



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

December 8, 2016

Kevin R. Kutcel
Agent
Biosan, LLC
26 Freedom Way
Saratoga Springs, NY 12886

Subject: Notification per PRN 98-10 – California Department of Pesticide Regulation Request to Correct
Typographical Errors
Product Name: Oxysan Acid Sanitizer
EPA Registration Number: 91628-1
Application Date: November 14, 2016
Decision Number: 523584

Dear Mr. Kutcel:

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 Terria Northern at 703-347-0265 or via email at northern.terria@epa.gov.

Sincerely,

A handwritten signature in black ink, appearing to read "Julie Chao", is written over a horizontal line.

for

Julie Chao, Product Manager 33
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

OXYSAN ACID SANITIZER

UN 3149, Hydrogen peroxide & peroxyacetic acid mixtures, stabilized [with acids, water & not more than 6% peroxyacetic acid], 5.1 (8), PG II



Precautionary Statement Hazards to Humans and Domestic Animals

DANGER - Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed. May be fatal if absorbed through the skin. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles), face shield or safety glasses), chemical resistant apron or coveralls and chemical resistant gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Remove contaminated clothing and wash 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 sewage treatment facility authority. For guidance contact your State Water Board or Regional Office of the EPA.

LOT NO.: EXP. DATE:

NET CONTENTS: 15 Gallon (137 #)



5322

CHEMTREC EMERGENCY 800-424-9300

BioSan

For Institutional / Industrial sanitizing of previously cleaned non-porous food contact 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 Plants
- * Egg Processing / Packing Equipment Surfaces
- * Eating Establishments

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 container rinse to control beverage spoilage microorganisms.

Active Ingredients: Peroxyacetic Acid..... 5.30%
Hydrogen Peroxide..... 22.50%
Inert Ingredients: 72.20%
TOTAL..... 100.00%

KEEP OUT OF REACH OF CHILDREN DANGER

See Left Panel for Additional Precautionary Statements

FIRST AID	
If in eyes	<ul style="list-style-type: none">* 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	<ul style="list-style-type: none">* 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	<ul style="list-style-type: none">* 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	<ul style="list-style-type: none">* 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. Use only for disinfection of surfaces or decontaminate medical devices prior to sterilization or high-level disinfection.

91628-1

BIOSAN, LLC.
26 FREEDOM WAY
SARATOGA SPRINGS, NY 12866
TEL: 518-226-4850

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:

12/08/2016

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 / Packaging 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 Hard, 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. Prepare product solution by adding 1.7 fluid ounces to 5 gallons of water with a water hardness up to 200 ppm. This provides 149 ppm peroxyacetic acid and 635 ppm hydrogen peroxide. Fill closed systems with diluted sanitizer solution and allow a contact time of (1) minute.
4. 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.
5. Allow surfaces to drain thoroughly before resuming operation.

Eating Establishment Sanitizing

1. An effective sanitizer against *Staphylococcus aureus*, *Escherichia coli*, and *Salmonella typhimurium*.
2. Scrape/prewash plates, utensils, cups, glasses, etc. whenever possible.
3. Wash all items with a detergent.
4. Rinse thoroughly with potable water.
5. Prepare product solution by adding 1.7 fluid ounces to 5 gallons of water with a water hardness up to 200 ppm. This provides 149 ppm peroxyacetic acid and 635 ppm hydrogen peroxide.
6. Immerse all items for at least (1) minute.
7. Place all sanitized items on rack or drain board to drain adequately. Air dry if items will not be reused immediately.

Sanitizing Tableware

For sanitizing tableware in low to ambient temperature warewashing machines, inject the diluted product solution (1.7 fluid ounces of the product to 5 gallons of water with a water hardness up to 200 ppm.) into the final rinse water, allow contact time of (1) minute. Allow treated surfaces to air dry.

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 1.7 fluid ounces of product to 5 gallons of water with a water hardness up to 200 ppm., allow contact time of (1) minute.
3. Allow to drain adequately.

Sanitization of Hatching Eggs

1. Prepare a dilute solution by adding 1.7 fluid ounces of product to 5 gallons of water with a water hardness up to 200 ppm.
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 time of (1) minute.
3. Allow to drain dry.

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 1.7 fluid ounces to 5 gallons of water with a water hardness up to 200 ppm.
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 time of (1) minute. 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; a dry surface is not required.

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 7.0 to 30 fluid oz. to 5 gallons of water with a water hardness up to 200 ppm. This will provide 614 to 2630 ppm of peroxyacetic acid and 2614 to 11,200 ppm hydrogen peroxide.
2. Apply solution, allowing a contact time of (1) minute.
3. Allow containers to drain thoroughly and then rinse with sterile or potable water.

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, caustic, reducing agents, and metals. Contamination and impurities will reduce shelf life and can induce decomposition. In case of a decomposition, isolate container, douse container with cool water and dilute with large volumes of 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

Non-refillable containers greater than or equal to five gallons.

Non-refillable 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. Turn the container over onto its other 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 BioSan, LLC unless special arrangements have been made. Dispose of drums in accordance with local state, and Federal regulations.

EPA Registration No. 91628-1
EPA Est. No. 91628-NY-1