



U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs
Registration Division (7505P)
1200 Pennsylvania Ave., N.W.
Washington, D.C. 20460

EPA Reg. Number:

82808-9

Date of Issuance:

4/1/2015

NOTICE OF PESTICIDE:

Registration
 Reregistration
(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

Oxysan 15 Acid Sanitizer

Name and Address of Registrant (include ZIP Code):

Kevin R. Kutcel
Agent for Agrochem Inc.
3 Duplainville Road
Saratoga Springs, NY 12866

Note: 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.

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:

Elizabeth K. Watkins for
John Hebert, Branch Chief
RMBI, Registration Division (7505P)

Date:

4/6/15

2. You are required to comply with the data requirements described in the DCIs identified below:
 - a. Hydrogen peroxide GDCI-000595-984
 - b. Ethaneperoxoic acid GDCI-063201-985

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCIs listed above, you may contact the Chemical Review Manager in the Pesticide Reevaluation Division: http://www.epa.gov/oppsrrd1/contacts_prd.htm

3. The data requirements for storage stability and corrosion characteristics (Guidelines 830.6317 and 830.6320) are not satisfied. A one year study is required to satisfy these data requirements. You have 18 months from the date of registration to provide these data.
4. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, “EPA Reg. No. 82808-9.”
5. 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) list 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 Compliance.

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 October 10, 2014

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

Enclosure: Approved Stamped Label

**Precautionary Statement
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. Harmful if swallowed. Wear coveralls worn over long-sleeved shirt and long pants, socks, chemical resistant footwear, rubber gloves, and chemical goggles. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS - Strong oxidizing agent. Mix only with water. Oxysan Acid Sanitizer is not combustible, but at temperatures exceeding 156 F, decomposition occurs releasing oxygen. The oxygen released could initiate or promote combustion of other materials.

ENVIRONMENTAL HAZARDS - This pesticide is toxic to birds, mammals, fish and aquatic life. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to the discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewerage treatment facility authority. For guidance contact your State Water Board or Regional Office of the EPA.

ACCEPTED
04/06/2015

Under the Federal Insecticide, Fungicide, and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 82808-9

Storage and Disposal

Do Not Contaminate Water, Food or Feed by Storage and Disposal.
Pesticide Storage
NEVER RETURN OXYSAN ACID SANITIZER TO THE ORIGINAL CONTAINER AFTER IT HAS BEEN REMOVED.

Avoid all contaminants, especially dirt, caustics, oils, greases, and other materials. Avoid contact with skin, eyes, and clothing. Avoid contact with food, feed, and animal products. Avoid contact with water. Avoid damage to containers. Keep closed at all times when not in use. Keep container out of direct sunlight. To maintain product quality, store at temperatures below 86 F. Do not store on wooden pallets.

Procedure for Leak or Spill

Stop leaks if this can be done without risk. Shut off ignition sources; no flames, smoking flares, or spark producing tools. Keep combustible and organic materials away. Flush spilled material with large quantities of water. Undiluted material should not enter confined spaces.

Pesticide Disposal

If material has been spilled, an acceptable method of disposal is to dilute with at least 20 volumes of water followed by discharge into suitable treatment system in accordance with all local, state and Federal environmental laws, regulations, standards, and other requirements. Because acceptable methods of disposal may vary by location, regulatory agencies should be contacted prior to disposal.

Product to be discarded should be disposed of as hazardous waste after contacting the appropriate local, state, or Federal agency to determine proper procedures.

Container Handling
Nonrefillable containers greater than or equal to five gallons. Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container 1/4 full with water. Replace and tighten closures. Tip container on its side and roll back and forth, ensuring at least one complete revolution, for 30 seconds. Stand the container on its end and tip it back and forth several times. Empty rinsate into application equipment or mix tank or store rinsate for later use or disposal. Repeat this procedure two more times. Empty drums are not returnable to unless special arrangements have been made. Dispose of drums in accordance with local state, and Federal regulations.

OXYSAN 15 ACID SANITIZER

For Institutional / Industrial sanitizing of previously cleaned non-porous food contact surfaces in:
* Dairies, Wineries, Breweries and Beverage Plants
* Meat and Poultry Processing / Packing Plants
* Milk and Dairy Products Processing / Packing Plants
* Seafood and Produce Processing / Packing Plants
* Food Processing / Packing Plants
* Egg Processing / Packing Equipment Surfaces
* Eating Establishments
* Wastewater and sewage effluent disinfectant in public and private treatment facilities
* Commercial and Institutional / Industrial laundry operations for disinfection and sanitization.

For institutional / industrial sanitizing of previously cleaned hard, non-porous food contact surfaces such as:
* Eating, Drinking, and Food Preparation Utensils
* Countertops and Food Preparation Surfaces
* Tableware
* Plastic, Glass and Metal Bottles (rinse)

For use as a sanitizer on food contact surfaces in contact with products labeled as organic.
For use as a coarse spray for surfaces to be sanitized.

For use as an antimicrobial rinse to control beverage spoilage microorganisms.

Active Ingredients: Peroxyacetic Acid.....16.00%
Hydrogen Peroxide.....10.50%
Inert Ingredients:73.50%
TOTAL.....100.00%

**KEEP OUT OF REACH OF CHILDREN
DANGER**

See Side Panel for Additional Precautionary Statements and Usage Directions

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 eyes. * 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 inhaled	* Move person to fresh air. * If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible. * Call a poison control center or doctor for treatment advice.
If swallowed	* Call 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 the poison control center or doctor. * Do not give anything by mouth to an unconscious person.

Note to Physician: Probable mucosal damage may contraindicate the use of gastric lavage.

This product is not to be used as a terminal sterilant/high-level disinfectant on any surface or instrument that (1) is introduced directly into the human body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. This product may be used to clean or decontaminate medical devices prior to sterilization or high-level disinfection.

EPA Registration No. 82808-9
EPA Est. No. 82808-NY-1

NET CONTENTS: 53.5 GALLONS
LOT NO.:

Directions For Use

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

For use in circulation cleaning and institutional/industrial sanitizing of previously cleaned hard, non-porous food-contact surfaces and equipment such as food preparation surfaces, pipelines, tanks, vats, fillers, evaporators, pasteurizers, and aseptic equipment in:

- * Dairies, Wineries, Breweries and Beverage Plants
- * Meat and Poultry Processing / Packing Plants
- * Milk and Dairy Products Processing / Packing Plants
- * Seafood and Produce Processing / Packing Plants
- * Food Processing / Packing Plants
- * Egg Processing / Packing Equipment Surfaces
- * Eating Establishments
- * Final Sanitizing Bottle Rinse

Sanitizing Non-porous Food Contact Surfaces

An effective sanitizer against Staphylococcus aureus, Escherichia coli, and Salmonella typhimurium. Clean equipment immediately after use:

1. Remove gross particulate matter with a warm water flush.
2. Wash equipment with detergent or cleaning solution.
3. Rinse equipment with potable water.
4. Prepare product solution by adding 0.45 fluid ounces to 5 gallons deionized water. This provides 123 ppm peroxyacetic acid and 82 ppm hydrogen peroxide.
5. Fill closed systems with diluted sanitizer solution and allow a contact time of (1) minute.
6. For open or not completely closed systems, use a coarse spray, mop/wipe or flood technique to apply the solution to the surface and allow a contact time of one (1) minute.
7. Allow surfaces to drain thoroughly before resuming operation. Allow to air dry for a minimum of 2 minutes.

Eating Establishment Sanitizing

An effective sanitizer against Staphylococcus aureus, Escherichia coli, and Salmonella Typhimurium.

1. Scrape/prewash plates, utensils, cups, glasses, etc. whenever possible.
2. Wash all items with a detergent.
3. Rinse thoroughly with potable water.
4. Prepare product solution by adding 0.45 fluid ounces to 5 gallons of deionized water. This provides 123 ppm peroxyacetic acid and 82 ppm hydrogen peroxide.
5. Immerse all items for at least (1) minute or for a contact time as specified by the local governing sanitizing code.
6. Place all sanitized items on rack or drainboard to drain adequately. Air dry if items will not be reused immediately. Allow to air dry for a minimum of 2 minutes.

Sanitizing Tableware

For sanitizing tableware in low to ambient temperature warewashing machines, inject the diluted product solution (0.45 fluid ounces of the product to 5 gallons of deionized water) into the final rinse water. This provides 123 ppm peroxyacetic acid and 82 ppm of hydrogen peroxide. Immerse all items for at least (1) minute or for a contact time as specified by the local governing sanitizing code. Allow to air dry for a minimum of 2 minutes.

Final Sanitizing Bottle Rinse

May be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles / cans.

1. Wash bottles with detergent or cleaning solution and rinse with potable water.
2. Rinse bottles with a solution prepared by mixing 0.45 fluid ounces of product to 5 gallons of deionized water. Immerse all items for at least (1) minute or for a contact time as specified by the local governing sanitizing code.
3. Allow to drain adequately. Allow to air dry for a minimum of 2 minutes.

Sanitization of Hatching Eggs

1. Prepare a dilute solution by adding 0.45 fluid ounces of product to 5 gallons of deionized water.
2. Apply dilute solution as eggs are gathered or prior to setting, as a coarse spray or flood so as to lightly wet all egg shell surfaces. Allow contact for at least (1) minute or for a contact time as specified by the local governing sanitizing code.
3. Allow to drain dry. Allow to air dry for a minimum of 2 minutes.

Sanitization of Conveyors, Peelers, Slicers and Saws for Meat, Poultry, Seafood, Fruits and Vegetables

An effective sanitizer against Staphylococcus aureus, Escherichia coli, and Salmonella Typhimurium.

For use in the static or continuous washing, rinsing and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc.

1. Remove all products from equipment if during treatment the sanitizer will directly contact the items.
2. Prepare sanitizer solution by adding 0.45 fluid ounces to 5 gallons of deionized water.
3. Apply sanitizer solution to the return portion of the conveyor or to the equipment by using a coarse spray or other means of wetting the surfaces. Allow contact for at least (1) minute or for a contact time as specified by the local governing sanitizing code. Control the volume of solutions so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs.
4. Allow equipment to drain adequately before reusing, and allow to air dry for a minimum of 2 minutes.

Antimicrobial Rinse of Pre-Cleaned or New Returnable or Non-Returnable Containers:

To reduce the number of nonpathogenic beverage spoilage organisms such as Aspergillus versicolor, Byssoschlamys fulva, Pediococcus damnosus, Lactobacillus buchneri, and Saccharomyces cerevisiae.

1. Prepare solution by adding 10 fluid oz. to 5 gallons of deionized water. This will provide 2700 ppm of peroxyacetic acid and 1800 ppm hydrogen peroxide.
2. Apply solution. Immerse for at least (1) minute or for a contact time as specified by local governing sanitation codes.
3. Allow containers to drain thoroughly and then rinse with sterile or potable water. Allow to air dry for a minimum of 2 minutes.

CHEMTREC EMERGENCY 800-424-9300

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FARM & DAIRY PRODUCTS

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