UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

February 12, 2016

Kevin Kutcel
Agent for Biosan, LLC
Biosan, LLC
3 Duplainville Road
Saratoga Springs, NY 12866

Subject: PRIA Label Amendment – To allow use of hard water for dilution of the product
Product Name: Oxysan 15 Acid Sanitizer
EPA Registration Number: 91628-2
Application Date: September 15, 2015
Decision Number: 509356

Dear Mr. Kutcel:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. You must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. “To distribute or sell” is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

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.

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

with FIFRA section 6. If you have any questions, please contact Zebora Johnson by phone at (703) 308-7080, or via email at johnson.zebora@epa.gov.

Sincerely,

Julie Chao, Product Manager 33
Regulatory Management Branch 1
Antimicrobials Division (7510P)
Office of Pesticide Programs

Enclosure: Accepted Label

OXYSAN 15 ACID SANITIZER

KEEP OUT OF REACH OF CHILDREN
DANGER

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 rinse to control beverage spoilage microorganisms.

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

See Side Panel for Additional Precautionary Statements and Usage Directions

ACCEPTED

Feb 12, 2016

Under the Federal Insecticide, Fungicide and Rodenticide Act as amended, for the pesticide registered under EPA Reg. No. 91628-1

FIRST AID	
If in eyes	***** Hold eye open and rinse slowly and gently with water for 15-20 minutes. * Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eyes. * Call a poison control center or doctor for treatment advice.
If on skin or clothing	***** Take off contaminated clothing * Rinse skin immediately with plenty of water for 15-20 minutes. * Call a poison control center of doctor for treatment advice.
If inhaled	* Move person to fresh air. * If person is not breathing. call 911 or an ambulance, then give artificial respiration, preferably by mouth-to-mouth, if possible.
If swallowed	* Call a poison control center or doctor for treatment advice. * 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.	

Precautionary Statement

Hazards to Humans and Domestic Animals

DANGER: CORROSIVE Causes irreversible eye damage. Causes skin burns. Do not get in eyes, on skin or on clothing. Harmful if swallowed. Wear coveralls worn over long-sleeved shirt and long pants, socks, chemical resistant footwear, rubber gloves, and chemical goggles. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

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

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

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 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.

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

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 Non-porous Food Contact Surfaces

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

1. Remove gross particulate matter with a warm water flush.
2. Wash equipment with detergent or cleaning solution.

3. Rinse equipment with potable water.
4. Prepare product solution by adding 0.45 fluid ounces to 5 gallons of potable water containing up to 200 ppm hardness as CaCO3. This provides 123 ppm peroxyacetic acid and 82 ppm hydrogen peroxide.
5. Fill closed systems with diluted sanitizer solution and allow a contact time of (1) minute.
6. For open or not completely closed systems, use a coarse spray, mop/wipe or flood technique to apply the solution to the surface and allow a contact time of one (1) minute.
7. Allow surfaces to drain thoroughly before resuming operation. Allow to air dry for a minimum of 2 minutes.

Eating Establishment Sanitizing

An effective sanitizer against Staphylococcus aureus, Escherichia coli, and Salmonella enterica.
1. Scrape/prewash plates, utensils, cups, glasses, etc.
2. Wash all items with a detergent.
3. Rinse thoroughly with potable water
4. Prepare product solution by adding 0.45 fluid ounces to 5 gallons of potable water containing up to 200 ppm hardness as CaCO3. This provides 123 ppm peroxyacetic acid and 82 ppm hydrogen peroxide.
5. Immerse all items for at least (1) minute or for a contact time as specified by the local governing sanitizing code.
6. Place all sanitized items on rack or drain board to drain adequately. Air dry if items will not be reused immediately. Allow to air dry for a minimum of 2 minutes.

Sanitizing Tableware

For sanitizing tableware in low to ambient temperature ware washing machines, inject the prepared product solution (by adding 0.45 fluid ounces to 5 gallons of potable water containing up to 200 ppm hardness as CaCO3) into the final rinse water. This provides 123 ppm peroxyacetic acid and 82 ppm of hydrogen peroxide. Immerse all items for at least (1) minute or for a contact time as specified by the local governing sanitizing code. Allow to air dry for a minimum of 2 minutes.

Final Sanitizing Bottle Rinse

May be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles / cans.
1. Wash bottles with detergent or cleaning solution and rinse with potable water.
2. Rinse bottles with a prepared product solution by adding 0.45 fluid ounces to 5 gallons of potable water containing up to 200 ppm hardness as CaCO3. Immerse all items for at least (1) minute or for a contact time as specified by the local governing sanitizing code.
3. Allow to drain adequately. Allow to air dry for a minimum of 2 minutes.

Sanitization of Egg Shells Intended for Food

1. Prepare product solution by adding 0.45 fluid ounces to 5 gallons of potable water containing up to 200 ppm hardness as CaCO3.
2. Apply dilute solution as eggs are gathered or prior to setting, as a coarse spray so as to lightly wet all egg shell surfaces. Allow contact for at least (1) minute or for a contact time as specified by the local governing sanitizing code.
3. Allow to drain dry. Allow to air dry for a minimum of 2 minutes.

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

An effective sanitizer against Staphylococcus aureus, Escherichia coli, and Salmonella enterica.
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 product solution by adding 0.45 fluid ounces to 5 gallons of potable water containing up to 200 ppm hardness as CaCO3.

3. Apply sanitizer solution to the return portion of the conveyor or to the equipment by using a coarse spray or other means of wetting the surfaces. Allow contact for at least (1) minute or for a contact time as specified by the local governing sanitizing code. Control the volume of solutions so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs.
4. Allow equipment to drain adequately before reusing, and allow to air dry for a minimum of 2 minutes.

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

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

1. Prepare solution by adding 10 fluid oz. to 5 gallons of potable water containing up to 200 ppm hardness as $CaCO_3$ This will provide 2700 ppm of peroxyacetic acid and 1800 ppm hydrogen peroxide.
2. Apply solution. Immerse for at least (1) minute or for a contact time as specified by local governing sanitation codes.
3. Allow containers to drain thoroughly and then rinse with sterile or potable water. Allow to air dry for a minimum of 2 minutes.

UN 3109, Organic Peroxide Type F, Liquid (Peroxyacetic Acid) 5.2 (8), PG II

EPA Registration No. 91628-2

EPA Est. No. 91628-NY-1

Manufactured by: BIOSAN, 3 Duplainville Road, Saratoga Springs, NY 12866, (518) 226-4850

CHEMTREC EMERGENCY 800-424-9300 (CCN205494)