-600 |
| Prunes | Spray/Tank | 50-100 |
| Pumpkins | Spray | 100-200 |
| Radishes | Spray | 100-150 |
| | Tank | 10-25 |
| Spinach | Spray | 75-150 |
| Sweet Potatoes | Tank | 100-150 |
| Squash | Spray | 75-100 |
| Tomatoes | Tank | 200-350 |
| | Spray | 100-150 |
| Turnips | Tank | 100-200 |
| Yams | Tank | 100-200 |

WARRANTY AND DISCLAIMER

Litfin's Rock Sales warrants that this material conforms to the chemical description on the label and is reasonably fit for the purposes referred to in the Directions for Use, subject to the risks referred to therein: **LITFIN'S ROCK SALES MAKES NO OTHER EXPRESS OR IMPLIED WARRANTY OF FITNESS OR MERCHANTABILITY OR ANY OTHER EXPRESS OR IMPLIED WARRANTY. IN NO CASE SHALL LITFIN'S ROCK SALES OR SELLER BE LIABLE FOR CONSEQUENTIAL, SPECIAL OR INDIRECT DAMAGES RESULTING FROM THE USE OR HANDLING OF THIS PRODUCT INCLUDING, BUT NOT LIMITED TO LOSS OF PROFITS, BUSINESS REPUTATION, OR CUSTOMERS; LABOR COST, OR OTHER EXPENSES INCURRED IN REPACKAGING, SORTING OR REPROCESSING.**

Litfin's Rock Sales and seller offer this product and the buyer and user accept it subject to the foregoing conditions of sale and warranty which may be varied only by agreement in writing signed by a duly authorized representative of Litfin's Rock Sales.

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LRS GAS LIQUID CHLORINE #140

INSTRUCTION BOOKLET No. 01

EPA REG. NO. -73368-2



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Under the Federal Insecticide,
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Always read the label before using.

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

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I) SAFETY RULES

- 1) Chlorine is corrosive to iron, brass and copper. Plastic lines should be used whenever practicable.
- 2) Locate the chlorinator outside the building or room in which people normally work. Use plastic pipe to transport the chlorinated water.
- 3) Chlorine cylinder must be chained to a wall near the chlorinator.
- 4) If the chlorinator must be located inside the building, place it next to an outside wall or corner. Locate it as far away from the people working as possible.
- 5) LRS Gas Liquid Chlorine #140 label should be attached to each cylinder. Above the cylinder a sign (approximately 10x14 inches) stating "DANGER - CHLORINE" should be posted in clear view.
- 6) Chlorine is highly reactive when in contact with OPP or SOPP. DO NOT mix chlorine with water solution or wax containing OPP or SOPP.
- 7) When chlorine and OPP is used on the same line, chlorine treated commodities should be followed by a fresh water rinse or have a minimum of 10 seconds interval between chlorine application and OPP application to allow the chlorine to dissipate.
- 8) Read and follow the chlorinator manual before operating or changing the chlorine cylinder.
- 9) Read and follow the precautionary statements and statement of practical treatment on the label before using this product.
- 10) Refer to the Chlorine Institute Manual for additional safety information.

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II) DAILY CHECK LIST

1) Check for chlorine leaks:

This can be done by using ammonia. Wet a swab with ammonia and go over places in the unit where leaks may occur. White smoke appears when ammonia comes in contact with chlorine gas. If a leak is detected shut the system down completely. Do not operate the system until the leak is fixed.

2) Correct pH and chlorine concentration:

These are the most important factors that determine the effectiveness of chlorine. The chlorine concentration should be checked at least twice daily and adjustments should be made when ever necessary. Use test paper or field colorimetric test kit to determine the free chlorine concentration and pH. Also, check the temperature of your tank.

3) LRS pH Buffer # 69 Tank:

LRS pH Buffer #69 (Calcium Carbonate) is used as a pH buffer in the LRS wash process. The pH control is automatic and no adjustment is needed when using LRS pH Buffer # 69 (pH of 6.0-6.5). Use a 55 gallon plastic lined drum full of LRS pH Buffer # 69. Add more when the drum is less than $\frac{3}{4}$ full. A constant flow of fresh water to this tank is necessary. The in-flow of water should be the same as the out-flow of chlorinated water. Percolate the chlorine from the bottom of the tank and take the chlorinated water from the top.

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III) DIRECTIONS FOR USE:

For surface sanitation of packing house equipment, poultry, winery, cannery, and other food processing and packing plants, use the following instructions:

A) Sanitization of Hard Surfaces

1) Sanitization of nonporous food contact surfaces.

Rinse Method:

A solution of 100ppm available chlorine may be used in the sanitizing solution. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that available chlorine does not drop below 50 ppm. Check the concentration of available chlorine using a chlorine test kit.

Clean equipment surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solutions, maintaining contact with the sanitizer for at least 2 minutes. If solutions contain less than 50 ppm available chlorine, as determined by a suitable test kit, discard the solutions. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Immersion Method:

A solution of 100 ppm available chlorine may be used in the sanitizing solution. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that available chlorine does not drop below 50 ppm. Check the concentration of available chlorine using a chlorine test kit.

Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment.

2) Sanitization of porous food contact surfaces:

Rinse Method:

A solution of 600 ppm available chlorine may be used to sanitize porous food contact surfaces (i.e. wood chopping blocks). Clean surfaces in the normal manner. Prior to use, rinse all surfaces thoroughly with the 600 ppm sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

Immersion Method:

Prepare a solution containing 600 ppm available chlorine. Clean equipment in the normal manner. Prior to use, immerse equipment in the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Prior to using equipment, immerse all surfaces in a 200 ppm available chlorine solution. Do not rinse and do not soak equipment overnight.

Note: Sanitizers used in automated systems for sanitization of non-porous and porous food contact surfaces may be used for general cleaning, but may not be re-used for sanitizing purposes.

B) Sanitization of Water

1) Sanitization of water cooling tower/evaporative condenser water.

Slug Feed Method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm available chlorine in the water.

Subsequent dose: When microbial control is evident, maintain the chlorine residual at 1 ppm. Badly fouled systems must be cleaned before treatment is begun.

Intermitted Feed Method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm available chlorine in the water.

Subsequent dose: When microbial control is evident, maintain the chlorine residual at 1ppm. Badly fouled systems must be cleaned before treatment is begun.

Continuous Feed Method:

Initial dose: When system is noticeably fouled, maintain 5-10 ppm of available chlorine in the water.

Subsequent dose: Adjust the chlorinator to deliver chlorine continuously so a level of 1 ppm available chlorine can be maintained in the water. Badly fouled systems must be cleaned before treatment is begun.

Note: If additional additives, such as corrosive inhibitors, anti-foam agents and other agents are used in cooling tower, do not re-use this water on food or food contact surface unless these additives have food tolerances.

2) Chlorination of incoming water supply for in-plant chlorination.

For entire incoming water supply, to be used in-plant chlorination, maintain in the water a free available chlorine residual of 5-7 ppm.

3) Can-cooling water.

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Maintain 1 ppm available chlorine in water used for cooling sealed cans after heat sterilization.

Directions for Use Continued:

For treatment of different commodities, use the following directions for treatment method and exposure time. When treating commodities, maintain the following temperatures for chlorinated water:

Tank/Flume: 60-70°F Spray: 65-75°F Hydrocooler: 34-40°F

Do not rinse treated commodities prior to packaging.

Apples

- ◆ Dump Tank: Immerse the apples for 45-90 seconds in water containing 100-150 ppm available chlorine.
- ◆ Flume: Immerse the apples for 45-90 seconds in water containing 30-50 ppm available chlorine.
- ◆ Spray: Spray the apples for 5-15 seconds with water containing 100-150 ppm available chlorine.

Asparagus

- ◆ Hydrocooler: Hydrocool asparagus for 20-30 minutes in water containing 125-150 ppm available chlorine.

Broccoli

- ◆ Spray: Spray the broccoli for 5-15 seconds with water containing 100-150 ppm available chlorine.

Brussels Sprouts

- ◆ Spray: Spray the Brussels sprouts for 5-15 seconds with water containing 100-150 ppm available chlorine.

Cabbage (chopped)

- ◆ Spray: Spray the chopped cabbage for 5-15 seconds with water containing 80-100 ppm available chlorine.

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Carrots

- ◆ **Dump Tank:** Immerse the carrots in dump tank for 1-5 minutes in water containing 100-200 ppm available chlorine.
- ◆ **Flume:** Immerse carrots in flume for 1-5 minutes in water containing 100-200 ppm available chlorine.
- ◆ **Spray:** Spray the carrots for 5-15 seconds with water containing 50-100 ppm available chlorine.

Cauliflower

- ◆ **Spray:** Spray the cauliflower for 5-15 seconds with water containing 300-400 ppm's of available chlorine.

Celery

- ◆ **Spray:** Spray the celery for 5-15 seconds with water containing 100 ppm's of available chlorine.

Cherries

- ◆ **Spray:** Spray the cherries for 5-15 seconds with water containing 75-100 ppm's of available chlorine.
- ◆ **Tank:** Immerse the cherries in the tank for 2-5 minutes in water containing 75-150 ppm available chlorine.

Chopped Salad

- ◆ **Spray:** Spray the chopped salad for 5-15 seconds with water containing 80-100 ppm's of available chlorine.

After treatment, the adhered moisture must be removed by a centrifugation process.

Corn

- ◆ **Spray:** Spray the corn for 5-15 seconds with water containing 75-100 ppm's of available chlorine.

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Cucumber

- ◆ Spray: Spray the cucumbers for 5-15 seconds with water containing 75-100 ppm available chlorine.

Garlic

- ◆ Spray: Spray the garlic for 5-15 seconds with water containing 75-150 ppm available chlorine.
- ◆ Tank: Immerse the garlic in the tank for 2-5 minutes in water containing 75-150 ppm available chlorine.

Grapefruit

- ◆ Spray: Spray the grapefruit for 5-15 seconds with water containing 40-75 ppm available chlorine.
- ◆ Drench: Drench the grapefruit for 3-5 minutes with water containing 100-150 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank.

Lemons

- ◆ Dump Tank: Immerse the lemons for 2-3 minutes in water containing 30-50 ppm available chlorine.
- ◆ Spray: Spray the lemons for 5-15 seconds with water containing 40-75 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5 in drench tank.

Lettuce (Chopped)

- ◆ Spray: Spray the chopped lettuce for 5-15 seconds with water containing 80-100 ppm available chlorine.

After treatment, the adhered moisture must be removed by a centrifugation process.

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Lettuce (Butter)

- ◆ Spray: Spray the butter lettuce for 5-15 seconds with water containing 10-20 ppm available chlorine.

Lettuce (Romaine)

- ◆ Spray: Spray the romaine lettuce for 5-15seconds with water containing 10-20 ppm available chlorine.

Melons – All Varieties

- ◆ Hydrocooler: Hydrocool melons for 20-30 minutes in water containing 30-75 ppm available chlorine.
- ◆ Spray: Spray the melons for 15-20 seconds with water containing 200-2,000 ppm's of available chlorine.

Mushrooms

- ◆ Spray: Spray the mushroom for 15-20 seconds with water containing 100-600 parts of available chlorine.

Onions (Green)

- ◆ Spray: Spray the green onions for 5-15 seconds with water containing 75-120 ppm available chlorine.
- ◆ Dump Tank: Immerse green onions for 15-20 seconds in water containing 75-120 ppm's of available chlorine.

Oranges

- ◆ Spray: Spray the oranges for 5-15 seconds with water containing 40-75ppm available chlorine.
- ◆ Drench: Drench the oranges for 3-5 minutes with water containing 100-200 ppm available chlorine.

For citrus quarantine treatment, use 200 ppm of available chlorine at a pH of 6.0-7.5in drench tank.

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Peaches and Nectarines

- ◆ **Spray:** Spray peaches and nectarines for 5-15 seconds with water containing 50-100 ppm available chlorine.
- ◆ **Hydrocooler:** Hydrocool peaches and nectarines for 20-30 minutes with water containing 30-75 ppm available chlorine.

Pears

- ◆ **Dump Tank:** Immerse the pears for 2-3 minutes in water containing 200-300 ppm available chlorine.

Peppers

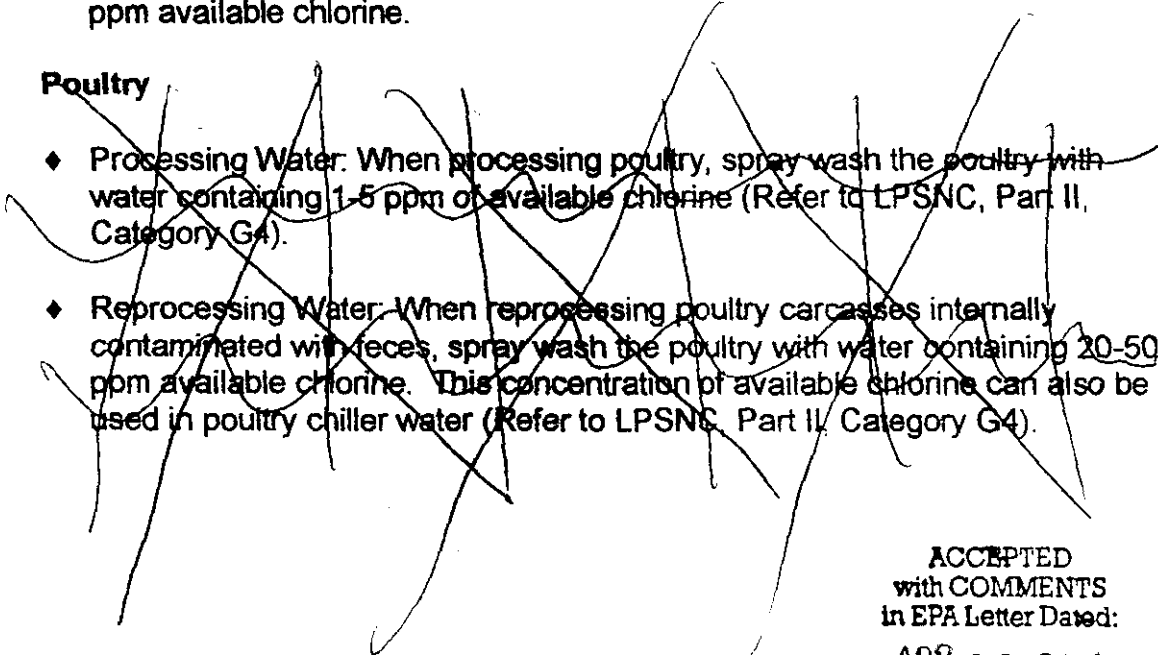
- ◆ **Spray:** Spray the peppers for 5-15 seconds with water containing 300-400 ppm available chlorine.
- ◆ **Dump Tank:** Immerse the peppers for 2-3 minutes in water containing 100-135 ppm available chlorine.

Plums

- ◆ **Spray:** Spray the plums for 5-15 seconds with water containing 50-100 ppm available chlorine.
- ◆ **Hydrocooler:** Hydrocool plums for 20-30 minutes with water containing 30-75 ppm available chlorine.

Poultry

- ◆ **Processing Water:** When processing poultry, spray wash the poultry with water containing 1-5 ppm of available chlorine (Refer to LPSNC, Part II, Category G4).
- ◆ **Reprocessing Water:** When reprocessing poultry carcasses internally contaminated with feces, spray wash the poultry with water containing 20-50 ppm available chlorine. This concentration of available chlorine can also be used in poultry chiller water (Refer to LPSNC, Part II, Category G4).



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Potatoes – All Varieties

- ◆ Tank / Pit: Immerse potatoes for 15-20 seconds in water containing 30-100 ppm's of available chlorine.
- ◆ Flume: Immerse potatoes for 15-20 seconds in water containing 200-300 ppm's of available chlorine.
- ◆ Spray: Spray the potato for 15-20 seconds with water containing 100-200 parts of available chlorine.

Potatoes: 500-600 ppm if bleaching is desired.

Prunes

- ◆ Spray: Spray the prunes for 5-15 seconds with water containing 50-100 ppm available chlorine.
- ◆ Tank: Immerse prunes in tank for 2-5 minutes in water containing 50-100 ppm available chlorine.

Pumpkins

- ◆ Spray: Spray the pumpkins for 5-15 seconds with water containing 100-200 ppm available chlorine.

Radishes

- ◆ Spray: Spray the radishes for 5-15 seconds with water containing 100-150 ppm available chlorine.
- ◆ Tank: Immerse radishes in tank for 1-1.5 minutes in water containing 10-25 ppm available chlorine.

Spinach

- ◆ Spray: Spray the spinach for 5-15 seconds with water containing 75-150 ppm available chlorine.

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Sweet Potatoes

- ◆ Tank: Immerse sweet potatoes in tank for 2-3 minutes in water containing 100-150 ppm available chlorine.

Squash

- ◆ Spray: Spray the squash for 5-15 seconds with water containing 75-100 ppm available chlorine.

Tomatoes

- ◆ Tank: Immerse the tomatoes for 2-3 minutes in the tank containing 200-350 ppm available chlorine.
- ◆ Spray: Spray the tomatoes for 5-15 seconds with water containing 100-150 ppm available chlorine.

Turnips

- ◆ Dump Tank / Pit: Immerse turnips for 15-20 seconds in water containing 100-200 ppm's of available chlorine.

Yams

- ◆ Tank: Immerse yams for 2-3 minutes in water containing 100-200 ppm available chlorine.

Mushrooms, potatoes and turnips can be treated with an anti-oxidant after bleaching to prevent commodities from turning brown or dark gray. This product is known as a stabilizer, which retards the discoloring action and helps retain the natural color.

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