



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

April 7, 2023

Jean Claude Marcelin
Senior Manager, Regulatory Affairs EPA Services
Professional Disposables International, Inc. (PDI)
Electronic Transmittal: jmarcelin@pdipdi.com

Subject:

Label Amendment: Add Emerging Viral Pathogens Language & other label edits
Product Name: BACKSPRAY RTU
EPA Registration Number: 9480-11
Received Date: December 9, 2022
Action Case Number: 00415545

Dear Jean Claude Marcelin:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), 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. Pursuant to 40 CFR 156.10(a)(6) 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.

Because you have opted to add statements pertaining to emerging viral pathogens to your label as described in the August 19, 2016, Guidance to Registrants: Process For Making Claims Against Emerging Viral Pathogens Not On EPA-Registered Disinfectant Labels ("Guidance"), https://www.epa.gov/sites/production/files/2016-09/documents/emerging_viral_pathogen_program_guidance_final_8_19_16_001_0.pdf, you are subject to the following additional terms of registration:

1. You may make statements pertaining to emerging viral pathogens only through the following communications outlets: technical literature distributed exclusively to health care facilities, physicians, nurses and public health officials, "1-800" consumer information services, social media sites and company websites (non-label related). These statements shall not appear on marketed (final print) product labels.

2. Your statements pertaining to emerging viral pathogens must adhere to the format approved on the Agency-accepted master label.
3. You may make statements pertaining to emerging viral pathogens only upon a disease outbreak that meets all the following criteria:
 - a. The causative organism must be a virus that causes an infectious disease that has appeared in a human or animal population in the U.S. for the first time, or that may have existed previously but is rapidly increasing in incidence or geographic range.
 - i. For human disease, the outbreak is listed in one of the following Centers for Disease Control (CDC) publications:
 - A. CDC Current Outbreak List for “U.S. Based Outbreaks” (www.cdc.gov/outbreaks),
 - B. CDC Current Outbreak List for “Outbreaks Affecting International Travelers” with an “Alert” or “Advisory” classification (www.cdc.gov/outbreaks) (also released through the CDC’s Health Alert Network (HAN) notification process)
 - C. Healthcare-Associated Infections (HAIs) Outbreaks and Patient Notifications page (www.cdc.gov/hai/outbreaks)
 - ii. For animal disease, the outbreak is identified as an infectious disease outbreak in animals within the U.S. on the World Organization for Animal Health (OIE) Weekly Disease Information page (www.oie.int/wahis_2/public/wahid.php/Diseaseinformation/WI).
 - A. The CDC or OIE has identified the taxonomy, including the viral family and/or species, of the pathogen and provides notice to the public of the identity of the emerging virus that is responsible for an infectious disease outbreak. Based on the taxonomy of the outbreak pathogen identified by the CDC or OEI, the pathogen's viral subgroup is large non-enveloped and enveloped.
 - B. The virus can be transmitted via environmental surfaces (non-vector transmission), and environmental surface disinfection has been recommended by the CDC, OIE or EPA to control the spread of the pathogen.
4. You may begin communicating statements pertaining to emerging viral pathogens only upon CDC or OIE’s publication per term 3.a. of an outbreak of an emerging viral pathogen meeting all of the criteria of term 3. You must cease and remove all such non-label communications intended for consumers no later than 24 months after the original publication of the outbreak per term 3.a., unless the Agency issue written guidance to the contrary due to continued public health concerns. The emerging pathogen claim language may remain on the master label.

5. Terms from points 1 through 4 above shall become immediately void and ineffective if registration for use against Norovirus (Feline Calicivirus), Strain F9 is suspended or cancelled or no longer meets the criteria for a disinfectant claim (see EPA Product Performance Test Guideline 810.2200). In addition, terms B.1 through B.4 above shall become immediately void and ineffective upon your receipt of evidence of ineffectiveness against any pathogen in a less-resistant Spaulding category.

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) 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, 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 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, you may contact Joe Daniels via email at Daniels.joseph@epa.gov.

Sincerely,

A handwritten signature in black ink, appearing to read 'Tara Flint Silva', with a stylized flourish at the end.

Acting for

Tara Flint Silva
Acting Product Manager 31
Regulatory Management Branch 1
Antimicrobials Division
Office of Pesticide Programs

Enclosure: Stamped label

[Front Panel]

BACKSPRAY RTU

Alternate brand names:

Sani Professional® No-Rinse Sanitizing Multi-Surface Spray
Sani® Professional No-Rinse Sanitizing Multi-Surface Spray
[Grime Boss®] Hard Surface Sanitizing Spray
[Grime Boss®] Surface Sanitizing Spray
[Grime Boss®] Surface Sanitizer
[Grime Boss®] Surface Sanitizing
[Grime Boss®] Sanitizing Spray
[Grime Boss®] No Rinse Sanitizing Spray
[Grime Boss®] Food Contact Surface Sanitizing Spray
[Grime Boss®] Restaurant Sanitizing Spray
Nice n Clean® Daily Sanitizing Spray
Nice n Clean® Food Contact Surface Sanitizing Spray
Nice n Clean® Hard Surface Sanitizing Spray
Nice n Clean® Hard Surface Daily Sanitizing Spray
Nice n Clean® Home Food Contact Surface Sanitizing Spray
Nice n Clean® Home Daily Sanitizing Spray
Nice n Clean® Home Hard Surface Daily Sanitizing Spray
Nice n Clean® Home No Rinse Daily Sanitizing Spray
Nice n Clean® Home No Rinse Sanitizing Spray
Nice N Clean® Home Sanitizing Spray
Nice n Clean® Home Surface Sanitizer
Nice n Clean® Home Surface Sanitizing Spray
Nice n Clean® Home Hard Surface Sanitizing Spray
Nice n Clean® No Rinse Daily Sanitizing Spray
Nice n Clean® No Rinse Sanitizing Spray
Nice N Clean® Sanitizing Spray
Nice n Clean® Surface Sanitizer
Nice n Clean® Surface Sanitizing Spray
PDI® No-Rinse Sanitizing Spray
Wet Nap® Daily Sanitizing Spray
Wet Nap® Food contact Surface Sanitizing Spray
Wet Nap® Hard Surface Daily Sanitizing Spray
Wet Nap® Hard Surface Sanitizing Spray
Wet Nap® No Rinse Daily Sanitizing Spray
Wet Nap® No Rinse Sanitizing Spray
Wet Nap® Sanitizing Spray
Wet Nap® Surface Sanitizer
Wet Nap® Surface Sanitizing Spray

ACCEPTED

04/07/2023

Under the Federal Insecticide, Fungicide
and Rodenticide Act as amended, for the
pesticide registered under
EPA Reg. No. 9480-11

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ACTIVE INGREDIENTS:

Didecyl dimethyl ammonium chloride.....	0.023%
Alkyl (50% C ₁₄ , 40% C ₁₂ , 10% C ₁₆) dimethyl benzyl ammonium chloride.....	0.015%
OTHER INGREDIENTS	99.962%
TOTAL	100.000%

KEEP OUT OF REACH OF CHILDREN

NET CONTENTS _____ fl. oz [or qt.] [(mL or l)]

[Any Panel]

EPA Reg. No.: 9480-11

EPA Est. No. : 9480-NY-1 or [EPA Est. No. A=9480-NY-1, C=72956-AR-1] [or others]

Alpha character will precede batch code on product

[Manufactured by [or for]]:

Professional Disposables International, Inc.

400 Chestnut Ridge Road, Woodcliff Lake, NJ 07677 [USA]

[For information call: *[phone number to be inserted]*]

[Made in [USA] [with domestic and imported materials] *[insert country]*]

[Note to Reviewer: According to EPA's Label Review Manual, Precautionary Statements and First Aid are not required for the registrant to include when the product is classified as Category IV for acute toxicity]

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DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.
[See directions for use on the container[s] inside]

[Dispensing Directions]

[Use one of the following as applicable to type of spray container.]

[For bottles with cap:] Unscrew cap and place the [trigger] sprayer on the bottle. Ensure the [trigger] sprayer is securely fastened.

[For bottles with sprayer:] To Operate: [Adjust] [Or Turn] nozzle [counterclockwise] to desired setting.

[For bottles with pull-top [spray] nozzle:] To Operate: Pull nozzle [tip] [vertically] [away from the bottle] to open.

Sanitization Directions: Preclean surface by spraying [*product name OR this product*] until wet and wipe clean. To sanitize hard, nonporous food contact surfaces: Spray this product 6-8 inches from surface until thoroughly wet. Allow surface to remain visibly wet for one (1) minute [OR for (60) seconds]. Wipe or allow to air dry. No rinse required.

OR

Sanitization Directions: Preclean surface by spraying[/applying] [*product name OR this product*] until wet and wipe clean. To sanitize hard, nonporous food contact surfaces: Spray[/apply] [product name] 6-8 inches from the surface until thoroughly wet. Allow surface to remain visibly wet for one (1) minute [OR for (60) seconds]. Let air dry [OR Allow to air dry] [and] [or] wipe [excess] liquid using a [towel] [clean cloth per facility protocol]. No rinse required.

Disinfection Directions: Preclean surface by spraying [*product name OR this product*] until wet and wipe clean. To disinfect hard, nonporous surfaces: Spray this product 6-8 inches from surface until thoroughly wet. Treated surfaces must remain visibly wet for five (5) minutes. Wipe or allow to air dry. No rinse required on food contact surfaces.

OR

Disinfection Directions: Preclean surface by spraying[/applying] [*product name OR this product*] until wet and wipe clean. To disinfect hard, nonporous surfaces: Spray[/apply] [product name] 6-8 inches from the surface until thoroughly wet. Allow surface to remain visibly wet for five (5) minutes. Let air dry [OR Allow to air dry] [and] [or] wipe [excess] liquid using a [towel] [clean cloth per facility protocol]. No rinse required on food contact surfaces.

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Items may include hard, nonporous surfaces such as: *[Use one or more of the following:]*

[Airline tray tables]	[Freezers] [†]	[Ranges] [†]
[Airplane tray tables]	[High chair trays]	[Range tops and hoods] [†]
[Appliances]	[Hospital meal trays]	[Reach-in refrigeration and freezer units] [†]
[Backsplashes]	[Ice machines] [†]	[Surfaces of] [Refrigerators] [such as]
[Bar tops]	[doors][tracks]	[crispers][walls][shelves][ceiling]
[Cafeteria trays]	[ice chutes] [ice bins][ceiling] [wall] [ice scoop]]	[floor] [†]
[Checkout lanes]	[ice cube tray] [†]	[Restaurant tables]
[[Interior][Exterior] [Surfaces Of] Coolers]	[Laminated menus]	[Scales]
[Condiment containers]	[Lunch boxes]	[Self-service condiment areas]
[Conveyer belts]	[Microwaves]	[Self-service service ware areas]
[Counter tops]	[Mixers]	[Sinks]
[Dining tables]	[Non wood cutting boards]	[Slicers]
[Dish racks]	[Nozzles]	[Tables]
[Exterior surfaces of Drains]	[Pet][bowls or dishes]	[Take out counters]
[Food carts]	[Pill counters]	[Utensil trays]
[Food preparation tables]	[Pill trays]	[Waitress stations]
[Food [manufacturing] [processing] [equipment][parts]]	[Probe portion of meat thermometers]	[Walk-in refrigeration and freezer units] [†]
[Food trays]	[Probe portion of food thermometers]	[Work tables]
[Fridges] [†]		

[The following uses must be preceded by the words: " [outside surface[s] of]" or "[exterior surface[s] of]":]

[Beverage [machine or dispensers]]	[Food mixers]	[Pulpers]
[Broilers [†]]	[Griddles [†]]	[Ovens [†]]
[Chargrills [†]]	[Grills [†]]	[Steam tables [†]]
[Cooking surfaces [†]]		[Toasters [†]]

[†]Allow surface to reach room temperature before treatment

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TO SANITIZE HARD, NONPOROUS, NONFOOD CONTACT SURFACES:

[Cleaning and] Sanitizing Procedure:

For Visibly Cleaned Surfaces: Spray [*product name*] [*or this product*] 6-8 inches from surface until thoroughly wet. Allow treated surface to remain visibly wet for one minute [*or 60 seconds*]. No rinsing required.

For Visibly Soiled Surfaces: Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying this [*sanitizing spray*] [*product name*] [*or this product*]. Spray [*product name*] [*or this product*] 6-8 inches from surface until thoroughly wet. Allow treated surface to remain visibly wet for one minute [*or 60 seconds*]. No rinsing required.

OR

TO SANITIZE HARD, NONPOROUS, NONFOOD CONTACT SURFACES:

[Cleaning and] Sanitizing Procedure:

For Visibly Cleaned Surfaces: Spray[/apply] [*product name*] [*or this product*] 6-8 inches from the surface until thoroughly wet. Allow surface to remain visibly wet for one (1) minute [*OR for (60) seconds*]. Let air dry [*OR Allow to air dry*] [*and*] [*or*] wipe [*excess*] liquid using a [*towel*] [*clean cloth per facility protocol*]]. No rinse required.

For Visibly Soiled Surfaces: Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying this [*sanitizing spray*] [*product name*] [*or this product*]. Spray [/apply] [*product name*] 6-8 inches from the surface until thoroughly wet. Allow surface to remain visibly wet for one (1) minute [*OR for (60) seconds*]. Let air dry [*OR Allow to air dry*] [*and*] [*or*] wipe [*excess*] liquid using a [*towel*] [*clean cloth per facility protocol*]]. No rinse required.

Use on one or more of the following: For use on hard nonporous surfaces of [:] [*insert surface from list below*]

[Bath tubs]	[Headsets]	[Shopping carts	[Touchscreens]
[Booster seats]	[Hotel room [surfaces]	[and/or] [baskets]]	[Towel dispensers]
[Cash registers]	[and/or] [counters]]	[Showers]	[Trashcans]
[Chairs]	[Infant-changing	[Sinks]	Upholstery [vinyl]
[Cribs]	tables]	[Stall doors]	[[plastic]
[Diaper pails]	[Infant high chairs]	[[Store] check-out	[Vanities]
[Digital devices]	[Faucets]	areas]	[Vinyl][plastic]
[Display cabinets]	[Floors]	[Strollers]	[Lawn [chairs or
[Doorknobs]	[Mirrors]	[Telephones]	furniture]
[Drain boards]	[Railings]	[Tiled walls]	[Vinyl wall paper]
[Employee areas]	[Restaurant chairs]	[Toilet seats [and/or]	
[Garbage cans]	[Restroom fixtures]	rims]	
[Hampers]			

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[CLEANING AND DEODORIZING

Spray surface until wet, wipe surface with dry towel until clean. Let air dry.]

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal. [*Statement not required for residential or household use products*]

Storage: Do not store near heat or open flame. Use product only from original container.

For a non-refillable container

Spray Bottle [or Container] [or Jug] Disposal: Do not reuse or refill this container. Offer for recycling.

If recycling is not available, put in trash collection.

Or, if refillable dispenser is being used, substitute the following:

Refill Bottle [or Container] [or Jug] Disposal: Rinse cracked or broken containers and offer for recycling.

If recycling is not available, discard in trash.

PRECAUTIONARY STATEMENTS

Physical or chemical hazard

Combustible. Do not use or store near heat or open flame.

[*Use at least one of the use sites indicated in the paragraph below or in the "For Use In" section below:*]

AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION:

This product is recommended for use on hard nonporous surfaces in retail food establishments [including:] [restaurants,] [hotels,] [kitchens,] [airplanes,] [food service in healthcare settings,] [delicatessens,] [supermarkets,] [temporary food establishments], [food processing plants,] and other food service and food preparation settings where the reduction of cross-contamination between treated surfaces is of primary importance.

FOR USE ON HARD, NONPOROUS SURFACES IN:

[Airplanes]	[Food Service Facilities]	[Nursing Homes]
[Assisted living communities]	[Food Trucks]	[Nutraceutical Production Facilities]
[Athletic Facilities]	[Funeral Homes] [Mortuaries]	[Pharmaceutical Production Facilities]
[Banquet Halls]	[Grocery]	[Pharmacy]
[Beverage Processing Facilities]	[Gyms]	[[Poultry][Meat/Seafood Packing Facilities]
[Cafeterias]	[Hospital][Cafeteria][Breakrooms]	[Restaurants]
[Cars]	[Restaurants][Kitchens] [Nursery rooms][Breastfeeding stations]	[Restrooms]
[Caterers]	[Healthcare Food Service]	[Schools]
[Catering Facilities]	[Health Clubs]	[Shopping Center[s]] [Food court[s]]
[Commissaries]	[Home] [Residences]	[Sport] [arenas][venues][complexes]
[Convenience stores]	[Households]	[Temporary Food Establishments]
[Correctional Facilities]	[Household kitchens [and/or] bathrooms]]	[Transportation Centers]
[Cruise Ships]	[Hotels]	
[Day Care Settings]	[Industrial kitchens]	
[Delicatessens]	[In-Store Demos]	
[Dining halls]	[Kitchens]	
[Drug Stores]	[Mobil Food Establishments]	
[Fitness Centers]	[Motels]	
[Food Manufacturing Facilities]	[Nurseries]	
[Food Packaging Facilities]		
[Food Processing Facilities]		

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[For use on the following[:] [types of surfaces:]]

[Aluminum]

[Bronze]

[Chrome]

[Corian®]

[Finished Wood]

[Finished Polyurethane]

[Formica®]

[Glass]

[Glazed Porcelain (Surfaces)]

[Glazed Porcelain (Enamel)(Kitchen)(Tile)]

[Laminated Surfaces (Laminate)]

[Laminated Wood]

[Metal]

[Polystyrene]

[Quartz]

[Rubber]

[Sealed Cement]

[Sealed Granite]

[Sealed Synthetic Marble]

[Steel Surfaces]

[Sealed Stone Surfaces]

[Stainless Steel]

[Vinyl]

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site.

[Symbols including asterisks, bullets or footnotes and similar may be used to designate categories of organisms. ATCC numbers are not required to be listed on production label. Organisms may be listed in a table and in any order.]

Disinfection Pathogens List

Bacteria [(5 Minute Contact)]

Staphylococcus aureus [ATCC 6538]
Pseudomonas aeruginosa
[ATCC 15442]
Salmonella enterica [ATCC 10708]

Non Enveloped Virus* [(5 minute Contact)]**

***Norovirus (Feline Calicivirus) [strain F9] [ATCC VR 782]

Enveloped Virus* [(1 minute Contact)]**

***Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2) [(COVID-19 Virus)] ϕ [[Strain] USA-WA1/2020]

ϕ Kills SARS-CoV-2 on hard, nonporous surfaces [in 1 minute]

Sanitization Pathogens List

Sanitization [1 minute or 60 Seconds Food Contact Surface]

Escherichia coli [ATCC 11229]
Staphylococcus aureus [ATCC 6538]
Salmonella enterica [ATCC 10708]
Shigella boydii [ATCC#9207]
Campylobacter jejuni [ATCC 29428]
Vibrio parahaemolyticus [ATCC 17802]
Methicillin Resistant *Staphylococcus aureus* (MRSA) [ATCC 33592]
Klebsiella pneumoniae [ATCC 4352]
Escherichia coli O157:H7 [ATCC 35150]
Listeria monocytogenes [ATCC 19111]]

Sanitization [1 minute or 60 Seconds Nonfood Contact Surface]

Staphylococcus aureus [ATCC 6538]
Enterobacter aerogenes [ATCC 13048]

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site.

[Note: The following Emerging Viral Pathogen claims will not appear on product labels]

Emerging Viral Pathogen Claims

This product qualifies for emerging viral pathogen claims per the EPA’s ‘Guidance to Registrants: Process for Making Claims Against Emerging Viral Pathogens not on EPA-Registered Disinfectant Labels’ when used in accordance with the appropriate use directions indicated below.

This product meets the criteria to make claims against certain emerging viral pathogens from the following viral category[ies]:

- Enveloped Viruses
- Large, Non-Enveloped Viruses

<i>For an emerging viral pathogen that is a/an...</i>	<i>...follow the directions for use for the following organisms on the label:</i>
Enveloped virus	Norovirus (Feline Calicivirus) [strain F9] [ATCC VR-782]
Large, non-enveloped virus	Norovirus (Feline Calicivirus) [strain F9] [ATCC VR-782]

[**Product name**] has demonstrated effectiveness against viruses similar to [**name of emerging virus**] on hard, nonporous surfaces. Therefore, [**product name**] can be used against [**name of emerging virus**] when used in accordance with the directions for use against Norovirus (Feline Calicivirus), Strain F9 (ATCC VR-782) on hard, nonporous surfaces. Refer to the [**CDC or OIE**] website at [**pathogen specific website address**] for additional information.

[**Name of illness/outbreak**] is caused by [**name of emerging virus**]. [**Product Name**] kills similar viruses and therefore can be used against [**name of emerging virus**] when used in accordance with the directions for use against Norovirus (Feline Calicivirus), Strain F9 (ATCC VR-782) on hard, nonporous surfaces. Refer to the [**CDC or OIE**] website at [**website address**] for additional information.

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[All below are optional/ label (placement optional) literature and promotional statements]

3-in-1 spray ^β

60 second contact time against SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^φ

99.9% effective against SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus]

[in 60 seconds] ^φ

A simplified [cleaning] [&] sanitizing process

Aids in the reduction of cross-contamination between treated surfaces**

All applicable health inspection agency code requirements must be followed for cleaning, rinsing and sanitizing.

Always follow directions for use on this [or the] label.

Antibacterial

Antimicrobial

Bactericidal

Better than the rag & bucket

Bleach free [*this is included as useful info for users needing a bleach-free product*]

By Grime Boss®

Cleans, deodorizes and kills common foodservice/foodborne bacteria ²

Cleans, deodorizes and kills common household bacteria²

[Clean] [,] Sanitize [.,.] [Disinfect]

Commercial use

Complements the line of Sani Professional® pre-moistened wipes

Convenient, versatile

Designed to clean, then sanitize hard, nonporous food contact surfaces [where the reduction of cross-contamination between treated surfaces is of primary importance]

Disinfectant [spray]

Disinfectant-Sanitizer [spray]

Disinfectant for use on food contact surfaces

Disinfectant for use on hard, nonporous surfaces

[Disinfects] [and] [Kills] SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus]

[on hard, nonporous surfaces] ^φ

Disinfects hard, nonporous surfaces**

Do not use on natural marble, windows, unpainted wood, brass, clear plastic or colored grout.

Easy for you to spray

Easy to implement [and prevent food code violations (Referencing the 2017 FDA Food Code)]

Easy to implement, eliminates cumbersome tasks and prevents FDA food code violations (Referencing the 2017 FDA Food Code)

Easy to use

[Effective against] [Kills] Norovirus*** [in [five] [5] minutes]

Effective against [*insert microorganisms from lists on page 8*]

[Effective against][Versus or Vs][*insert microorganisms from page 8*]

Effective against SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^φ

Effective in 1 minute against SARS-CoV-2 [,] [the virus that causes COVID-19]

[the] [COVID-19 virus] ^φ

Effective in sanitizing on hard, nonporous surfaces around the [house][office][bathroom][kitchen]

[Effective against] [Kills] SARS-CoV-2 [virus] [,] [the virus that caused the COVID-19 pandemic] ^φ

Effectively sanitizes food contact surfaces**

Eliminates buckets and rags for [cleaning] [and] [sanitizing]) [and] [disinfecting]

Eliminates 99.9% of SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^φ

Eliminates [food] odors

Eliminates the potential for mixing errors

Everyday use

Food Code Compliant (*referencing 2017 FDA Food Code*)

Food Contact Surface** Sanitizer

For Food processing [commercial] [industrial] use

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For a cleaning and sanitizing solution
 For hard, non-porous household surfaces
 For heavy or light duty jobs¹
 For quick clean-ups [of emergency spills]
 For quick touch-ups
 For use in retail and institutional food establishments, food processing plants and other health department regulated food facilities**.

For use on hard, nonporous surfaces in [professional] [commercial] kitchens
 Fragrance free
 [Good for use] [May be used] [on surfaces**] [around] [children] [pets][and][food]
 Great for on the go![!][Disinfectant][and][Sanitizer]
 Ideal for daily use
 Improves Guest Experience
 Industrial use [*only for use in products labeled for commercial uses*]
 Helps reduce cross-contamination by killing bacteria between treated hard, nonporous surfaces
 Helps reduce the spread of foodborne pathogens² between treated hard, nonporous surfaces
 Helps reduce cross contamination between treated hard, nonporous surfaces by killing [*insert microorganism[s] from page 8*]
 Helps eliminate 99.9% of [foodborne] pathogens² on surfaces** that may cause [foodborne][illnesses]
 [Helps] reduce the spread of SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus]^ϕ between treated hard nonporous surfaces
 Hero for zero [fragrance][dyes][phosphates] [and][or] [bleach] [*this is included as useful info for users needing a bleach-free, fragrance free, dye free and phosphate free product*]
 Ideal for [both] front of house and back of house [cleaning] [sanitizing] [surfaces]
 Keep surface wet for 60 seconds to kill SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus]^ϕ
 Kills SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus]^ϕ
 Kills SARS-CoV-2 on hard nonporous surface
 Kills Severe Acute Respiratory Syndrome-Related Coronavirus 2 [,] [the virus that causes COVID-19] [COVID-19 virus] [on hard nonporous surfaces]^ϕ
 ¥Kills SARS-CoV-2 [the virus that causes COVID-19] [in 1 minute] on hard, nonporous surfaces
 Kills the COVID-19 virus^ϕ
 Kills 99.9 % of bacteria[¥] (¥Sanitization on hard, nonporous, food contact surfaces. Disinfection and nonfood contact surface sanitization do not apply)
 Kills 99.9 % of [*Staphylococcus aureus [(Staph)] [Pseudomonas aeruginosa] [and] [Salmonella enterica [(Salmonella)]]*]
 Kills 99.9% of Norovirus***
 Kills 99.9% [of] [the] SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus][in 60 seconds]^ϕ
 Labor saving formula
 Leave on food contact surface**sanitizer
 Minimizes space and storage complexities
 Multi-action
 Multi-purpose sanitizer**
 Multi-surface [formulation] [performance] **
 No [dyes][phosphates] [and][or] [bleach][added]
 No fragrance added
 No mixing or measuring required
 No mixing, no measuring
 Nonfood compounds program (NSF) listed D2, registration # 158730
 No need to buy separate products for cleaning, sanitizing and disinfecting needs
 No-Rinse Disinfectant
 No-Rinse Disinfectant-Sanitizer
 No-Rinse formula
 No-Rinse Sanitizer [and][disinfectant]

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No rinsing required
 One product is all you need to clean, sanitize and disinfect nonporous surfaces
 One step [cleaner][,] sanitizer[,][and] [disinfectant]^β
 Only for commercial uses
 [Product name] is a convenient method for sanitizing thermometers and other small wares
 [Product name] can be part of your facilities' [Hazard Analysis Critical Control Point] [HACCP] plan.
 [Product name], food contact sanitizing spray formulated and designed to clean and sanitize [insert food contact surfaces].
 Proven efficacy against SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus]^φ
 Ready to use
 Reduces the [foodborne] pathogens² on hard, nonporous surfaces that come in contact with foods [like] [such as] [,] [:] cheese, deli meats, hot dogs, ice cream, and ready to eat salads.
 Remove 99.9% of SARS-CoV-2 [,] [the virus that causes COVID-19] [the] [COVID-19 virus]^φ
 Replace the rag & bucket
 Safe [on] [for] hard, nonporous Food Contact Surfaces (Refer to the list of types of surfaces on page 6)
 Sanitizer
 Sanitizes [baby] [children's] [booster chairs] [high chairs] [high chair trays] [strollers]
 Sanitizes [choose one or more:] [plastic] [and/or] [finished wood] [and/or] [nonwood] cutting boards
 Sanitizes hard, nonporous surfaces
 Sanitizes interiors of [microwave ovens[†]], [refrigerators[†]], [stoves[†]], [ranges[†]], [freezers[†]], [food trays], [lunch boxes], [dishwashers], [dish racks], [sinks]
 Saves cost & space
 Say goodbye to dirty rag and bucket
 Simplifies the buying process behind one product
 Simplifies your [cleaning] [and] [sanitizing] protocol
 Spray away 99.9% of SARS-CoV-2 [,] [the virus that causes COVID-19] [the][COVID-19 virus]^φ
 Spray & go^{ω,1}
 Spray it like you mean it [!]
 Spray it out loud
 Spray what [!]
 Streak free cleaning
 Surface disinfectant and sanitizer^β [OR Surface sanitizer and disinfectant^β]
 Take the guess work out of [cleaning] sanitizing [and] [disinfecting]
 Test in an inconspicuous area prior to use
 Tested [and proven [effective]] to kill [the] [COVID-19 virus] SARS-CoV-2^φ
 Tested [and proven [effective]] against [the] [COVID-19 virus] SARS-CoV-2^φ
 Tested [and proven [effective]] to help reduce [the spread of] [the] [COVID-19 virus] SARS-CoV-2^φ

The [Product name] formula is compatible with [or may be used on] [or will not damage]:
 [Stainless steel][and/or] [Small] [commercial kitchen wares]
 The easy and effective way to sanitize hard, nonporous [food contact] [and] [nonfood contact] surfaces

This product is an effective disinfectant according to the AOAC Germicidal Spray Test method on hard, nonporous, inanimate surfaces against: [*Staphylococcus aureus*] [ATCC 6538] [,] [*Pseudomonas aeruginosa*] [ATCC 15442], [and] [*Salmonella enterica*] [ATCC 10708] [,] [and] [Norovirus] [ATCC VR-782] [in five [(5)] minutes] [and][Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2) [[Strain] USA-WA1/2020][in one[(1)] minute].

This product is a hard, nonporous multi-surface [cleaner] [,] sanitizer [,] [and] [disinfectant]
 This product [shortens][eliminates] the time and labor required for rinsing after sanitizing food contact surfaces**
 Three-in-one [(1)] [Spray]^β
 Use [as a part of] [in support of] your [FSMA-driven/compliant] Hazard Analysis and Critical Control Point (HACCP) plan
 Use to sanitize during in-store food [demos] [or demonstrations]
 Use in conjunction with food-service towel for the total cleaning and sanitizing solution

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Use in conjunction with Sani Professional QuatCheck Kit to verify active ingredient level (*Note to reviewer: Sani Professional Quat Check Kit is an accessory used to measure the active ingredient level in the sanitizing product*)
Use to sanitize the probe portion of [food] [and] meat] thermometers.
Virucidal***
Where compliance and guest experience meet
You can spray that again[!]
[Zero] [0%] fragrance

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Food Contact Surface Sanitizer Efficacy Claims:

99.999% effective in one [(1)] minute [or 60 seconds] against [*Escherichia coli*] [(ATCC # 11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)].

99.999% effective in 60 seconds against [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)] to sanitize on hard, nonporous food contact surfaces.

[Its] [*Product name's*] [quat-based formula] [is] proven effective against foodborne pathogens listed below*
*99.999% effective in 60 seconds against [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)]

Kills 99.999% of [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)] in 60 seconds on cleaned [and rinsed] hard, nonporous food contact surfaces

Kills household bacteria including: [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)]

Kills common foodborne pathogens including: [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)]

Kills *Listeria monocytogenes* [in 60 seconds]
Kills *Listeria monocytogenes*

This product is an effective sanitizer against [*Escherichia coli*] [(ATCC # 11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Campylobacter jejuni*] [(ATCC #29428)] [,] [*Vibrio parahaemolyticus*] [(ATCC #17802)] [,] [Methicillin-Resistant *Staphylococcus aureus* (MRSA)] [(ATCC #33592)] [,] [*Klebsiella pneumoniae*] [(ATCC #4352)] [,] [*Escherichia coli* O157:H7] [(ATCC #35150)] [,] [and] [*Listeria monocytogenes*] [(ATCC #19117)] on hard, nonporous surfaces [in one [(1)] minute] [or 60 seconds]].

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Nonfood Contact Surface Sanitizer Efficacy Claims:

Kills 99.9% of *Staphylococcus aureus* [(ATCC #6538)] and *Enterobacter aerogenes* [(ATCC # 13048)] in 60 seconds

Kills [99.9% of] common household bacteria ³

99.9% effective in one [(1)] minute [or 60 seconds] against *Staphylococcus aureus* [(ATCC #6538)] and *Enterobacter aerogenes* [(ATCC # 13048)].

^β Only when used according to disinfection directions for use

**Hard, nonporous surfaces only

†Allow surface to reach room temperature before treatment

*** Norovirus (Feline Calicivirus)

£ From Sani Professional®

^ω Precleaning is required for food contact surfaces [prior to [disinfecting] [and] [or] sanitizing]

^φ Kills SARS-CoV-2 on hard, nonporous surfaces [in 1 minute]

¹ When used for cleaning hard nonporous surfaces only

[¥] Kills SARS-CoV-2 [the virus that causes COVID-19] [in 1 minute] on hard, nonporous surfaces

² [*Escherichia coli* [ATCC 11229]] [,] [*Staphylococcus aureus* [ATCC 6538]] [,] [*Salmonella enterica* [ATCC 10708]]

[,] [*Shigella boydii* [ATCC#9207]] [,] [*Campylobacter jejuni* [ATCC 29428]] [,] [*Vibrio parahaemolyticus* [ATCC 17802]] [,] [Methicillin Resistant *Staphylococcus aureus* (MRSA) [ATCC 33592]] [,] [*Klebsiella pneumoniae* [ATCC 4352]] [,] [*Escherichia coli* O157:H7 [ATCC 35150]] [,] [and] [*Listeria monocytogenes* [ATCC 19111]]

³ [*Staphylococcus aureus* [ATCC 6538]] [and] [*Enterobacter aerogenes* [ATCC 13048]]

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[The following are company logos for use on PDI product labels. The purpose of the logo is for easy recognition of PDI products in the marketplace.]



[Logo]



[The following are logos for use on supplemental distributor labels.]



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[The following graphics and statements are optional. They may be placed anywhere on label/container. *Graphics depicting use sites listed on this label can appear on product label and labeling*]

**NOT FOR USE ON SKIN
FOR USE ON HARD NONPOROUS SURFACES ONLY
NOT FOR CLEANING OR SANITIZING SKIN**



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†



†

Dining Tables



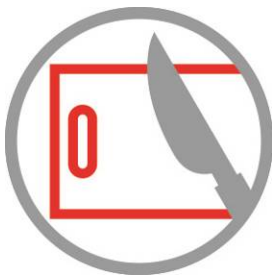
Food Preparation Tables



Counter Tops



Non-wood Cutting Boards



Probe Portion of Meat Thermometer



Thermometers,
Steam Wands



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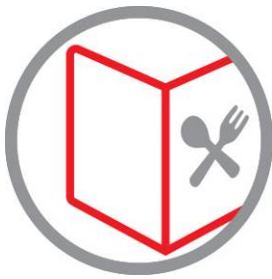
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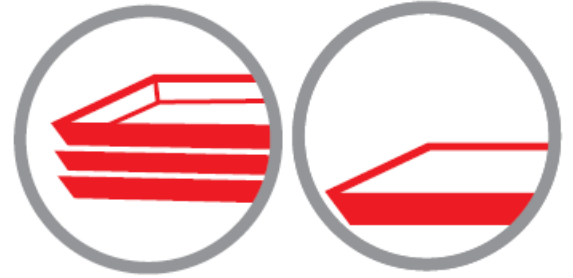
Laminated Menus



Counters



[Cafeteria Trays] [,]
[Hospital Meal Trays]
[Airline Tray Tables] [Pill Trays]



Bar Tops



Waitress Stations



Food Carts



Microwaves†



Ranges†



Refrigeration, Freezer Units†



Self-Service Condiment
Areas, Condiment Containers



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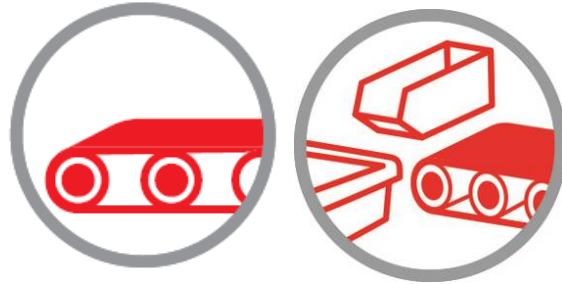
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Deli Slicers



Conveyor Belts,
Conveyor Lines,
Hopper Trays,
Holding Containers



Small Wares
(beverage dispensers,
food mixers, scales)



Restaurants



Dining Halls/Cafeterias



Airplanes/Airports



Caterers



Daycare Settings



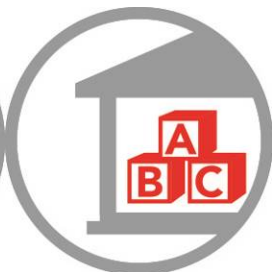
Hotels/Motels



Cruise Ships



Nurseries



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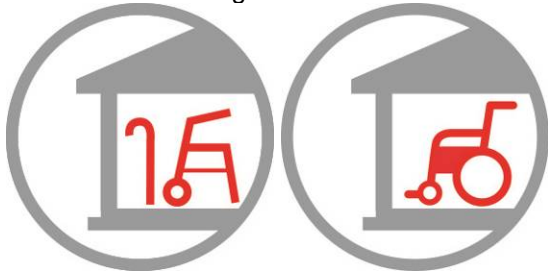
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Nursing Homes



Schools



Delicatessens



Food Trucks



Food Manufacturing Facilities



Casinos



Grocery



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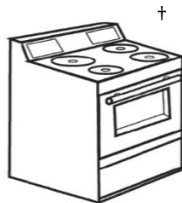
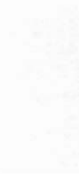
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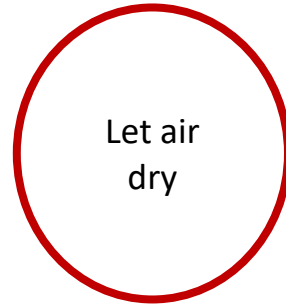
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Convenience Stores

Fitness



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(D=Disinfecting)

Kills *Listeria monocytogenes* in 60 seconds Kills *Listeria monocytogenes* in 1 minute



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^ψ Referencing the 2022 FDA Food Code

^γ *Escherichia coli*, *Staphylococcus aureus*, *Salmonella enterica*, *Shigella boydii*, *Campylobacter jejuni*, *Vibrio parahaemolyticus*, Methicillin-Resistant *Staphylococcus aureus* (MRSA), *Klebsiella pneumoniae*, *Escherichia coli* O157:H7, and *Listeria monocytogenes*

*Kills SARS-CoV-2 [the virus that causes COVID-19] [in 1 minute] on hard, nonporous surfaces

^β Only when used according to disinfection directions for use

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* - Precedes required label elements, (the symbol “*” is not required to appear on production labels)

[] - Statements in brackets are optional. Italicized words in brackets are instructional. Italicized words in brackets are not included.

Sequence and placement of phrases is optional unless specified in 40 CFR 156.10.

Capitalization, plurals or singular, bold and italics are all variable unless specified in 40 CFR.

Graphics, symbols and logos may vary in color. All use surfaces and/or use sites on the label may be used in conjunction with an image of the use surface and/or use site.