



U.S. ENVIRONMENTAL PROTECTION AGENCY

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

NOTICE OF PESTICIDE:

☒ Registration  
☐ Reregistration  
(under FIFRA, as amended)

EPA Reg. Number:

103470-3

Date of Issuance:

3/5/25

Term of Issuance:

Conditional

Name of Pesticide Product:

FOAMSAN

Name and Address of Registrant (include ZIP Code):

Lisa Amadio  
Agent for 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 3(c)(7)(A). 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:

3/5/25



EPA Form 8570-6

2. Be aware that proposed data requirements have been identified in a Work Plan for DDACB. For more information on these proposed data requirements, 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. 103470-3."
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 12/18/2024

If you have any questions, please contact [Samalot.Luisa@epa.gov](mailto:Samalot.Luisa@epa.gov) or [Oiguenblik.Emilia@epa.gov](mailto:Oiguenblik.Emilia@epa.gov).

Enclosure: Stamped Label



# FOAMSAN

Sanitizer – Deodorizer  
An effective sanitizer for use on food contact surfaces

For, Commercial, Institutional and Industrial Use • For Food, Dairy, Beverage, Meat, Poultry, Egg and Seafood Processing and Farm Use • For Farm, School, Dairy, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use • For use in federally inspected meat and poultry plants

## ACTIVE INGREDIENTS:

Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate..... 7.5%

**OTHER INGREDIENTS:**..... 92.5%

**TOTAL:**..... 100.0%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER [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 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 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.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

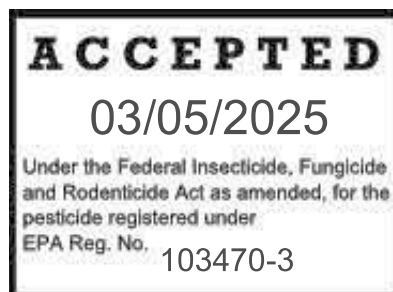
Have the product container or label with you when calling a poison control center or doctor or going for treatment. For general information on product use, etc., call the National Pesticides Information Center at 1-800-858-7378. You may also contact the poison control center at 1-800-222-1222 for emergency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

[Manufactured by:]  
CHEMSTATION BUYERS ASSOCIATION, INC.  
3400 Encrete Lane  
Dayton, OH 45439-1946



Net Contents:

[[Lot] [Batch] [Number] [Code]:]





## {MARKETING}

{**Note to Reviewer:** The following is considered optional marketing language.}

- Concentrate [Concentrated]
- Deodorizes [Deodorizer]
- [FOAMSAN] Contains no [phosphates] phosphorous [or phosphorous compounds].
- This product may be applied through low-pressure sprayers
- Use this product to clean, sanitize non-porous ambulance equipment and surfaces. Rinse with clean water all equipment that will come in prolonged contact with skin before reuse.
- This product may be used to deodorize coolers, buckets, garbage pails and other areas where strong odors may develop.
- [Quickly] Cleans every day kitchen messes.
- Cuts through tough grease [and grime].
- Use [on] [to clean non-porous athletic mats, wrestling mats, gymnastic mats, exercise equipment and training tables.
- [Lower][less] [corrosive][corrosion] on metal surfaces

## FOAMSAN

- delivers non-acid performance in an economical concentrate.
- is an economical concentrate
- can be diluted for use with a mop and bucket, trigger sprayers, sponge or by soaking.
- for use with trigger sprayers
- improves labor results by effectively controlling odors.
- deodorizes by killing microorganisms that cause offensive odors.
- Cleans and deodorizes in one labor saving step.
- is formulated for use in daily maintenance programs.
- will not leave grit or soap scum.
- is a complete, chemically balanced sanitizer that provides clear use solutions even in the presence of hard water.
- meets AOAC Germicidal & Detergent standards for sanitizing previously cleaned food-contact surfaces.
- has been cleared by the EPA in 40 CFR §180.940(a) for use on food processing equipment, utensils and other food-contact articles [at a concentration of 150 – 400 ppm active].
- is a sanitizer for use in all federally inspected meat and poultry plants, institutional and industrial facilities.
- can be used on food contact surfaces [in a concentration range of 150 – 400 ppm active].
- **FOAMSAN** is an effective sanitizer.
- **FOAMSAN** [Kills] [Eliminates] [Removes] [Destroys] (*Insert pathogen(s) from lists*) on [pre-cleaned] environmental surfaces.

Cross-contamination is of major [[environmental] [janitorial] service[s]] [food safety] concern. **FOAMSAN** has been formulated to aid in the reduction of cross-contamination in schools, institutions, and industry.

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. 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 disease 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, 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 [and air dry].



**FOAMSAN** fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO<sub>3</sub> when evaluated by the AOAC Germicidal and Detergent Sanitizer Method.

Use **FOAMSAN**:

- for sanitizing of ultrasound transducers, probes, mammography compressor plates and other hard non-porous surfaces. Will not cause swelling of transducer membrane or harm compressor plates.
- to sanitize salon / barber tools and instruments: combs, brushes, scissors, blades and manicure instruments.
- in kitchens [and other institutional areas].
- as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs.
- as a sanitizer on dishes, glassware, and utensils.
- as a sanitizer in bottling and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- in sanitizing bottles or cans in the final rinse application, and for external spraying of filler and closing machines.
- as a sanitizer in beer fermentation and holding tanks.
- as a Food-Grade Shell-Egg sanitizer, with best results achieved in water temperatures ranging from 78°F. – 110°F. **FOAMSAN** may be applied through automatic washing systems, immersion tanks, foaming apparatus, and low pressure sprayers.
- in federally inspected meat and poultry facilities [as a sanitizer for all surfaces not always requiring a rinse].

*{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.}*

**[AREAS OF USE:]**

Use **FOAMSAN** in:

Airplanes	Food processing plants
Airports	Food preparation areas
Bagel Stores	Food storage areas
Bars	Hotels
Bathrooms	Ice cream processing plants
Beer fermentation and holding tanks	Institutional facilities
Beverage Plants	Institutional kitchens
Boats	Institutions
Bottling or pre-mix dispensing equipment	Kitchens
Bottle Washing	Liquor stores
Buses	Meat processing plants
Cafeterias	Meat producing facilities
Campers	Milk processing plants
Camp grounds	Milk storage and handling systems
Cheese factories	Milk tanks [bulk]
Citrus processing plants	Milk pail inflations and tubing
Coffee shops	Motels
Colleges	Pizza parlors
Convenience stores	Poultry processing plants
Correctional facilities	Poultry producing facilities
Dairies	Prisons
Dairy Farms	Processing plants [Milk, Citrus, Ice Cream]
Dairy product dispensing equipment	Public facilities
Donut shops	Restaurants
Drinking fountains	Schools
Egg processing plants	Ships
Factories	Trains
Fast food operations	Universities
Fisheries	USDA inspected food processing facilities
Fish processing plants	Wineries
Food establishments	



Other suggested Uses: Veterinary Clinics, Fish Markets, Kennels, Trash Compactors, Offices, Beauty Salons, Locker Rooms, Health Spas, Conference rooms, Elevators, Smoking Areas, Lounges, Dry Cleaners, Theaters, Farms, Auditoriums and Churches.

**{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.}

#### **[TYPES OF SURFACES:]**

Use **FOAMSAN** on washable hard, non-porous surfaces of:

Appliances, exteriors	Refrigerated storage and display equipment
Beer fermentation and holding tanks	Silverware
Blenders	Sinks
Bottling or premix dispensing equipment	Stoves [stovetops]
Citrus processing equipment and holding tanks	Tables [picnic tables]
Coffee Pots	Tableware
Coffee Urns	Tea dispensers
Cooking utensils	Utensils
Coolers	Water dispensers [hot]
Counters [countertops]	
Countertop laminates	Chrome
Chopping blocks, plastic and other non-porous	Enamel
Cutlery	Fiberglass sinks
Cutting Boards, plastic and other non-porous	Glass
Dishes	Glazed ceramic
Drinking fountains	Glazed enameled surfaces
Eating Utensils	Glazed porcelain
Exhaust fans	Laminated surfaces
Food processors	Metal
Frozen Beverage Machines	Plastic [such as polystyrene or polypropylene]
Glassware [glasses]	Sealed granite
Ice Chests	Sealed limestone
Ice Machines	Sealed marble
Kitchen equipment	Sealed Slate
Microwave ovens	Sealed Stone
Plastic Food Storage Containers	Sealed Terra cotta
Refrigerators	Sealed Terrazzo
Refrigerator bins used for meat, fruit, vegetables and eggs	Stainless steel
	Upholstery, vinyl and plastic
	Woodwork, finished

#### **{ORGANISMS/PATHOGENS}**

**{Note to Reviewer:** The following is the pathogen list.}

**FOAMSAN** is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm active and 500 ppm hard water against:

*Campylobacter jejuni* [ATCC 33560]  
*Escherichia coli* [ATCC 11229]  
*Escherichia coli* O157:H7 [ATCC 33150]  
*Klebsiella pneumoniae* [ATCC 4352]  
*Listeria monocytogenes* [ATCC 19115]  
*Salmonella typhimurim* [ATCC 23564]  
*Staphylococcus aureus* [ATCC 6538]  
*Yersinia enterocolitica* [ATCC 23715]



**FOAMSAN** is an effective sanitizer for use on food contact surfaces in 60 seconds at 150 ppm – 400 active and 500 ppm hard water against:

- Campylobacter jejuni* [ATCC 33560]
- Escherichia coli* [ATCC 11229]
- Escherichia coli* O157:H7 [ATCC 33150]
- Klebsiella pneumoniae* [ATCC 4352]
- Listeria monocytogenes* [ATCC 19115]
- Salmonella typhimurim* [ATCC 23564]
- Staphylococcus aureus* [ATCC 6538]
- Yersinia enterocolitica* [ATCC 23715]

**DIRECTIONS FOR USE**

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

For food contact surfaces in public eating places, dairy-processing equipment, and food processing equipment and utensils (40 CFR 180.940 (a)):

*{Note to Reviewer: On a final printed label, only one of the following dilution rates will be used in the sanitization sections below.}*

2 oz. of **FOAMSAN** per 7 3/4 gallons of water [1/4 oz. [0.26 oz.] of **FOAMSAN** per gallon of water] [150 ppm active quat]

or

1 oz. of **FOAMSAN** per 3 gallons of water [0.34 oz. of **FOAMSAN** per gallon of water] [200 ppm active quat]

or

1 oz. of **FOAMSAN** per 1 1/2 gallons of water [0.69 oz. of **FOAMSAN** per gallon of water] [400 ppm active quat]

or

2 oz. of **FOAMSAN** per 6 – 7 3/4 gallons of water [0.26 – 0.34 oz. of **FOAMSAN** per gallon of water] [150 – 200 ppm active quat]

or

1 oz. of **FOAMSAN** per 1 1/2 - 3 gallons of water [0.34 – 0.69 oz. of **FOAMSAN** per gallon of water] [200 – 400 ppm active quat]

or

2 oz. of **FOAMSAN** per 3 – 7 3/4 gallons of water [0.26 – 0.69 oz. of **FOAMSAN** per gallon of water] [150 – 400 ppm active quat]

*{Note to Reviewer: Dilution Table is optional on a final printed label.}*

**Dilution:**

Sanitizer [1:188]	..... 1.0 oz. per 1.5 gallons of water
.....	.....[400 ppm active quat]
Sanitizer [1:375]	..... 0.5 oz. per 1.5 gallons of water
.....	.....[200 ppm active quat]
Sanitizer [1:500]	..... 0.5 oz. per 2 gallons of water
.....	.....[150 ppm active quat]



## TO SANITIZE FOOD CONTACT SURFACES:

{or}

## TO SANITIZE FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS [IN A THREE COMPARTMENT SINK]:

For sanitizing hard non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces.

Prior to application, remove gross food particles and soil by a pre-flush, or pre-scrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Apply a use-solution of *(insert appropriate dilution from box here)* [or equivalent dilution] to the pre-cleaned hard surface, with a cloth, mop, sponge, [coarse] sprayer or by immersion, thoroughly wetting surfaces. Surfaces must remain wet for at least [one minute] [60 seconds] followed by adequate draining [and air drying]. Do not rinse.

Prepare fresh solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning.

Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary surfaces by cloth, sponge [or] brush [or coarse spray].

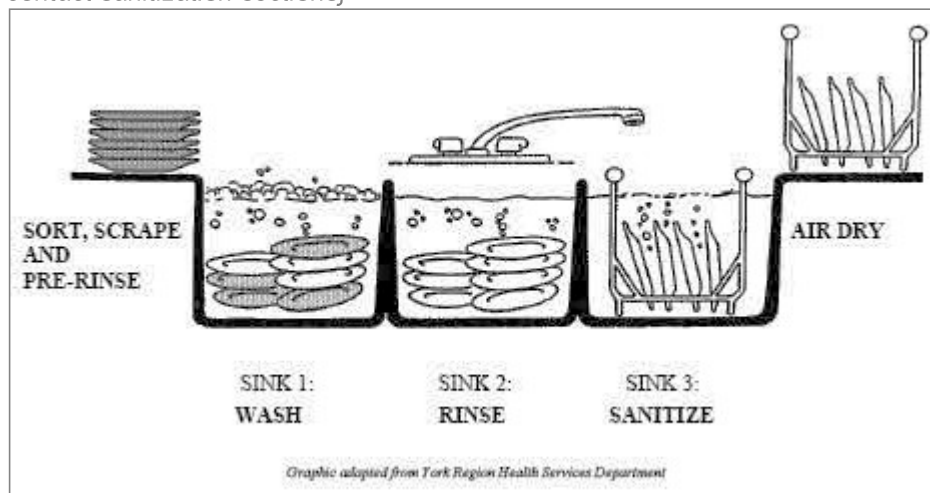
Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of *(insert appropriate dilution here)* [or equivalent dilution] for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

## TO SANITIZE FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER FOOD CONTACT ARTICLES REGULATED BY 40 CFR § 180.940(a) [IN A THREE COMPARTMENT SINK]:

1. Scrape, flush, or presoak articles (whether mobile or stationary) to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize by immersing articles with a use-solution of *(insert appropriate dilution here)* for at least 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing.
5. Remove immersed items from solution to drain
6. Allow all items to air dry.

**FOAMSAN** can be used in accordance with the U.S. Public Health Service food service sanitization recommendations.

**{Note to Reviewer:** The following graphic or a graphic of similar content may accompany any of the above food contact sanitization sections}





#### **TO SANITIZE [SOFT SERVE] [FOOD] [AND] [FROZEN] [BEVERAGE] DISPENSING EQUIPMENT:**

1. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
2. Fill equipment with a solution of *(insert appropriate dilution here)* [or equivalent dilution].
3. Allow solution to remain in equipment for at least 60 seconds.
4. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

#### **TO SANITIZE ICE MACHINES:**

1. Turn off refrigeration
2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
3. Apply a solution of *(insert appropriate dilution here)* [or equivalent dilution] by mechanical spray, directly pouring, or by recirculating through the system.
4. Allow surfaces to remain wet or solution to remain in equipment for at least 60 seconds.
5. Drain thoroughly before reuse and allow to air dry.

#### **TO SANITIZE SANITARY FILLING EQUIPMENT:**

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

#### **TO SANITIZE BEER FERMENTATION AND STORAGE TANKS:**

Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of *(insert appropriate dilution here)* [or equivalent dilution] for mechanical or automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly [and allow to air dry] before reuse. Do not rinse.

#### **WATERPROOF GLOVE SANITIZING DIRECTIONS**

To prevent cross contamination into processing areas of food plants, waterproof gloves must be sanitized prior to entering or re-entering those areas. Remove gross contamination from gloves before sanitizing. Then place gloved hand in a use-solution of *(insert appropriate dilution from box above here)* for sixty seconds. Change the solution in the bath at least daily or more often if the solution appears visibly diluted or soiled.

#### **SANITIZING – NON-POROUS GLOVED HANDS:**

To prevent the spreading of organisms into animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed (plastic, latex or other synthetic rubber) gloved hands so that there is enough sanitizing solution to cover the gloved area. Do not let sanitizing solution come in contact with exposed skin. Make up the sanitizing solution by adding *(insert appropriate dilution from box above here)*. Dip, soak or spray in solution and allow gloved hands to remain wet for at least 60 seconds. No potable water rinse is allowed. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

#### **TO SANITIZE EGG SHELLS INTENDED FOR FOOD:**

To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a use-solution of *(insert appropriate dilution here)* [or equivalent dilution]. The solution must be equal to or warmer than the eggs, but not to exceed 130°F. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitizing eggs.

**Note:** Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

#### **FOR CONTINUOUS TREATMENT OF CONVEYORS:**

Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. During processing, apply **FOAMSAN** at *(insert appropriate dilution from box above here)* to conveyors with MIKRO MASTER or other suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, coarse spray equipment, peelers, collators, slicers and saws with MIKRO MASTER dispensed **FOAMSAN** solution of *(insert appropriate dilution from box above here)*. Conveyors and other equipment must be free of product when applying this coarse spray. Use *(insert appropriate dilution from box above here. Must be 200 ppm Al Minimum)* in Wisconsin dairy processing facilities.



*{For food processing or other facilities that have installed entryway sanitizing systems:}*

#### **ENTRYWAY SANITIZING SYSTEMS:**

To prevent cross contamination from area to area, set the system to deliver [0.68 – 1.36 oz. per gallon of water] [or equivalent dilution] [400 – 800 ppm active] of sanitizing solution. The [spray] [foam] must cover the entire path of the doorway. Set the system so that a continuous wet blanket of sanitizer solution is delivered to the floor.

Do not mix other foam additives to the sanitizing solution.

#### **SHOE BATH SANITIZER DIRECTIONS:**

To prevent cross contamination into animal areas [and the packaging and storage areas of food plants], shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings [and hatcheries]. Scrape waterproof work [boots] [shoes] and place in a use-solution of 0.68 oz. of **FOAMSAN** per gallon of water [or equivalent dilution] [400 ppm] for 60 seconds prior to entering area. **{This Optional Statement is Not for Use in California:}** If there is a heavy soil load or excessive traffic place work [boots] [shoes] in a use-solution of 1.02 – 1.36 oz. per gallon of water [or equivalent dilution] [600 – 800 ppm active quat]. Change the solution in the bath at least daily or more often if the solution appears diluted or soiled.

#### **SHOE FOAM SANITIZER DIRECTIONS:**

To prevent cross contamination into animal areas, and the packaging and storage areas of food plants. Apply a foam layer approximately 1/2 to 2 inches thick made from a solution of 1.36 to 2.04 oz. of **FOAMSAN** per gallon of water [or equivalent dilution] [800 to 1200 ppm active], at all entrances to buildings, hatcheries, production and packaging rooms by using a foam generating machine or aerator to apply the foam layer. Follow the foaming directions as specified by the manufacturer of the foam generator or aerator. Scrape waterproof [work boots] [shoes]. Stand or walk through foamed area for 60 seconds prior to entering area. Foam area must be washed and foam replaced at least daily or more often if the foam appears visibly diluted or soiled.

**TO DEODORIZE:** [Mix] [Use] [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] of **FOAMSAN** per gallon of water to deodorize surfaces. Apply using a cloth, mop, sponge or sprayer. Wipe or allow to air dry.

**FOAMSAN** is effective at eliminating odors on porous surfaces such as upholstery, drapes, carpets, bedding, shower curtains, mattresses and non-porous surfaces such as walls and floors. Excellent for fire restoration.

Other suggested Uses: Veterinary Clinics, Fish Markets, Kennels, Trash Compactors, Offices, Beauty Salons, Locker Rooms, Health Spas, Conference rooms, Elevators, Smoking Areas, Lounges, Dry Cleaners, Theaters, Farms, Auditoriums and Churches.

#### **DEODORIZING DIRECTIONS:**

**Nursing Homes, Hospitals, Hotels, Schools, Restaurants:** Using [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] in chemical toilets, waste receptacles, bed pans, drainage bottles, diaper pails, hampers, disposals, commodes and air conditioner pans will eliminate odors.

**Mopping Solutions, Automatic Scrubbers:** Use [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] per gallon of cleaning solution eliminates undesirable odors.

**Laundry:** [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] per load added during the final rinse cycle deodorizes all offensive odors.

**Air Freshener/Automotive Uses:** 4 oz. per gallon of water or desired concentration will effectively neutralize damp musty odors caused by mildew in storage areas, basements, closets and bathrooms. Effective on smoking and cooking odors (garlic, fish, onions, etc.). Automobile odors from tobacco, musty carpet smell and beverage smells will be eliminated.

**Carpets:** [½ - 1 oz.] or [½ - 2 oz.] per gallon of shampoo solution eliminates odors associated with urine, vomit, smoke, and mildew. Reapply after cleaning for freshening effects. Allow to dry.

**RV Holding Tanks:** Toilet waste: cover bottom of holding tank with water and add [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] If odors return before time to empty, simply add [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] to the tank. Kitchen waste: [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] of **FOAMSAN** to gray water tank as needed to control malodors created by dirty dish water.

**Pet Odors:** Use 4 - 6 oz. per gallon of water or desired concentration, for urine, feces, and vomit, in carpet and upholstery. Clean prior to application then spray onto affected areas. Test hidden area for colorfastness. Allow 10 minutes contact time. Then blot with clean cloth. Allow to dry. Also effective on pet bedding and litter boxes.



**Sewage Backup, Water Damage:** Use 2 – 4 oz. per gallon of water or desired concentration. Spray over affected areas before and after cleaning and extraction. Allow ten minutes contact time. Use proper ventilation; open windows.

**Cleaning Solution:** Dilute [1 oz.] or [1 - 2 oz.] or [1 – 4 oz.] per gallon of water for cleaning of kitchen counters, tables, walls, bathrooms, toilet seats, mopping floors and large routine applications.

*{Note to Reviewer: For Nonrefillable Containers for commercial, industrial, and institutional uses – all sizes – No Reuse Rinsate Statement for Public Health Use products. Chapter 13, Table 6 of the Label Review Manual states that for “All products in containers that could be burned,” the registrant has the option to “Remain silent on burning;” therefore, no incineration language is provided for plastic containers.}*

## 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 ¼ 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.

*{NOTE TO REVIEWER: Several packaging options are designed for use dilution systems with sealed containers or bottles to reduce worker exposure to the concentrate. None of these can be triple rinsed because they are closed sealed containers. The following text will be used on these sealed container types:}*

## 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. Wrap empty container and discard in trash [or offer for recycling].

## PRECAUTIONARY STATEMENTS

### HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER.** Corrosive. Causes irreversible eye damage and skin burns. May be fatal if swallowed or inhaled. Harmful if absorbed through skin. Do not get in eyes, on skin or on clothing. Wear protective eyewear (goggles or face shield), protective clothing and protective (rubber or chemical resistant) gloves. Do not breathe spray mist. Wear a minimum of NIOSH-approved particulate filtering facepiece respirator with any N, R, or P filter. Higher level respirators that are NIOSH approved for particulates can also be used. Wash thoroughly with soap and water after handling and before eating, drinking or using tobacco. Remove and wash contaminated clothing before reuse.



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

#### **ENVIRONMENTAL HAZARDS**

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.]

EPA Reg. No.: 103470-X

EPA Est. No.:

[Country of origin (*insert country*)]

#### **Graphics/Logos:**

*(Note to Reviewer: These are representative icons for use sites/application methods listed in the location/surfaces section of this label that may appear on the label with the appropriate directions for use, PPE or package type.)*

[DOT symbols]



**{PACKET LABEL – 3 oz. Concentrate}**

*{If other packet sizes are desired, packet label will be identical and the only things that will vary are the net contents, amount of water used for dilution.}*

## FOAMSAN

**Active Ingredients:**

Didecyl dimethyl ammonium carbonate and Didecyl dimethyl ammonium bicarbonate..... 7.5%

**Other Ingredients:** ..... 92.5%

**Total:** ..... 100.0%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER [PELIGRO]**

See outer container for Precautionary Statements and Directions for Use.

*{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 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.

**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 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.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

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.

**FOR SANITIZATION: MIX EACH PACKET WITH 5 GALLONS OF WATER**

**PACKET DISPOSAL:** Do not reuse packet. Wrap and put in trash.

EPA. Reg. No.: 103470-X

EPA. Est. No.:

Net Contents:

[Manufactured by:]

CHEMSTATION BUYERS ASSOCIATION, INC.

3400 Encrete Lane

Dayton, OH 45439-1946



FOAMSAN

EPA Reg. No. 103470-G

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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.}*