

90567-1

9/23/2014

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U.S. ENVIRONMENTAL PROTECTION AGENCY
Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Avenue NW
Washington, D.C. 20460

EPA Reg. Number:
90567-1

Date of Issuance:
9/23/2014

Term of Issuance:
Unconditional

Name of Pesticide Product:
Aquavert

NOTICE OF PESTICIDE:

Registration
 Reregistration

(under FIFRA, as amended)

Name and Address of Registrant (include ZIP Code):

EIJ Industries, Inc.
1217 West Lakeview Court
Romeoville, IL 60446

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials 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/reregistered 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 (OPP Decision No. D-489550) is registered in accordance with FIFRA sec 3(c)(5) provided that you:

1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.
2. Submit one (1) copy of your final printed labeling before distributing or selling the product bearing the revised labeling.

Signature of Approving Official:

Demson Fuller
Product Manager 32
Regulatory Management Branch II
Antimicrobials Division (7510P)

Date:

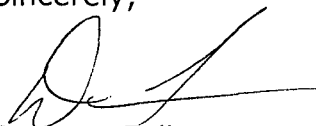
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If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records.

Sincerely,

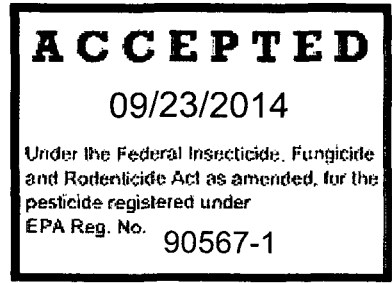


Demson Fuller
Product Manager 32
Regulatory Management Branch II
Antimicrobials Division (7510P)

Enclosures: (Stamped Label)

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AQUAVERT



ACTIVE INGREDIENT:
 Hypochlorous acid..... 0.018%
 Other ingredients.....99.982%
 Total.....100.000%

KEEP OUT OF REACH OF CHILDREN

EPA Registration number: 90567-R

EPA establishment number: 090567-IL- 001

Manufactured by:
 EIJ Industries, Inc.
 1428 Sherman Road,
 Romeoville, IL 60446
 800-991-0783
 info@aquavertinc.com

Batch Number:

Net Contents: 2 oz, 4 oz, 16 oz, 24 oz, 32 oz ,1 gallon, 5 gallons

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Aquavert solutions are:

- 1) Safe and affordable sanitizer.
- 2) Biodegradable, all natural sanitizing solution.
- 3) Cleans, deodorizes and sanitizes all in one easy step.
- 4) Non-corrosive, non-flammable and non-hazardous.
- 5) Do not require mixing, dilution, heating or protective equipment
- 6) Produced by electrolysis of weak solution of sodium chloride in a single stage process with controlled pH and concentration measured as Free Available Chlorine (FAC)
- 7) Can be used to sanitize homes, restaurant, hospital kitchens, institutional, commercial, athletic facilities, and industrial applications.
- 8) No water rinsing is necessary for food contact surfaces after sanitization.
- 9) Contains no VOC (Volatile Organic Compounds).
- 10) Ready to use sanitizer (RTU).

SANITIZING APPLICATIONS

Aquavert is a one-step, multi-purpose cleaner, deodorant and sanitizer that kills bacteria that may cause food poisoning. Aquavert can be used in and around food processing areas to sanitize hard, non-porous food contact surfaces.

DIRECTIONS FOR USE

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

Hard, Non-porous Non-Food contact surface sanitization

To sanitize hard non-porous surfaces, spray Aquavert solution until thoroughly wet. Treated surfaces must remain wet for 5 minutes. Allow surface to air dry. Note: For heavily soiled surfaces a preliminary cleaning with a detergent is required.

Aquavert is an effective one step cleaner, deodorant and sanitizer to sanitize bacteria such as Salmonella enterica, Escherichia coli (E. coli), Listeria Monocytogenes (Listeria), Methicillin – Resistant Staphylococcus aureus (MRSA), Staphylococcus aureus, Klebsiella pneumoniae and Salmonella enterica.

Aquavert kills 99.99% of bacteria on hard, non-porous surfaces with 5% organic load in five minutes. To deodorize spray on surfaces as required.

Hard, Non-porous Food contact Surface sanitization

To sanitize hard non-porous food contact surfaces, spray Aquavert solution until thoroughly wet. Treated surfaces must remain wet for 1 minute (60 seconds). Allow air to dry or wipe with paper towel or clean cloth. No water rinsing is necessary after treating with sanitizer solution.

Aquavert can be used to sanitize homes, schools, colleges, restaurants, bars, institutional and hospital kitchens, food processing facilities, supermarkets, grocery stores, industrial and commercial establishments.

To sanitize food processing equipment in restaurants, bars, dairies, supermarkets, grocery stores and food processing establishments.

Before applying sanitizing solution clean all food particles and soil by scrap, soak or spray. Remove all grease and oil from the equipment with a detergent, followed by water rinse before applying Aquavert solution. Spray Aquavert solution on equipment to be sanitized until thoroughly wet. Treated surfaces must remain wet for 1 minute. Allow air to dry or wipe with a clean cloth or paper towel. No water rinsing is necessary after applying Aquavert solution.

To sanitize Agricultural facilities

To sanitize livestock, poultry or dairy farms, remove all animals feed from the premises. Remove all liter, droppings and manure from the floors, walls and surfaces of barns occupied or traversed by animals. Remove all gross filth, thoroughly clean all surfaces with a detergent and rinse with water. Spray Aquavert on all surfaces to be sanitized. Saturate surfaces with Aquavert for 5 minutes. No water rinsing is required after applying sanitizer.

For longevity of cut flowers or plants mix 4 ounces (1/2 cup) of Aquavert solution per quart of water in flower vase or buckets to retard the growth of non-public health bacteria. Change solution if it gets hazy. Spray diluted solution on plants or flowers to control bacteria growth.

To sanitize boots:

Apply Aquavert solution by spray on surfaces to be sanitized and treated surfaces must remain wet for 5 minutes. After 5 minutes wipe clean with a clean cloth or paper towel.

To control odor-causing bacteria, mold and mildew.

Before applying sanitizer dry the surfaces off as much as possible, as moisture promotes mold and mildew growth. Apply Aquavert solution directly to the mold or mildew by spraying. Treated surfaces must remain wet for 5 minutes. Aquavert solution controls mold and mildew present in bathrooms, kitchens and other rooms with tiles or non-porous surfaces. To deodorize spray on surfaces as needed.

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General cleaning applications

Spray Aquavert solution on hard, non-porous soiled surfaces, then wipe clean with a clean cloth or paper towel.

To clean and deodorize toilet bowl and sink, spray Aquavert until thoroughly wet. Flush, brush then flush again.

To deodorize surfaces

Spray Aquavert solution on surfaces to be deodorized until thoroughly wet. Treated surfaces must remain wet for 5 minutes. Wipe clean with a paper towel or clean cloth.

To clean, remove and reduce specified allergens

Apply Aquavert, wait for 5 minutes and wipe clean with a paper towel or clean cloth. Allow to air dry. Aquavert breaks down allergens: Dust mite matter, Dust mite debris, cockroach matter, cockroach debris, pet dander, dog dander, cat dander and pollen particles.

Oil and Gas Applications (Oil field biocide)

Fracking Water

For typical fracking water treatment, mix 10 gallons of Aquavert solution with 1000 gallons of fracking water to 2.0 ppm FAC to reduce and control the growth of non-public health bacteria to protect fracturing fluids and polymers.

Produced water

For produced water treatment, mix 50 gallons of Aquavert solution with 1000 gallons of produced water to 9.5 ppm FAC to reduce and control the growth of non-public health bacteria and odor.

Water Flood injection treatment

For water flood injection treatment, mix 50 gallons of Aquavert solution with 1000 gallons of injection water to 9.5 ppm FAC to reduce and control the growth of non-public health bacteria.

Sour Wells

For sour oil well water treatment, slug dose 336 gallons of Aquavert into the well bore on a daily or weekly basis to reduce and control the growth of non-public health bacteria, reduce hydrogen sulfide gas and restore well integrity.

Heater Treaters: Hydrocarbon storage facilities and gas storage wells

For typical storage facility treatment, mix 252 gallons of Aquavert solution into the water phase of the mixed hydrocarbon / water system to reduce the growth of non-public health bacteria, control the formation of hydrogen sulfide gas and reduce corrosion of storage tanks.

Oil and gas transmission lines:

For typical transmission line treatment, slug dose 420 gallons of Aquavert solution into the transmission line on a daily or weekly basis to control the growth of non-public health bacteria such as anaerobic sulfate – reducing bacteria (SRB) and reduce microbiologically influenced corrosion (MIC).

Metalworking fluid and Lubricants sump treatment (Tank side biocide)

For typical metal working fluid water treatment, mix 25 gallons of Aquavert solution for 500 gallons of metalworking fluid sump to 9.5ppm FAC to reduce and control the growth of non-public health bacteria and odor.

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| Table 1 | | | |
|--|---------------|-----------------------|---------------------|
| Non-food contact surface list of Bacteria for sanitization applications | ATCC # | Kill Rate | Organic soil |
| Salmonella enterica | 10708 | 99.985% in 2 minutes | 5% |
| Salmonella enterica | 10708 | >99.999% in 5 minutes | 5% |
| Escherichia coli (E. coli) | 11229 | 99.985% in 2 minutes | 5% |
| Escherichia coli (E. coli) | 11229 | >99.999% in 5 minutes | 5% |
| Listeria Monocytogenes (Listeria) | 984 | >99.998% in 2 minutes | 5% |
| Listeria Monocytogenes (Listeria) | 984 | >99.998% in 5 minutes | 5% |
| Methicillin – Resistant Staphylococcus aureus (MRSA), | 33591 | >99.999% in 5 minutes | 5% |
| Staphylococcus aureus | 6538 | >99.999% in 5 minutes | 5% |
| Klebsiella pneumoniae | 4352 | >99.998% in 5 minutes | 5% |
| Food-contact surface bacteria | | Contact time | |
| Salmonella enterica | 6539 | 1 minute (60 seconds) | 5% |

| TABLE 2 Hard non-porous Food-contact Sites | |
|---|--|
| All food products and packaging must be removed or protected before applying Aquavert | |
| No water rinse is necessary after treating with Aquavert. | |
| Food contact sites | Food contact surfaces |
| Bars | Hard non porous Kitchen and buffet counter tops |
| Cafeterias | Beverage Equipment |
| Coffee shops | Beer Lines |
| Convenient stores | Bakery Equipment |
| Donut shops | Blenders |
| Delis | Cabinets |
| Grocery stores | Can openers |
| Institutional kitchens | Cutting boards |
| Hospital kitchens | Cupboards |
| Homes | Exterior surfaces of microwaves, freezers, ovens, appliances, refrigerators, ranges, dish racks and toasters |
| School kitchens | Food transportation trucks |
| Supermarkets | Food trays |
| Restaurants | Hoods |
| All food serving and processing areas | Ice machine |
| | Conveyor belts |
| | Grocery store carts |
| | Steam Tables |
| | Tables |
| | Slicers |
| | Yogurt and ice cream Equipment |

| TABLE 3 Sanitizer for Hard non-porous surfaces (Nursery) | |
|---|---------------------|
| Sites | Sanitizing surfaces |
| Day care centers | Baby bottles |
| Preschool | Cribs |
| Indoor playgrounds | Diaper |
| Homes | Diaper pails |
| | Changing tables |
| | Highchairs |
| | High chair trays |
| | Potty chairs |
| | Playpens |
| | Strollers |
| | Toys |

| Table 4 General use of sanitizer | |
|---|--------------------------------|
| Sites | Sanitizing surfaces |
| Athletic facilities | Appliances |
| Airports | Athletic equipment |
| Airlines | Automobile interiors |
| Amusement parks | Bath tubs |
| Automobiles | Banisters |
| Barber shops | Blinds |
| Buses | Cabinets |
| Boats | Cell phones |
| Bowling Alleys | Computer keyboards and monitor |
| Cars | Countertops |
| Churches | Checkout counter |
| Colleges | Desks |
| Coffee Shops | Doorknobs |
| Correctional facilities | Dish racks |
| Convenience stores | Dish washers |
| Convention centers | Drinking fountains |
| Cruise ships | Dryers |
| Dental office | Eyeglasses |
| Dormitories | Fax machines |
| Dressing rooms | Faucets |
| Factories | Floors |
| Funeral homes | Glass surfaces and mirrors |
| Fire stations | Glassware |
| Fitness Centers | Grills |
| Health clubs | Guest rooms and tables |
| Hotels | Hand rails |
| Homes | Hampers |
| Laundry rooms | Haircutter blades |
| Locker Rooms | Hair dryers |
| Manufacturing plants | Headsets |
| Motels | Keyboards |
| Movie theatres | Kitchen tools |
| Nursing homes | Knives |
| Office Buildings | Lamps |
| Police stations | Light switches |
| Prisons | Linoleum |
| Preschool | Litter boxes |
| Post office | Lunch boxes |
| Rooms | Plastic patio furniture |
| Restrooms | Pet bowls |
| Schools | Pet feeding dishes |
| Ships | Pet toys |
| Supermarkets | Plastic furniture |

| | |
|--------------|--|
| Theme parks | Pipelines associated with oil and gas production |
| Trains | Recycling bins |
| Universities | Remotes |
| Wineries | Showers |
| Yachts | Sinks |
| | Soap dispensers |
| | Steam rooms |
| | Saunas |
| | Tables |
| | Tablets |
| | Telephones |
| | Toilet seats |
| | Trash cans |
| | Tubs |
| | Towel dispensers |
| | Tweezers |
| | Urinal surfaces |
| | Utensils |
| | Vanities |
| | Walls |
| | Washing machine |
| | Windowsills |
| | Workstations |

| Table 5 Claims | |
|--|--|
| A hard surface sanitizer | Leaves streak free shine |
| Multi-Purpose Sanitizer | Made in the USA |
| Ammonia / Alcohol / phosphorous free formulation | No harmful residue left after evaporation |
| Antibacterial | No measuring |
| Antibacterial sanitizer | Glass cleaner |
| Bathroom sanitizer | Kills germs |
| Biocide | Kills 99.99% of germs and bacteria naturally |
| Bactericide | Kills odor causing bacteria |
| Cleaner clean | No rinsing |
| Cleans bathroom soil | Non-flammable |
| Cleans blood stains | Non-corrosive |
| Cleans mildew stains | One step cleaner, deodorant and sanitizer |
| Cleans fingerprints | Oil field biocide |
| Colorless | Patent pending formulation |
| Contains no fragrances or dyes | Tank side biocide |
| Deodorizer | Multi-purpose cleaner, deodorant and sanitizer |
| Effective under ambient temperature | Kitchen sanitizer |
| | Nursery sanitizer |

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| | |
|--|--|
| Eliminate odor Eliminate food odor Eliminate allergens For cleaner, fresher homes Food-contact surface sanitizer | Household sanitizer Institutional sanitizer Reduce the risk of cross-contamination between treated hard non-porous surfaces Removes stains Reduces allergens Removes pet odors like urine or feces Sanitize without rinsing Tough on bacteria Use daily Use common sense caution Use throughout your home on hard, non-porous surfaces Very low chemical load |
|--|--|

| Table 6 Recommended materials | Table 7 Do not use on these materials |
|---|---|
| Chrome Hard, non-porous surfaces Formica Finished wood Glass Glazed ceramic tiles Glazed porcelain Laminated surfaces Laminated wood Plastic Plastic laminate Plexiglas Sealed fiberglass Stainless steel Sealed granite Sealed marble Vinyl tile | Aluminum Brass Clear plastic Clothes Copper Fabrics Painted surfaces Silver Unfinished wood Zinc |

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STORAGE AND DISPOSAL

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

For industrial and commercial use packages:

Pesticide Storage: Store in a closed dark plastic container in cool, dry area away from heat and sunlight. Do not store with easily oxidizable materials, acids and reducers. In case of spill, isolate container (if possible) and flood area with large amounts of water to dissolve all material before discarding this container in trash.

Emergency Handling: In case of contamination or decomposition, do not reseal container. Isolate in open, well-ventilated area. Flood with large volume of water. Cool unopened containers in vicinity by water spray.

Pesticide Disposal: Pesticide wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the EPA Regional Office for guidance.

Small Packages (5 gallons or less):

Container Handling: Nonrefillable rigid container. Do not reuse 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 $\frac{1}{4}$ 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

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for recycling if available or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay clear of smoke.

For Rigid Nonrefillable Containers 5 gallons or more

Container Handling: Nonrefillable rigid container. Do not reuse 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 $\frac{1}{4}$ 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 if available or puncture and dispose of in a sanitary landfill, or incineration, or, if allowed by state and local authorities, by burning. If burned, stay clear of smoke.

Container Handling: REFILLABLE CONTAINER. Refill this container with Aquavert 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, empty the remaining contents into application equipment or a mix tank. Fill the container about 10 percent full with water. Agitate vigorously or recirculate water with the pump for 2 minutes. Pour or pump rinsate into application equipment or rinsate collection system. Repeat this rinsing procedure two more times. Then offer for recycling, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.