

85134-1

3/1/2011

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF
CHEMICAL SAFETY AND
POLLUTION PREVENTION

MAR 01 2011

Heather Bjornson, Agent for Envirocleanse LLC
c/o Technology Sciences Group
1150 18th Street NW Suite 1000
Washington D.C. 20036

Subject: Anolite
EPA Registration Number 85134-1
Application Date: October 4, 2010

Dear Ms. Bjornson:

The Agency has reviewed your submission in accordance with continuing registration under the Federal Insecticide Fungicide and Rodenticide Act (FIFRA), as amended, and determined the action to be acceptable with the following conditions:

- On page 3, insert "hard" in front of Non-porous as marked.
- On page 3, insert "glazed" in front of tile as marked.
- On page 5, add "in 10 minutes" to the kills bacteria claim.

In summary, you have submitted data in support of the addition of food contact sanitizer claims to your label. These data, MRID 482571-01, were reviewed and consider acceptable. A copy of our review was previously provided and the outstanding issues resolved.

A stamped copy of the accepted labeling is enclosed. Submit one copy of your final printed labeling before distributing or selling the product bearing the revised labeling. If you have any questions, please contact Tom Luminello by telephone, (703) 308-8075, or by e-mail at luminello.tom@epa.gov.

Sincerely,

Wanda Y. Henson
Acting Product Manager 32
Regulatory Management Branch II
Antimicrobials Division (7510 P)

2010

ANOLITE

Ready to Use Disinfectant and Sanitizer for Hard Non-Porous Surfaces

For Commercial and Household Use

Active Ingredient:

Hypochlorous Acid.....	0.025%
Other Ingredients.....	99.975%
Total.....	100.000%

Contains 338 ppm Free Available Chlorine

KEEP OUT OF REACH OF CHILDREN

CAUTION

EPA Reg. No: 85134-1
EPA Est. No.: 84680-TX-001

Manufactured For:
 Envirocleanse LLC
 14019 SW Freeway #301-387
 Sugar Land, TX 77478

Batch Code:

Net Contents:

ACCEPTED
 WITH COMPLIANCE
 WITH FEDERAL LAW

MAR 01 2011

U.S. Environmental Protection Agency
 Office of Pesticide Programs
 Registration Division
 EPA Registration No.

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This product must be used within 60 days after being produced.

PHYSICAL OR CHEMICAL HAZARDS

Do not use this product with other household or industrial chemicals such as toilet bowl cleaners, rust removers, acids, or products containing ammonia. To do so will release hazardous, irritating gas. Prolonged contact with metal may cause pitting or discoloration.

DIRECTIONS FOR USE

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

ANOLITE is a disinfectant for use on hard non-porous inanimate surfaces. ANOLITE is an oxidized, pH-neutral water based solution that is ready-to-use. When used according to the directions for use, this product disinfects hard, non-porous surfaces including: stainless steel, chrome, glass, vinyl, glazed porcelain, non-porous plastics, enamel and glazed tile.

Disinfection of Hard, Non-porous Surfaces:

ANOLITE can be used to disinfect hard, non-porous surfaces including: countertops, sinks, toilets, tables, chairs, appliances (exterior surfaces), desks, beds (rails, frames, headboards, footboards), floors, computer keyboards, door knobs and similar surfaces. To disinfect, apply ANOLITE to any hard, non-porous surface with a cloth, mop, sponge or coarse sprayer. Wet the surfaces thoroughly and allow surface to remain wet for 10 minutes. Allow treated surface to air dry. Remove gross filth from surfaces before applying this product. Small non-porous objects can also be soaked in Envirocleanse without dilution. Allow objects to soak for 10 minutes.

FOR INDOOR USE ON HARD, NON – POROUS SURFACES IN:

- Hotels, motels, Bed & Breakfasts
- Office Buildings
- Fitness Centers
- Locker Rooms
- Restaurants and Bars (non-food contact surfaces)
- Convenience Stores
- Food Processing Plants
- All Schools and Universities
- Indoor Playgrounds
- Day Care Centers
- Nursing Homes
- Cafeterias (non-food contact surfaces)
- Prisons and Correctional Facilities
- Police and Fire Stations
- Hospitals, Health Clinics, Doctors Offices
- Pharmaceutical and Medical Device Producing Establishments
- Homes, Condos, Apartments
- Veterinarian Clinics and Animal Hospitals

APPROVED
 FOR USE ON
 HARD SURFACES

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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, either into or in direct contact with the bloodstream or normally sterile areas of the 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 pre-clean or decontaminate critical or semi-critical devices prior to sterilization or high level disinfection.

Hard

Sanitization of Non-porous Food Contact Surfaces

ANOLITE is an effective sanitizer against gram positive and gram negative bacteria (vegetative forms) such as *Staphylococcus aureus* and *Escherichia coli*.

For use in schools, colleges, industrial and commercial facilities, restaurants, office buildings, recreational facilities, retail and wholesale establishments, food processing facilities, homes, apartments, and condos.

ANOLITE is a sanitizer for use on pre-cleaned non-porous, food contact surfaces such as tables, counter tops, sinks, shelves, racks, carts, refrigerators, coolers, tile, refrigerators, microwaves, ovens and stove tops, conveyor belts.

glazed

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution.

To sanitize, apply ANOLITE to any hard, non-porous surface with a cloth, mop, sponge or coarse sprayer. Wet the surfaces thoroughly and allow surface to remain wet for 60 seconds. Allow treated surface to air dry. Remove gross filth from surfaces before applying this product.

Oil and Gas Applications

Frac Water – For typical water treatment, mix 10 US gallons of (ANOLITE) (this product) with 995 US gallons of frac water to 2.5 ppm FAC to slow and control the growth of odor and slime producing microorganisms such as sulfate reducing bacteria to protect fracturing fluids, polymers and gels.

Sour Wells – For typical well treatment, slug dose 336 US gallons at 338 ppm FAC of (ANOLITE) (this product) into the well bore on a daily basis or weekly basis to control unwanted odor and slime producing microorganisms, reduce hydrogen gas and restore well integrity.

Produced Waters – For typical produced water treatment, mix 42 US gallons of (ANOLITE) (this product) into well bore on a daily basis to control unwanted odor and slime causing microorganisms.

Heater Treaters, Hydrocarbon Storage Facilities & Gas Storage Wells – For typical storage facility treatment, mix 252 US gallons of (ANOLITE) (this product) at 338 ppm FAC into the water phase of the mixed hydrocarbon/water system to control odor and slime causing bacteria, reduce the formation of hydrogen sulfide and reduce corrosion of the storage tanks.

Water Flood Injection Water – For typical water flood injection water treatment, mix 42 US gallons of (ANOLITE) (this product) with 979 US gallons of injection water to 10.5 ppm FAC to control odor and slime causing bacteria in pipelines.

Oil and Gas Transmission Lines – For typical transmission line treatment, slug dose 420 US gallons at 338 ppm FAC of (ANOLITE) (this product) into the transmission line on a daily or weekly basis to control microorganisms such as SRB's, reduce microbiologically influenced corrosion (MIC) and remove the slime and any sessile bacteria which can degrade the pipeline integrity.

Note: Upon opening this container, record the date on the container. If the product is transferred to spray bottles or other containers, record the same date on the secondary container. HPDE, PET or glass containers are recommended for secondary container storage. ANOLITE may be used 60 days after production. After 60 days, discard any remaining product in accordance with local, state and federal regulations.

ACCEPTED
MAR 01 2011

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STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal, or cleaning of equipment.

Pesticide Storage: Store ANOLITE in its original sealed container at room temperature, away from direct sunlight and heat to avoid deterioration.

Pesticide Disposal: Wastes from the use of this product may be disposed of on site or at an approved waste disposal facility.

Container Disposal: Non-refillable container. Do not re-use or refill this container. Triple rinse container (or equivalent) promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank and drain for 10 seconds after the flow begins to drip. Fill the container 1/4 full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Then offer for recycling or reconditioning or, dispose of container in a manner approved by state and local authorities.

WARRANTY

Envirocleanse LLC warrants that this product conforms to the product specification on this label and is reasonable fit for the purposes set forth in the Directions for Use. TO THE EXTENT CONSISTENT WITH APPLICABLE LAW, NO OTHER EXPRESS WARRANTY OR IMPLIED WARRANTY OF FITNESS FOR PARTICULAR PURPOSE OR MERCHANTABILITY IS MADE.

ACCEPTED
with CONDITIONS
not to be returned:

MAR 01 2011

Dr. [unclear] [unclear]
[unclear] [unclear] [unclear]
[unclear] [unclear] [unclear]
[unclear] [unclear] [unclear]

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OPTIONAL LABEL CLAIMS:

Non-corrosive

No dilution or mixing required

Ready to Use

Disinfection claims

Kills bacteria* on hard non-porous surfaces *in 10 minutes.*

* *Staphylococcus aureus* (ATCC 6538), *Pseudomonas aeruginosa* (ATCC 15442), and *Salmonella enterica* (ATCC 10708), *Escherichia coli* (ATCC 11229)

Organism Name	ATCC numbers and/or strains
<i>Staphylococcus aureus</i>	ATCC 6538
<i>Pseudomonas aeruginosa</i>	ATCC 15442
<i>Salmonella enterica</i>	ATCC 10708
<i>Escherichia coli</i>	ATCC 11229
H1 N1 A/Swine/1976/31 , ATCC VR-99	ATCC VR-99

Kills *Staphylococcus aureus*, *Pseudomonas aeruginosa*, and *Salmonella enterica* on treated surfaces.

Kills *S. aureus*, *P. aeruginosa*, *S. enterica*, and H1 N1 A/Swine/1976/31 (ATCC VR-99) virus on treated surfaces

Kills H1 N1 A/Swine/1976/31 (ATCC VR-99) virus (formerly called swine flu) on treated surfaces.

Kills H1 N1 A/Swine/1976/31 (ATCC VR-99) virus on treated surfaces.

Sanitization claims

Kills *E. coli* and *S. aureus* on treated food contact surfaces in 60 seconds.

Kills *Escherichia coli* and *Staphylococcus aureus* on treated surfaces in 60 seconds.

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