



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

January 26, 2017

David Swain
Agent for Sterokem, Ltd.
201 W Van Buren Street
Columbia City, IN 46725

Subject: Notification per PRN 98-10 – Minor label revisions directed by California DPR
Product Name: Steroklor
EPA Registration Number: 85466-1
Application Date: December 19, 2016
Decision Number: 525332

Dear Mr. Swain:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped “Notification” and will be placed in our records.

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 have any questions, you may contact Donna Kamarei at (703)347-0443 or via email at Kamarei.donna@epa.gov.

Sincerely,

A handwritten signature in blue ink that reads "Demson Fuller, for".

Demson Fuller, Product Manager 32
Regulatory Management Branch II
Antimicrobials Division (7510P)
Office of Pesticide Programs

STEROKLOR

Alternate Brand Names: STEROKLOR PLUS, STEROKLOR LF, STEROKLOR CIP, STEROKLOR D, STEROKLOR K, STEROKLOR FS, DISHKLOR, BREWKLOR, STEROGRIFF, STEROMOLD, STERO DUOKLOR, DUOKLOR, SKILCRAFT, HOME AID PRO, HOMEAID, STERO GREENHOUSE, GREENHOUSE AID

{Optional Claims may be used in this section or other areas of the front or back panel}

[Cleans][Sanitizes][Bleaches][Whitens][Disinfects][Deodorizes][Stain Remover]

[Food Egg Sanitizer] [Chlorine Releasing Sanitizer]

[Hospital Disinfectant] [Hospital Grade Disinfectant][2 in 1 Cleaner & Disinfectant] [3 in 1 Multipurpose Cleaner, Sanitizer & Disinfectant]] [3 in 1 Cleaner, Sanitizer & Disinfectant] [General

Disinfectant][Multi-Purpose Disinfectant] [Combination Cleaner and Disinfectant]

[Multi-Purpose Sanitizer] [Versatile Disinfectant]{Add in Use Site on Label} [Disinfectant]

[Mold and Mildew Killer and Stain Remover] [Washing Machine Cleaner and Disinfectant]

[GREENHOUSE CLEANER & DISINFECTANT] [POWDER] [Algicide]

Active Ingredient:

Sodium Hypochlorite.....3.63%

Other ingredients:.....96.37%

Total: 100.00%

[yields 3.45% available chlorine]

[SKILCRAFT LOGO] [HOME AID LOGO] [STEROKEM LOGO]

Keep Out of Reach of Children

DANGER

[See back/side/inside panel/booklet for additional precautionary statements]

Net Contents: _____

Manufactured [by] [for]:

STEROKEM LTD

P.O. Box 1428

HAIFA, 31013

ISRAEL

NOTIFICATION

85466-1

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

01/26/2017

EPA Reg. No.: 85466-1

EPA Est. No.: _____

WWW.STEROKEM.COM

Note To Agency: (Parenthetical) and [bracketed] text is optional; italicized or {braced} text is informational. Capitalization, plurals, or singular, bold and italics are optional unless specified by 40 CFR.

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals:

DANGER: Corrosive. Causes irreversible eye damage. Do not get in eyes, on skin, or on clothing. Harmful if inhaled. Avoid breathing dust. Wear gloves and protective eyewear such as goggles, face shield, or safety glasses. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

FIRST AID:

- If in eyes:** Hold eye open and rinse slowly and gently with running water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing. Call a poison control center or doctor for treatment advice.
- If on skin:** 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 mouth-to-mouth if possible. Call a poison control center or doctor for further treatment advice.

Have the product container or label with you when calling a poison control center or doctor or going for treatment. For general information on product use, etc., call the National Pesticides Information Center at 1-800-858-7378. For emergencies, call the poison control center at 1-800-222-1222.

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

PHYSICAL OR CHEMICAL HAZARDS

This product contains bleach, a strong oxidizer. Flush drains before and after use. Do not use or mix with other [household] chemicals, such as toilet bowl cleaners, rust removers, acids or products containing ammonia. To do so will release hazardous irritating gases. Prolonged contact with metal may cause pitting or discoloration.

ENVIRONMENTAL HAZARDS

{For containers 50 pounds or greater}

This product is toxic to fish and aquatic organisms. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other public waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the 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.

{For containers less than 50pounds}

This product is toxic to fish and aquatic organisms.

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STEROKLOR

{The following claims are optional and may appear anywhere on the label}

[Steroklor [this product] is a multipurpose and excellent detergent, food contact sanitizer, broad spectrum disinfectant and mildew and odor killer.]

[It is designed for use in food service, hospitality, health care, food processing industries including schools and institutions, hospitals, kitchens, bars and restaurants, supermarkets, food handling areas.]

[Steroklor [this product] is highly effective in controlling bacteria, mold and mildew which can cause contamination and food spoilage.]

EFFECTIVE

- Kills [Disinfects] *Pseudomonas [P.] aeruginosa*, *Salmonella [S.] enterica*, *Staphylococcus [S.] aureus* [(Staph)], *Escherichia [E.] coli*, *Listeria [L.] monocytogenes*, *Trichophyton [T.] mentagrophytes* [(Athlete's Foot Fungus)], *Aspergillus [A.] niger* in 10 minutes
- Kills [Sanitizes] *Salmonella [S.] enterica* [subspecies *enterica*] serovar Typhi and *Escherichia [E.] coli* in 1 minute

RECOMMENDED FOR USE IN [ON] {use below or insert use sites/surfaces from List 1, 2, 3 or 4}

- Hospitals
- Cruise ships
- Hospitality and lodging establishments
- Long term/Acute care facilities
- Healthcare facilities
- Veterinary clinics

FOOD CONTACT SANITIZING:

Effective against the following:

Salmonella enterica serovar typhi (ATCC 6539)

Escherichia coli (ATCC 11229)

MULTIPURPOSE DISINFECTANT (BACTERICIDAL):

Effective against the following:

Listeria monocytogenes (ATCC 19117)

Pseudomonas aeruginosa (ATCC 15442)

Salmonella enterica (ATCC 10708)

Staphylococcus aureus (ATCC 6538)

Escherichia coli (ATCC 11229)

FUNGICIDAL AGAINST:

Effective against the following:

Aspergillus niger (ATCC 6275)

Trichophyton mentagrophytes (ATCC 9533)

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DIRECTIONS FOR USE

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

This product degrades with age. Use on the same day as dilution.

[NOTE: FOR MECHANICAL OPERATIONS, prepared use-solutions may not be reused for sanitizing or disinfecting but may be reused for other purposes such as cleaning. FOR MANUAL OPERATIONS, fresh sanitizing or disinfecting solutions should be prepared at least daily or more often if the solution becomes diluted or soiled.]

[GENERAL CLEANING] TO CLEAN / DEODORIZE:

1. Prepare 100-1100 ppm available chlorine cleaning solution (see dilution chart).
2. Spray product on surface until thoroughly wet or apply with sponge, mop, or rag. [Wipe clean.]

TO CLEAN / DEODORIZE / WHITEN rags and mops:

1. Prepare 100-1100 ppm available chlorine cleaning solution (see dilution chart).
2. Immerse [for 30 minutes].

CLEANING and DEODORIZING

Porcelain, Wood, and Enamelled hard non-porous Surfaces such as sinks and refrigerators

1. [Use 1 oz (2 level Tbs) of product per quart of water and apply this solution to such surfaces.
2. Allow solution to contact surface at least 1 minute then drain and air dry
3. For removal of hardened milk stone calcium or rust use product as a scouring powder applying with a sponge

TO REMOVE STAINS [ON] *{insert from List 1}*

1. Prepare 100-1100 ppm available chlorine cleaning solution (see dilution chart).
2. Spray product on surface until thoroughly wet or apply with sponge, mop, or rag. Wipe clean.

TO SANITIZE HARD NON-POROUS [FOOD CONTACT] [FOOD & DRINKING UTENSILS] [*OTHER FOOD CONTACT SURFACES] [EATING, DRINKING AND FOOD PREP UTENSILS] [SURFACES] [insert from List 1 or 3] [by SPRAY, RINSE, IMMERSION, or CIRCULATION methods]:

1. Clean [area] by removing gross filth [(loose dirt, debris, food materials, etc.)].
2. Prepare [100 ppm available chlorine cleaning solution (see dilution chart)]. If level falls below 100 ppm, discard and create new solution.
3. Thoroughly wet surface by spraying, rinsing, immersing, or circulating with prepared cleaning solution.
4. Allow contact for at least 1 [one] minute.
5. Drain excess liquid and allow to air dry. [Do not rinse.]

*OTHER FOOD CONTACT HARD NON-POROUS SURFACES

[Food Service - Meat Blocks, Grinders, Saws, Sinks, Deep Fat Fryers, Steam Kettles, Inside of Refrigerators, Coffee Makers, Inside of Freezers]

[Bakery - Proof Boxes, Bakery Tables, Bread Cake Pans, Mixers]

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TO SANITIZE HARD NON-POROUS [FOOD CONTACT SURFACES] [insert equipment from list 1] [by FLOW/PRESSURE METHOD] [by CIP [Clean In Place] Method]:

1. [Disassemble equipment as able and] thoroughly clean [equipment] after use.
2. Assemble equipment in operating position prior to next use.
3. Prepare [100 ppm available chlorine cleaning solution (see dilution chart)]. If level falls below 100 ppm, discard and create new solution.
4. Pump solution through the system until full flow is obtained at all extremities, the system is completely filled with sanitizer, and air is removed from system.
5. Close drain valves and hold under pressure for 1 [one] minute to ensure contact with internal surfaces
6. Remove some solution from drain valve and test with a chlorine test kit. Repeat entire cleaning/sanitizing process if effluent contains less than 100 ppm available chlorine available chlorine.
7. [Do not rinse system with potable water prior to use.]
8. Solutions used in automated systems may be used for general cleaning, but may not be re-used for sanitizing purposes.

SANITIZING TABLEWARE

For sanitizing tableware in low to ambient temperature warewashing machines, inject a 100 ppm available chlorine use-solution (see dilution chart) of product into the final rinse water. Allow treated surfaces to air dry.

BABY BOTTLE SANITIZING RINSE

Use this product as a final sanitizing rinse for plastic baby bottles.

1. Prior to sanitization, wash bottles with detergent or cleaning solution and rinse with potable water.
2. Then rinse bottles with a 100 ppm available chlorine use-solution (see dilution chart). Let stand 1 minute.
3. Allow bottles to drain thoroughly and air dry. Do not rinse.

FINAL SANITIZING BOTTLE RINSE

Use this product as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles/cans.

1. Prior to sanitization, wash bottles with detergent or cleaning solution and rinse with potable water.
2. Then rinse/immerse bottles/cans with a 100 ppm available chlorine use-solution (see dilution chart). Let stand 1 minute.
3. Allow bottles/cans to drain thoroughly and air dry. Do not rinse.

SANITIZATION OF CONVEYORS FOR MEAT, POULTRY SEAFOOD, FRUITS, AND VEGETABLES

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

1. During processing or interruptions in operations, apply this product by preparing a 100 ppm available chlorine use-solution (see dilution chart).

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2. Apply the sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, foam or other means of wetting the surfaces. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs. Treat for at least 1 minute.

CLEANING / SANITIZING HOME WINE AND BEER MAKING EQUIPMENT

This product in addition to being a highly effective cleaner has the added benefit of being a sanitizer.

Cleaning and Destaining:

1. Prepare 100 ppm available chlorine cleaning solution (see dilution chart). If level falls below 100 ppm, discard and create new solution.
2. Severely stained equipment may require soaking for up to 24 hours.
3. Rinse thoroughly with hot potable water.

Sanitizing:

1. Prepare 100 ppm available chlorine cleaning solution (see dilution chart). If level falls below 100 ppm, discard and create new solution.
2. Fully immerse all equipment: hoses, spoons, bungs, hydrometers, thermometers, airlocks and primary lid.
3. Soak equipment for at least 1 minute.
4. Rinse thoroughly with hot potable water.

To sanitize the carboy and demijohn:

1. Prepare 100 ppm available chlorine cleaning solution (see dilution chart). If level falls below 100 ppm, discard and create new solution.
2. Allow to soak for at least 1 minute.
3. Rinse thoroughly with hot potable water.

CAUTIONS:

Do NOT mix with other chemicals as this may produce dangerous gases.

May bleach clothing.

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TO DISINFECT HARD **NON-POROUS** [*NON-FOOD CONTACT] [SURFACES] [insert from List 2, or 3] [by SPRAY, LIQUID APPLICATION, or IMMERSION METHODS] or [FOR BACTERIAL / FUNGICIDAL DISINFECTION]:

1. Thoroughly clean surfaces to be treated.
2. Prepare 1100 ppm available chlorine cleaning solution (see dilution chart).
3. Spray, circulate, immerse, or thoroughly wet surface with prepared cleaning solution.
4. Allow contact for at least 10 [ten] minutes.
5. Drain excess liquid and allow to air dry. [Rinsing is not required.]
6. Circulated solutions cannot be reused for sanitizing but may be used for other purposes such as cleaning.

HOSPITAL **HARD, NON-POROUS SURFACE** DISINFECTANT

[For use in clean-up of feces, urine, vomit from public areas such as hospitals, schools, seniors' homes, holding cells, day cares]

[A consistent chlorine content provided with each application]

[Eliminates the need for large quantities of liquids]

1. Thoroughly clean surfaces to be treated.
2. Prepare 1100 ppm available chlorine cleaning solution (see dilution chart).
3. Spray, circulate, immerse, or thoroughly wet surface with prepared cleaning solution.
4. Allow contact for at least 10 [ten] minutes.
5. Drain excess liquid and allow to air dry. [Rinsing is not required.]

GENERAL **HARD, NON-POROUS** SURFACE DISINFECTION

1. Thoroughly clean surfaces to be treated.
2. Prepare 1100 ppm available chlorine cleaning solution (see dilution chart).
3. Spray, circulate, immerse, or thoroughly wet surface with prepared cleaning solution.
4. Allow contact for at least 10 [ten] minutes.
5. Drain excess liquid and allow to air dry. [Rinsing is not required.]

2 IN 1 WASHING MACHINE **HARD, NON-POROUS** SURFACE CLEANER AND DISINFECTANT [FOR BACTERIAL / FUNGICIDAL DISINFECTION]:

1. Clean washing machine by adding 10 tablespoons of powder directly to washing machine drum and begin hot washing machine cycle
2. To disinfect washing machine drum and rubber door seal, prepare a solution of 1100 ppm available chlorine cleaning solution (see dilution chart) and wipe drum and rubber door seal with a clean soaked rag/cloth or spray to remove hidden debris, mold and mildew..
3. Allow contact time for at least 10 [ten] minutes making sure surface is wet.
4. Wipe clean drum and rubber and rinse with water by running washing machine laundry cycle.

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[*Non-Food Contact Hard Non-Porous Surfaces: Garage Cans, Outside of Refrigerators, Outside of Freezers, Ovens, Ceramic Tiles, Disposal Area Surfaces, Refuse Room Surfaces, Walls and Floors.]

THIS PRODUCT IS FOR USE AS A CLEANER, GENERAL DISINFECTANT, ON HARD, NON-POROUS SURFACES IN GREENHOUSES, COOLERS, STORAGE BARNES

1. Clean with usual cleaner, or by preparing 200 ppm available chlorine cleaning solution (see dilution chart) and rinse with water.
2. To disinfect, prepare 1100 ppm available chlorine cleaning solution (see dilution chart).
3. Saturate all surfaces with disinfection solution with a cloth, sponge, immersion or spray device.
4. Allow contact for at least 10 [ten] minutes.
5. Drain excess liquid and allow to air dry. [Rinsing is not required.]

CLEANING & DISINFECTING OF **HARD, NON-POROUS** TOOLS, CUTTERS, PRUNERS, EQUIPMENT

1. Clean with usual cleaner, or by preparing 200 ppm available chlorine cleaning solution (see dilution chart) and rinse with water.
2. To disinfect, prepare 1100 ppm available chlorine cleaning solution (see dilution chart).
3. Saturate all hard non-porous surfaces with disinfection solution with a cloth, sponge, immersion or spray device.
4. Allow contact for at least 10 [ten] minutes.
5. Drain excess liquid and allow to air dry. [Rinsing is not required.]

DISINFECTION OF **HARD, NON-POROUS SURFACES OF** TRUCKS AND TRANSPORTATION EQUIPMENT

1. Remove debris and thoroughly clean all surfaces with detergent and rinse with water.
2. To disinfect, prepare 1100 ppm available chlorine cleaning solution (see dilution chart).
3. Saturate all hard non-porous surfaces with disinfection solution with a cloth, sponge, immersion or spray device.
4. Allow contact for at least 10 [ten] minutes.
5. Drain excess liquid and allow to air dry. [Rinsing is not required.]

TO DISINFECT **HARD, NON-POROUS SURFACES OF** FARM PREMISES

1. Remove all animals, poultry, and feed from premises, vehicles, and enclosures.
2. Remove all litter and manure from floors, walls, and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals or poultry.
3. Empty troughs, racks, and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap and detergent and rinse with water.
5. Prepare 1100 ppm available chlorine cleaning solution (see dilution chart).
6. [To disinfect,] saturate all surfaces with [prepared] [disinfecting] solution. Immerse halters, ropes, and other equipment used in handling and restraining animals or poultry, as well as cleaned forks, shovels, and scrapers used to remove litter and manure.
7. Allow contact for at least 10 [ten] minutes.
8. Ventilate buildings, cars, boats, and other closed spaces.

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9. Do not house livestock or poultry or employ equipment until chlorine has dissipated.
10. Rinse treated feed racks, mangers, troughs, automatic feeders, fountains, and waterers with potable water before re-use.

TO REMOVE ALGAE FROM WALLS, BENCHES, FLOORS, WALKWAYS AND WORKWAYS [NOT APPLICABLE IN CALIFORNIA]

1. Remove debris and thoroughly clean all walls, floors, benches, hard non-porous surfaces with detergent and rinse with water.
2. To disinfect, prepare 1100 ppm available chlorine cleaning solution (see dilution chart).
3. Saturate all surfaces with disinfection solution with a cloth, sponge, immersion or spray device.
4. Allow contact for at least 10 [ten] minutes.
5. Drain excess liquid and allow to air dry. [Rinsing is not required.]

POULTRY HATCHERY HARD, NON-POROUS SURFACE DISINFECTION

1. Remove remaining eggs and chicks, poultry and feeds from premises, trucks, coops and crates.
2. Remove all litter and droppings from floors, walls and surfaces and other hatching-related debris occupied or traversed by poultry/chicks.
3. Empty all troughs, racks and other feeding and watering appliances.
4. Thoroughly wash all surfaces, with a recommended detergent or cleaning solution and then rinse with a potable water.
5. Prepare the 1100 ppm available chlorine disinfecting use-solution (see dilution chart). Apply the disinfecting solution with a mop, cloth, brush or coarse spray, keeping surfaces wet for 10 minutes.
6. Before starting the treatment ensure that the work area is well ventilated. Do not house poultry/eggs or employ equipment until product has dried.
7. Thoroughly scrub feed racks, troughs, automatic feeders, fountains, and waterers with soap or detergent, and rinse with potable water before reuse.

TO SANITIZE FOOD [SHELL] EGGS [Not applicable in California]

1. Thoroughly clean eggs.
2. Only clean, whole eggs may be used with this method.
3. Prepare 100 ppm available chlorine cleaning solution (see dilution chart).
4. Ensure solution is equal to or warmer than the eggs, but not to exceed 130°F.
5. Spray to wet eggs thoroughly; allow contact for 1 [one] minute.
6. Allow to drain. Eggs must be reasonably dry before casing or breaking.
7. [Do not rinse.]
8. The solution must not be reused for sanitizing eggs.

Fruit and Vegetable Wash - against non-public health, spoilage organisms only

1. Thoroughly clean whole unprocessed fruits and vegetables in wash tank.
2. Prepare 25 ppm available chlorine cleaning solution (see dilution chart).
3. After draining the tank, submerge fruit / vegetable in a second wash tank containing the prepared wash solution for 2 minutes.
4. Complete wash prior to packaging.

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5. Rinse with potable water prior to packaging.

SANITIZER CLEANER

For Soft Ice Cream Freezers

1. Clean and rinse all equipment before sanitizing
2. Rinse thoroughly with warm water
3. Add 3 oz to 3 gallons of water in mix hopper
4. Pump into freezer and operate beater 5 to 6 minutes
5. Drain and rinse with potable water. Dismantle check and wipe or brush if needed
6. Sanitize before using by flushing for at least 2 minutes with 100 ppm available chlorine cleaning solution (see dilution chart).
7. Drain and air dry

SANITIZER (CLEANER) THIRD SINK SANITIZER [for [insert from List 1 or 3]]

1. Scrape and pre wash utensils and glasses whenever possible
2. Wash with a good detergent or compatible cleaner
3. Rinse with clean potable water
4. Sanitize by immersing in solution with 100 ppm available chlorine cleaning solution (see dilution chart) for at least 2 minutes
5. Do not rinse and do not soak overnight
6. Place utensils on a rack or drain board to air dry

GRIDDLE/ROLLER GRILL CLEANER AND SANITIZER

TO CLEAN:

1. Remove from griddle loose food debris in usual manner
2. Clean griddle with usual cleaner, or by preparing 100 ppm available chlorine cleaning solution (see dilution chart).
3. Spray product on surface until thoroughly wet or apply with sponge or pad.
4. Wipe off with a dry cloth and rinse with potable water.

TO SANITIZE:

1. Prepare 100 ppm available chlorine cleaning solution (see dilution chart). If level falls below 100 ppm, discard and create new solution.
2. Thoroughly wet surface by spraying or wiping with prepared cleaning solution.
3. Allow contact for at least 1 [one] minute.
4. Drain excess liquid and allow to air dry. [Do not rinse.]

BBQ GRILL CLEANER AND SANITIZER

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TO CLEAN:

Avoid contact with lava rocks, charcoal or heating elements. Before cleaning always remove cooking grate. Turn off gas and allow surface to cool before applying. Use a brush to loosen and remove heavy deposits. Tough deposits may require additional applications and scrubbing. Cooking grate must be rinsed with potable water after cleaning it.

1. Clean grill with usual cleaner, or by preparing 100 ppm available chlorine cleaning solution (see dilution chart).
2. Spray product on surface until thoroughly wet or apply with sponge or pad.
3. Wipe off with a dry cloth and rinse with potable water.
4. TO SANITIZE:
5. Prepare 100 ppm available chlorine cleaning solution (see dilution chart). If level falls below 100 ppm, discard and create new solution.
6. Thoroughly wet surface by spraying or wiping with prepared cleaning solution.
7. Allow contact for at least 1 [one] minute.
8. Drain excess liquid and allow to air dry. [Do not rinse.]

MOLD AND MILDEW KILLER AND STAIN REMOVER

USES UNIQUE CHEMISTRY OF BLEACH COMBINED WITH THE POWER OF TSP IN A CONCENTRATED EASY TO DISOLVE POWDER

Removes black streaks, dirt and mildew stains fast.

Kills mold and mildew ~~on tile, slate and~~ metal non porous roofs. Great for siding, trim, painted and composite decks and fences. Can be used for cleaning and pre-paint mold and mildew removal for outdoor furniture and house surface cleaning such as roofs, walls, siding and fences. Effective on black mold. Kills effectively without scrubbing on the following exterior painted non porous surfaces:, aluminum, vinyl, wood siding and trim, sealed or painted decks and fences, stucco, brick and painted ~~sealed~~ concrete and ~~sealed~~ cement block. Some textured surfaces might require some light scrubbing.

Can be used near shrubs and plants.

Directions to kill mold and mildew:

Test a small area before application. Remove any heavy moss or heavy dirt build up first. If surface is hot pre-rinse with cool water to cool surface. Do not allow to dry on surface. Pour water into plastic pail or garden sprayer. Add product at the rate of 8.6 tablespoons per US Gallon (4.3oz/ gallon). Mix well. Apply to surface liberally and allow for 10 minute contact time and rinse thoroughly. Heavy mildew stains may require a second application.

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Note - surfaces may become slippery, avoid working on roof- apply from ladder as much as possible if using on roof. Spray sensitive ground plants with water before and after using this product.

{Alternate Cleaning/Sanitizing/ Language}

CLEANING AND SANITIZING:

[Food & Drinking Utensils] [*Other Food Contact Hard Non-Porous Surfaces] [insert from List 1 or 3] [Food processing equipment] AND/OR [Storage tanks and vats]:

1. Rinse equipment with cold potable water.
2. Brush, soak or spray using 100 ppm available chlorine solution.
3. Rinse thoroughly with fresh potable water.
4. Sanitize just before use with 100 ppm available chlorine solution.
5. Drain and allow to air dry.

[*Other Food Contact Non-Porous Surfaces:]

[Food Service - Meat Blocks, Grinders, Saws, Sinks, Deep Fat Fryers, Steam Kettles, Inside of Refrigerators, Coffee Makers, Inside of Freezers]

[Bakery- Proof Boxes, Bakery Tables, Bread Cake Pans, Mixers]

Walls and floors: Mop, brush or scrub with a 100 ppm available chlorine solution.

Teapots, steam tables, pots, sandwich boards, food preparation tables, meat blocks, refrigerators, fish boxes, waste cans, etc.:

1. Rinse with cold potable water.
2. Wash with 100 ppm available chlorine solution.
3. Air dry where necessary.

SANITIZING : [for] [insert from List 1 or 3]

This product may be used in final rinse waters for sanitizing hard non-porous surfaces which have previously been cleaned with a suitable cleaning agent. Use concentrations of available chlorine must not exceed 100 ppm in final rinse waters and all reasonable precautions must be taken to avoid contamination of food.

Dishware, cooking utensils, processing equipment, pipelines, tanks, food & drinking utensils [*other food contact non-porous surfaces]:

1. Wash with a suitable cleaner.
2. Rinse thoroughly with clear potable water.
3. Soak, circulate or spray with a 100 ppm available chlorine solution.

[*Other Food Contact Hard Non-Porous Surfaces:]

[Food Service - Meat Blocks, Grinders, Saws, Sinks, Deep Fat Fryers, Steam Kettles, Inside of Refrigerators, Coffee Makers, Inside of Freezers]

[Bakery- Proof Boxes, Bakery Tables, Bread Cake Pans, Mixers]

REMOVING STAINS:

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1. Soak [porcelain, meat block, tile or **sealed** concrete] surfaces with 100-1100 ppm available chlorine solution.
2. Allow to stand 5 to 10 minutes.
3. Brush and rinse thoroughly with potable water.

GENERAL SURFACE SANITIZING

1. Rinse equipment with cold potable water.
2. Brush, soak or spray using 100 ppm available chlorine solution.
3. Rinse thoroughly with fresh potable water.
4. Sanitize just before use with 100 ppm available chlorine solution.
5. Drain and allow to air dry.

For use on and around coffee, tea, and other café-style equipment

Cleaning Prior to Sanitizing:

Equipment must be cleaned prior to sanitizing with a good detergent, followed by a potable water rinse. Gross food particles and soil must be removed by a pre-flush, or pre-scrape and, when necessary, pre-soak treatment. Sanitizing: (For manual operations, fresh sanitizing solution should be prepared at least daily or more if the solution becomes diluted or soiled.)

Tea & Coffee Vessels, Iced Cappuccino & Granita Machines:

Prepare 100 ppm available chlorine cleaning solution (see dilution chart). Immerse and allow solution to soak in warm water for 2 minutes. Brush vessel surfaces. (If applicable, run a “cycle” of any machine being sanitized so that lines, valves and faucets are also sanitized.) Then drain thoroughly. ALLOW TO AIR DRY ONLY. DO NOT WIPE.

Soft Serve Machines:

Prepare 100 ppm available chlorine cleaning solution (see dilution chart) in mix hopper. Pump into freezer and operate for about five minutes drain. For sanitizing, repeat process with a 2 minute cycle of mixing, then drain. Air dry only.

For Rinse or Immersion Methods of Sanitizing:

Prepare 100 ppm available chlorine cleaning solution (see dilution chart). If level falls below 100 ppm, discard and create new solution. Clean equipment in the normal manner. Prior to use, rinse all surfaces thoroughly with the sanitizing solution for at least 2 minutes and allow the sanitizer to drain. Do not rinse equipment with water after treatment and do not soak equipment overnight. Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitizing purposes.

All Other Vessels & Utensils:

Prepare 100 ppm available chlorine cleaning solution (see dilution chart). Diluted product should be used on the same day that dilution is performed. Allow to soak for 2-3 minutes. Drain and allow to air dry.

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DILUTION CHART

Ounces/Gallon

Solution Required (available chlorine)	Amount of Steroklor	Amount of Water
25 ppm	0.1 ounces (oz)	1 gallon (gal)
100 ppm	0.4 ounces (oz)	1 gallon (gal)
200 ppm	0.8 ounces (oz)	1 gallon (gal)
1,100 ppm	4.3 ounces (oz)	1 gallon (gal)

Tablespoons/Gallon

Solution Required (available chlorine)	Amount of Steroklor	Amount of Water
25 ppm	0.2 tablespoons (Tbsp.)	1 gallon (gal)
100 ppm	0.8 tablespoons (Tbsp.)	1 gallon (gal)
200 ppm	1.6 tablespoons (Tbsp.)	1 gallon (gal)
1,100 ppm	8.6 tablespoons (Tbsp.)	1 gallon (gal)

Grams/Liter

Solution Required (available chlorine)	Amount of Steroklor	Amount of Water
25 ppm	0.8 grams (g)	1 liter (L)
100 ppm	3 grams (g)	1 liter (L)
200 ppm	6 grams (g)	1 liter (L)
1,100 ppm	32 grams (g)	1 liter (L)

Pouches (0.8 oz.) /Gallon DILUTION TABLE

Solution Required (available chlorine)	Amount of Steroklor	Amount of Water
100 ppm	1 pouch	2 gallon
200 ppm	1 pouch	1 gallon
200 ppm	2 pouches	2 gallon
1100 ppm	6 pouches	1 gallon

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STORAGE AND DISPOSAL

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

[STORAGE:]

Keep this product dry in a tightly closed container when not in use. Store in a cool, dry, well ventilated area away from heat or open flame. In case of decomposition, isolate container (if possible) and flood area with large amounts of water to dissolve all materials before discarding this container.

[PESTICIDE DISPOSAL:]

Product or rinsates that cannot be used must be diluted with water before disposal in a sanitary sewer.

{For Residential Use}

[CONTAINER HANDLING:] Non-refillable container. Do not reuse or refill this container. Offer for recycling if available or place in trash.

{For Industrial/Commercial Use; use appropriate language for container size and type}

[CONTAINER HANDLING:]

{For containers 50 pounds or less}

Clean container promptly after emptying. Triple rinse as follows: Fill container $\frac{1}{4}$ full with water and recap. Shake for 10 seconds. Drain for 10 seconds after the flow begins to drip. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times.

{or}

{For containers larger than 50 pounds}

Clean container promptly after emptying. Triple rinse as follows: Fill container $\frac{1}{4}$ 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 back and forth several times. Turn the container over onto its other end and tip back and forth several times. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times.

Non-refillable container. Do not reuse or refill this container. Offer for recycling if available, reconditioning if appropriate, or place in trash.

{or}

Refillable container. Refill this container with pesticide [or common chemical name] only. Do not reuse this container for any other purpose. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller. To clean the container before final disposal, fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Follow Pesticide Disposal instructions for rinsate disposal. Repeat procedure two more times. Offer container for recycling if available, reconditioning if appropriate, or place in trash.

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USE SITES *{Uses and use sites may be used partially or fully}*

{List 1:} ~~Food Contact Hard Non-Porous Surfaces:~~ [GRAPHIC of Surfaces]:

- Animal feeding / watering equipment
- Appliances
- Baby bottles
- Bakery processing equipment / premises
- [Bakery] tables
- [Bakery] proof boxes
- Barbeque Grill
- Beekeeping equipment
- Beer glasses
- Beer taps / pipelines
- Beverage and frozen dessert [ice cream/soft serve/shake] machines / equipment
- Bottling equipment / premises
- Bread cake pans
- Brewery equipment
- Cannery [processing] equipment / premises
- Coffee [makers], tea, cappuccino, and café-style equipment
- [Cooking] utensils
- Counter[top]s
- [Dairy / milk / butter / ice cream / cheese] processing equipment
- Deep fat fryers
- Dishes / dishware
- Fillers, evaporators, and pasteurizers
- Fish boxes
- Food preparation surfaces / tables
- Food processing equipment
- Food processing equipment / premises
- Food service equipment
- [Food shell egg] [Egg shell] sanitization (only clean, whole eggs; dirty, cracked, or punctured eggs cannot be sanitized)
- Food warmers / steam tables
- [Inside of] Freezers
- Glasses / glassware
- Griddle
- Hard [non-porous] surfaces
- Home / craft / regular beer or brew equipment
- Ice machines
- Iced cappuccino and granita machines
- Knives
- Meat blocks
- Microwave [oven]s
- Mixers
- Mugs
- Ovens
- Pipelines
- Pots / pans
- Refrigerator / freezer
- Roller Grill
- [Inside of] Refrigerators
- Sandwich boards
- Saws
- Sinks
- Soft ice cream freezers
- Soft serve machines
- Stainless steel tanks / vessels
- Stationary equipment and surfaces
- Steam kettles / pots
- [Storage] tanks / vats
- Stoves / ranges
- Tea and coffee vessels / teapots
- Utensils
- Winery equipment / premises
- Work surfaces

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{List 2:} {Other Hard Non-Porous Surfaces:} [GRAPHIC of Surfaces]:

- Appliances
- Bathtub
- Cabinets
- Chairs / Benches
- Sealed Concrete
- Counter[top]s
- Countertops
- Cutters
- Cutting Tools
- Doorknobs
- Drains
- Drip pans
- Faucets
- Floors
- Floors
- Garden Equipment
- House siding
- Maintenance equipment
- Microwave [oven]s
- Ovens
- Sealed Pavement
- Plant Trays
- Pruners
- Pruning Tools
- Refrigerator / Freezer
- Showers
- Sinks
- Stoves / ranges
- Tables
- Toilet exteriors
- Tools
- [Trash or waste] cans / bins
- Troughs
- Walls
- Windows
- Work surfaces
- Washing Machines
- Dishwashers
- Garbage disposal

{List 3:} {Hard Non-Porous Surface Types:} [GRAPHIC of Surface Types]:

- Aluminum (avoid prolonged contact)
- Brass
- Chrome
- Copper
- Crystal
- Enamel
- Glass
- Glazed ceramic
- Glazed porcelain
- Laminate
- Linoleum
- Linoleum
- Metal
- Plexiglass
- Sealed granite
- Sealed marble
- Stainless steel
- Tile
- Tin
- Vinyl

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{List 4:} **{Hard Non-Porous Use Sites}** [GRAPHIC of Use Site]:

- Airplanes / planes
- Airports
- Ambulances
- Anesthesia rooms
- Athletic /recreational facilities
- Bakeries
- Barber shops
- Beauty salons
- Blood banks
- Breweries
- Canneries
- Catering industry
- Coolers
- Critical care units
- [Cruise / battle / military] ships
- [Dairy / egg / beverage / food] processing plants
- [Dairy] farms / dairies
- Daycare centers
- Decks
- Dentist offices
- Dining rooms
- Doctor / physician offices
- Donation Centers [blood] [plasma]
- Emergency rooms
- [Eye] surgical centers
- Surgery or operating rooms
- Farm / agricultural equipment / barns
- Federally inspected meat / poultry facilities
- Fitness centers / health clubs
- Gas stations
- Greenhouses
- [Grocery] stores
- Gyms / gymnasiums
- Healthcare facilities
- Homes
- Hospitals / infirmaries
- Hotels / motels
- [Institutional / Public] bathrooms / restrooms
- Institutions
- Kennels
- Kitchens
- Laboratories
- Laundromats
- Locker rooms
- Malls / shopping centers
- [Manufacturing] plants
- Meat plants
- [Medical] clinics / offices
- Mess Halls
- [Military] dining facilities
- Mortuaries
- Nurseries
- Nurses stations
- Offices
- [Outdoor][Plastic] [Patio] Furniture
- Patient rooms
- Pharmacies
- Physical therapy rooms
- Playgrounds / play areas
- Police / fire vehicles
- [Public] eating / drinking establishments
- Prisons
- Recovery rooms
- Rehabilitation centers
- Rental cars
- Rest / nursing / retirement homes
- Rest stops
- Restaurants / diners
- Retail businesses
- School bus
- Schools
- Sick rooms
- Slaughterhouses / abattoir / butcheries
- Sports arenas
- Storage Barns
- Subways
- Supermarkets
- Tankers / tank trucks
- Trains
- Transportation Equipment
- Trucks
- Vehicles / automobiles
- Veterinary premises / offices / clinics
- Waiting rooms
- Warehouses
- Wineries
- X-ray / radiology rooms

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ORGANISMS

{This product, when used as directed on hard, non-porous surfaces, is effective against the following:}

{List 6:} [DISINFECTANT organisms (10 minutes)]

{Bactericidal:}

Pseudomonas [P.] aeruginosa [ATCC 15442]
Salmonella [S.] enterica [ATCC 10708]
Staphylococcus [S.] aureus [(Staph)] [ATCC 6538]
Escherichia [E.] coli [ATCC 11229]
Listeria [L.] monocytogenes [ATCC 19117]

{Fungicidal:}

Trichophyton [T.] mentagrophytes [(Athlete's Foot Fungus)] [ATCC 9533]
Aspergillus [A.] niger [ATCC 6275]

{List 7: FOOD CONTACT SANITIZER organisms (1 minute)}

Salmonella [S.] enterica [subspecies *enterica*] serovar Typhi [ATCC 6539]
Escherichia [E.] coli [ATCC 11229]

CLAIMS

{Claims may appear on either FRONT / BACK panel in bullet / paragraph format.
Punctuation may be added.}

Cleaning claims:

[General] [Cleaning] [Cleaner] [with bleach]
[Multi-purpose] [Cleaning] [Cleaner] [with bleach]
[Hard, Non-porous Multi-Surface][Cleaning] [Cleaner] [with bleach]
Anti-bacterial [Cleaner / Cleaning] [with bleach]
All-Purpose [Cleaner / Cleaning] [with bleach]
CIP / Clean-In-Place [Cleaning] [with bleach]
Cleans [insert surface from List 2 or 3]

Odor/Stain claims:

Deodorizing / Deodorizer
Deodorizes hard non-porous [surfaces] [and] [equipment]
Eliminates odors
Removes odors

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Controls odor-causing bacteria
Eliminates stains
Removes stains
Destainer [powder]

Sanitizing claims:

Sanitizing / Sanitizes [*insert organism(s) from List 7*] [in 1 minute] / Sanitizer
Sanitizes / Sanitizer for [*insert surface or use site from List 1, 2, or 3*]
Sanitizes / Sanitizer for [hard, non-porous surfaces] [including] [*insert from List 1 or 2*]
Chlorinated sanitizer
Bactericide / Bactericidal
Kills [Bacteria] [such as] [*insert organism(s) from List 7*] [in 1 minute]
Kills [Sanitizes against] 99.999% bacteria [in 1 minute] [*or list specific bacteria from List 7*]
Sanitizing Cleaner
This product is effective against [*insert organism(s) from List 7*].
This product produces a 5-log reduction of the following organisms: [*insert organisms from List 7*].
This product is recommended for use [on] {pre-cleaned} {food contact hard non-porous surfaces} in [dairies] [egg processing plants] [the food/beverage industry] [food/beverage processing plants] [federally inspected meat / poultry facilities] [breweries] [wineries] [bakeries] [canneries].
Cleans and sanitizes hard non-porous surfaces and equipment manually or in CIP systems
Effective sanitizer for hard non-porous surfaces ([*insert from List 1 or 2*]) in food preparation areas
Effective sanitizer to clean equipment (either manually or CIP) in the food, dairy, beer, wine, and beverage industries
Achieves a 5-log reduction of bacteria [as required by the FDA Food Code to be a sanitizer]
99.999% bacterial reduction
Multi-Purpose [Cleaner] [&] [Sanitizer] [&] [Disinfectant]

Disinfecting claims:

Disinfecting / Disinfects [*insert organism(s) from List 6*] [in 10 minutes] / Disinfectant
Disinfects [*insert surface or use site from List 1, 2, 3, or 4*]
Disinfects [hard, non-porous surfaces] [including] [*insert from List 1 or 2*]
Fungicide / Fungicidal
Bactericide / Bactericidal
Hospital Disinfectant
Hospital Grade Disinfectant
Mold / Mildew remover
Kills Mold / Mildew
Mildewcide / Mildewcidal
Mold [and] Mildew Remover
Anti-bacterial Disinfectant
Disinfectant with Bleach
Kills [Bacteria] [*insert organism(s) from List 6*] [in 10 minutes]
Kills / Disinfects 99.9% bacteria [in 10 minutes] [*or list specific bacteria from List 6*]
This product is effective against [*insert organism(s) from List 6*].
Multi-Purpose [Cleaner] [&] [Sanitizer] [&] [Disinfectant]

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Concentrated Deck Cleaner and Disinfectant
Patio Outdoor Furniture Cleaner and Disinfectant
Disinfection of **hard non-porous** surfaces and equipment in greenhouses.
Algicide [**Not applicable in California**]

General claims

Effective against [insert from List 6 or 7]

[Contains] Bleach

[Great for] [For use in/on] [*insert from list 1, 2, and/or 3*]!

Intended For [Commercial] [Institutional] [Industrial] Use

Cleans, sanitizes and prevents build-up of milk stone in shake machines

Milkstone remover

[This product] [Can be used in] [For use in] federally inspected meat and poultry facilities as a sanitizer

[Cleans] and [Deodorizes] and [Sanitizes] and [Disinfects]

Kills household bacteria

For Industry Use

Intended for commercial use

This product sanitizes food contact hard non-porous surfaces and disinfects non-food contact hard non-porous surfaces in [dairies] [egg processing plants] [the food/beverage industry] [food/beverage processing plants] [federally inspected meat / poultry facilities] [breweries] [wineries] [bakeries] [canneries].

Dissolves easily in water

Does not require specialized equipment

Non-corrosive to stainless steel, plastic and glass

Non-abrasive powder

Longer shelf life compared to chlorinated liquids

[Steroklor] [This product] is a general purpose sanitizer and detergent possessing excellent cleaning and sanitizing properties. The alkaline detergent in [Steroklor][this product] is fortified by the chemical action of the chlorine releasing sodium hypochlorite to increase and improve the removal of soils from all types of food preparation equipment. [Steroklor] [This product] is an excellent product for controlling bacteria, molds and mildew, which cause contamination and spoilage of food.

This product is for sanitizing of previously cleaned, food contact hard non-porous surfaces in: Dairies, Wineries, Breweries and Beverage Plants, Meat and Poultry Processing/Packaging Plants, Milk and Dairy Products Processing/Packing Plants, Seafood and Produce Processing/Packing Plants, Food Processing/Packing Equipment, Egg Processing/Packing Equipment, Eating Establishments.

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This product is for sanitizing of previously cleaned, food contact hard non-porous surfaces such as: eating, drinking and food preparation utensils, countertops and food preparation surfaces, tableware, plastic, glass and metal bottles (rinse).

This product is for use as a coarse spray for hard non-porous surfaces to be sanitized or disinfected. It can also be used by immersion, mop, wipe, flood techniques or circulation techniques.

This product is for use as an antimicrobial rinse to control beverage spoilage microorganisms.

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