



U.S. ENVIRONMENTAL PROTECTION AGENCY

Office of Pesticide Programs
Antimicrobials Division (7510P)
1200 Pennsylvania Ave., N.W.
Washington, D.C. 20460

EPA Reg. Number:

103470-2

Date of Issuance:

2/26/25

NOTICE OF PESTICIDE:

☒ Registration

☐ Reregistration

(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

ACIDSAN

Name and Address of Registrant (include ZIP Code):

Lisa M Amadio
Principal Agent
CHEMSTATION BUYERS ASSOCIATION, LLC.
ChemStation Buyers Association Inc
Electronic Transmittal: lamadio@ramboll.com

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 under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA).

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 is conditionally registered in accordance with FIFRA section click to select. You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:

Luisa C. Samalot-Freire, Product Manager 31,
Regulatory Management Branch I,
Antimicrobials Division (7510P)

Date:

2/26/25

2. You are required to comply with the data requirements described in the DCI identified below:

- a. ADBAC GDCI-069105-30882, GDCI-069105-1679
- b. DDAC GDCI-069165-30870, GDCI-069165-30870
- c. DDAC GDCI-069149-30869, GDCI-069149-0681
- d. DDAC GDCI-069166-30875, GDCI-069166-1737

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): <http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division>

3. Make the following label changes before you release the product for shipment:

- Revise the EPA Registration Number to read, "EPA Reg. No. 103470-2."

4. Submit one copy of the final printed label for the record before you release the product for shipment.

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 FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). 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) lists 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, FIFRA section 12(a)(1)(B). 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 Assurance.

If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 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. Please also note that the record for this product currently contains the following CSFs:

Basic CSF dated Basic and Alternate 1-7 CSFs dated 12/5/2024 are acceptable.

- Basic CSF dated 12/5/2024
- Alternate CSF #s 1-7 dated 12/5/2024

If you have any questions, please contact Samalot.Luisa@epa.gov or Oiguenblik.Emilia@epa.gov.

Enclosure: Stamped label

ACIDSAN

Multi-Purpose • No-Rinse Acid Cleaner - Sanitizer • Food Contact Surface Sanitizer
For Food, Dairy, Beverage, Meat, Poultry, Egg and Seafood Processing and Farm Use
Removes Milkstone

ACTIVE INGREDIENTS:

Alkyl (50% C ₁₄ ; 40% C ₁₂ , 10% C ₁₆) dimethyl benzyl ammonium chloride	3.060%
Octyl decyl dimethyl ammonium chloride	2.295%
Didecyl dimethyl ammonium chloride	1.377%
Dioctyl dimethyl ammonium chloride	0.918%

OTHER INGREDIENTS:.....92.350%

TOTAL:.....100.000%

KEEP OUT OF REACH OF CHILDREN

ANGER [PELIGRO]

(See [back], [side], [inner] [other] [fold-out] [booklet] [hang tag] [product container] [label(s)] [panel(s)] [container] for [complete] [additional] [information] [directions for use] [precautionary statements] [and] [storage and disposal])

(Please [refer to] [see] reference sheet for [additional] [directions for use] [information])

{Note to Reviewer: In accordance with 40 CFR 156.68(d), all first aid statements, as prescribed, will appear on the front panel of the label.}

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 first 5 minutes, then continue rinsing eye. 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 or doctor for treatment advice.

IF SWALLOWED: Call a 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 a poison control center or doctor. Do not give anything by mouth to an unconscious person.

IF INHALED: Move person to fresh air. If a 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 treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

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. You may also contact the poison control center at 1-800-222-1222 for emergency medical treatment information.

EPA Reg. No.: 103470-X

EPA Est. No.:

Net Contents:

[DOT symbols]

[Country of origin (insert country)]

[Manufactured in (insert country)]

[Barcode]

[Manufactured by:]

CHEMSTATION BUYERS ASSOCIATION, INC.

3400 Encrete Lane

Dayton, OH 45439-1946



CBA

ACCEPTED

02/26/2025

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

103470-2

ACIDSAN

EPA Reg. No. 103470-E

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(Note to Reviewer: Text in {} are for informational purposes and will not appear on final label. Text that appears in [] is considered optional and may/may not be included on final label. "This product" or the product name can be substituted interchangeable in the marketing and directions for use.)

{Note to Reviewer: the following is considered optional marketing language:}

FOR INSTITUTIONAL AND INDUSTRIAL USE

ACIDSAN is a multi-purpose no-rinse acid cleaner and food contact surface sanitizer for:

- dairies,
- dairy barns,
- cheese factories,
- breweries,
- food, meat, poultry, egg and seafood processing,
- farms,
- wineries,
- beverage plants,
- institutional kitchens
- food handling and process areas of restaurants and bars

Milkstone and scale can build up on pipelines, storage tanks, tank trucks, silos and processing equipment in the dairy industry. Use of this product will remove milkstone and scale from dairy and cheese making equipment and help maintain the efficiency of the operation as well as eliminate bacterial growth.

Use ACIDSAN:

- as a food contact sanitizer at a concentration of 150 – 400 ppm active.
- as a sanitizer in bottling, pre-mix and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- as a sanitizer in beer fermentation and holding tanks.
- in sanitizing bottles or cans in the final rinse application and for external spraying of filling and closing machines.
- in dairies, breweries, beverage and food processing plants.
- in food processing plants, [federally] [USDA] inspected food processing facilities, dairy farms, egg processing plants, meat and poultry processing plants, meat and poultry producing establishments.
- in federally inspected Meat & Poultry Plants as a food contact sanitizer

ACIDSAN not only sanitizes but also removes lime and scale in breweries and bottle washing.

ACIDSAN has been cleared under 40 CFR 180.940 (b) for use on food processing equipment, utensils and other food-contact articles.

Use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing area.

Use on filling equipment to reduce bacteria associated with condensation on equipment and pipes.

ACIDSAN is an effective food contact sanitizer at 1 oz. per 4 gallons of water [*or insert equivalent dilution*] [150 ppm active quat] when tested in accordance with the AOAC Germicidal and Detergent Sanitizer Method in 500 ppm hard water [calculated as CaCO₃] against:

Escherichia coli
Escherichia coli O157:H7 [pathogenic strain]
Listeria monocytogenes
Salmonella enterica
Shigella sonnei
Staphylococcus aureus
Vibrio cholerae
Yersinia enterocolitica

{Note to Reviewer: the following is considered optional marketing language:}

ACIDSAN is an effective food contact sanitizer at 2 oz. per 4 gallons of water *[or insert equivalent dilution]* [300 ppm active quat] when evaluated by the AOAC Germicidal and Detergent Sanitizer Method in 500 ppm hard water [calculated as CaCO₃] against:

- Campylobacter jejuni
- Escherichia coli
- Escherichia coli O157:H7 [pathogenic strain]
- Listeria monocytogenes
- Salmonella enterica
- Shigella sonnei
- Staphylococcus aureus
- Vibrio cholerae
- Yersinia enterocolitica

Regular, effective cleaning and sanitizing of equipment, utensils, and work surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation or storage. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those food poisoning organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination on treated surfaces, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain thoroughly [and air dry].

GRADE A PASTEURIZED MILK ORDINANCE:

At 1 – 2 oz. per 4 gallons of water [150 – 300 ppm active quat], ACIDSAN fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance revised 2007 recommendations of the U.S. Public Health Services.

{Note to Reviewer: the following is considered optional marketing language:}

[AREAS OF USE:]

Use ACIDSAN in:

{Note to Reviewer: Each entry below also represents a graphic depicting the corresponding area of use. The graphics will only represent individual objects or outsides or insides of buildings as described below. No people, animal, or food will be depicted in graphics.}

Kitchens

Bagel Stores

Beer fermentation and holding tanks

Bottling or pre-mix dispensing equipment

Bottle Washing

Cheese factories

Citrus processing plants

Dairies

Dairy Farms

Dairy product dispensing equipment.

Donut shops

Drinking fountains

Egg Processing plants

Fast food operations

Fisheries

Fish processing plants

Food processing plants

Food preparation areas

Food storage areas

Ice cream processing plants

Institutional facilities

Institutional kitchens

Meat processing plants

Meat producing facilities

Milk processing plants

Milk storage and handling systems

Milk tanks [bulk]

Milk pail inflations and tubing,

Poultry processing plants

Poultry producing facilities

Processing Plants [Milk, Citrus, Ice Cream]

USDA inspected food processing facilities

Wineries

{Note to Reviewer: the following is considered optional marketing language:}

[TYPES OF SURFACES:]

Use ACIDSAN on washable hard, nonporous surfaces of:

{Note to Reviewer: Each entry below also represents a graphic depicting the corresponding type of surface. No people, animal, or food will be depicted in graphics. Only exteriors of microwaves and refrigerators will be depicted. Toy graphics will be submitted to Agency for review.}

Appliances
Beer fermentation and holding tanks
Blenders
Bottling or premix dispensing equipment
Citrus processing equipment and holding tanks
Coffee Pots
Coffee Urns
Cooking utensils
Coolers
Counters [countertops]
Countertop laminates
Chopping blocks, plastic and other nonporous
Cutlery
Cutting Boards, plastic and other nonporous
Dishes
Exhaust fans
Food processors
Ice Chests[†]
Ice Machines[†]
Kitchen equipment
Microwave ovens
Refrigerators[†]
Refrigerator bins used for meat, fruit, vegetables and eggs[†]
Refrigerated storage and display equipment[†]

Sinks
Stoves [stovetops][†]
Tea dispensers
Tupperware®
Utensils
Water dispensers [hot]

Other hard nonporous surfaces made of:
Chrome
Enamel
Fiberglass sinks
Formica®
Glass
Glazed ceramic
Glazed enameled surfaces
Glazed porcelain
Laminated surfaces
Metal
Plastic [such as polystyrene or polypropylene]
Sealed granite
Sealed marble
Sealed stone
Stainless steel
Woodwork, finished

[†]At room temperature

Dilution Chart

Active Quat solution	2 gallons of water	4 gallons of water	10 gallons of water	20 gallons of water
150 ppm	½ oz.	1 oz.	2 ½ oz.	5 oz.
200 ppm	⅔ oz.	1⅓ oz.	3⅓ oz.	6⅔ oz.
300 ppm	1 oz.	2 oz.	5 oz.	10 oz.
400 ppm	1⅓ oz.	2⅔ oz.	6⅔ oz.	13 ⅓ oz.

*{If the following Spanish statement is used, it must appear directly above DIRECTIONS FOR USE.}
Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle. [If you do not understand the label, find someone to explain it to you in detail.]*

DIRECTIONS FOR USE

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

ACIDSAN is an acid cleaner sanitizer for use on food processing and dairy equipment in water up to 500 ppm hardness [as CaCO₃]. For all equipment a preliminary cleaning is required before sanitizing.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES REGULATED BY 40 CFR 180.940 (b):

{and / or}

TO SANITIZE FOOD CONTACT SURFACES:

{and / or}

TO SANITIZE BULK MILK TANKS:

{and / or}

TO SANITIZE STORAGE TANKS:

{and / or}

TO SANITIZE HARD, NONPOROUS SURFACES AND EQUIPMENT IN FOOD, DAIRY, BEVERAGE, MEAT, POULTRY, EGG, AND SEAFOOD PROCESSING PLANTS:

Remove gross filth and soil by preflush or prescrape or, when necessary, by presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Apply a use-solution of ____ oz. (*insert appropriate dilution from dilution chart*) of ACIDSAN per ____ gallons of water [____ ppm quat] (*insert appropriate ppm quat from dilution chart*) to precleaned hard surfaces, thoroughly wetting surfaces with a cloth, sponge, coarse sprayer or by immersion. Treated surfaces must remain wet for at least 60 seconds [one minute] followed by adequate draining [and air drying]. Do not rinse.

Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded or soiled.

For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for cleaning.

TO SANITIZE DAIRY PRODUCT DISPENSING EQUIPMENT:

{and / or}

TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:

1. Remove gross filth and soil by preflush or prescrape or, when necessary, by presoak.
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Fill equipment with a solution of ____ oz. (*insert appropriate dilution from dilution chart*) of ACIDSAN per ____ gallons of water [____ ppm quat] (*insert appropriate ppm quat from dilution chart.*) Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly before reuse [and allow to air dry]. Do not rinse.

For removable parts, immerse in use-solution for at least 60 seconds. [Allow to air dry.] Do not rinse.

For items too large to sanitize by immersion, apply use-solution by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds. Drain thoroughly before reuse. [Allow to air dry.] Do not rinse.

TO SANITIZE SANITARY FILLING EQUIPMENT:

Use to sanitize bottles or cans in the final rinse application. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of (*insert appropriate dilution from dilution chart*) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse [and allow to air dry.] Do not rinse.

{Note to Reviewer: For Nonrefillable Containers for commercial, industrial, and institutional uses – all sizes – No Reuse Rinsate Statement for Public Health Use products}

STORAGE AND DISPOSAL

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

Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.

PESTICIDE DISPOSAL:

Pesticide wastes are acutely hazardous. 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 nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL:

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying.

{Plastic and Metal Containers:} Triple rinse as follows: Fill container $\frac{1}{4}$ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

{Metal containers only:} DO NOT cut or weld metal containers.

{Bag in Box Containers:} Completely empty bag into application equipment. Then offer for recycling if available or dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER: Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed, absorbed through skin or inhaled. Do not get in eyes, on skin, or on clothing. Avoid breathing spray mist. Wear protective clothing, eyewear (goggles, face shield or safety glasses) and protective gloves (rubber, chemical resistant). Wash thoroughly with soap and water after handling and before eating drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

{If the container size is 5 gallons or greater, use the following Environmental Hazards:}

ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other 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.

[SPANISH ADVISORY STATEMENTS]

(Note to Reviewer: This statement is optional except when used on labels with agricultural uses.)

[SI USTED NO ENTIENDE LA ETIQUETA, BUSQUE A ALGUIEN PARA QUE SE LA EXPLIQUE A USTED EN DETALLE.

IF YOU DO NOT UNDERSTAND THE LABEL, FIND SOMEONE TO EXPLAIN IT TO YOU IN DETAIL.]

SECONDARY CONTAINER LABEL

{Note to Reviewer: When this product is diluted in accordance with the directions on this label, the dilution container must bear the following statements:}

ACIDSAN

ACTIVE INGREDIENTS:

Alkyl (50% C ₁₄ ; 40% C ₁₂ , 10% C ₁₆) dimethyl benzyl ammonium chloride	3.060%
Octyl decyl dimethyl ammonium chloride	2.295%
Didecyl dimethyl ammonium chloride	1.377%
Dioctyl dimethyl ammonium chloride	0.918%
OTHER INGREDIENTS:	<u>92.350%</u>
TOTAL:	100.000%

The product in this container is diluted as directed on the pesticide product label.

KEEP OUT OF REACH OF CHILDREN

ANGER

PRECAUTIONARY STATEMENTS

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling.

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 eye. 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 or doctor for treatment advice.

IF SWALLOWED: Call a 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.

IF INHALED: Move person to fresh air. If a 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 treatment advice.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

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. You may also contact the poison control center at 1-800-222-1222 for emergency medical treatment information.

Follow the directions for use on the pesticide label when applying this product.

EPA Reg. No. 103470-X

Diluted product not for sale or distribution.

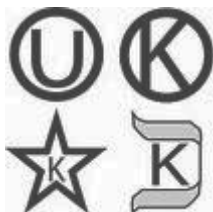
{Note to Reviewer: The following are optional graphics and marketing language}

{Note to Reviewer. The following may be used only if the supplemental registrant has obtained an IFANCA Halal (Islamic Dietary) certification.}



[IFANCA Halal certified] {or} [Halal certified]

{Note to Reviewer. The following may be used only if the supplemental registrant has obtained a Kosher Certification.}



[Any Kosher Symbol such as:]

[Kosher]