



U.S. ENVIRONMENTAL PROTECTION AGENCY Office of Pesticide Programs Registration Division (H7505C) 401 "M" St., S.W. Washington, D.C. 2046D EPA Reg. Number:

Date of Issuance:

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APR 5 2001

NOTICE OF PESTICIDE:

x Registration

Re-registration

united FIFFA, as amended)

Term of Issuance:

9480-7

THIS REGISTRATION EXPIRES APRIL 5, 2002

Name of Pesticide Product:

SANI-WIPE

Name and Address of Registrant (include ZIP Code):

PDI, Healthcare Division of Nice-Pak Products. Inc. Two Nice Pak Park Orangeburg, NY 10962

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

In the basis of information furnished by the registrant, the above named pesticide is nereby replacered reregistered under the Federal Insecticide, Fungicide and Rodenticide Act.

Requisiration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In trider to protect health and the environment, the Administrator, on his motion, may at any time suspend or causel 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) provided that:

- 1. You submit and/or cite all data required for registration of your product under FIFRA section 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.
- 2. By November 1, 2001, you must submit confirmatory data for each food contact organism listed on the attached accepted label, using the testing requirements outlined in the enclosed "Draft Interim Guidance for Non-Residual Sanitization of Hard Inanimate Food Contact Surfaces Using Pre-Saturated Towelettes".

Signature of Approving Official:

Marshall Swindell

Acting Product Manager 3/3

Regulatory Management Branch 1 Antimicrobial Division (7510C) Date:

APR 5 2001

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- 3. By November 1, 2001, you must also submit confirmatory data for each non-food contact organism listed on the label using DSS/TSS #10, and you must follow the correct control methods as outlined in DSS/TSS #10 and in the food contact protocol guidance listed above.
- 4. The submitted data in items #2 and #3 above must be found to be acceptable in order for EPA to change the "Terms of Issuance" of this registration. If the submitted data are not found to be acceptable, this registration will automatically expire on 4/5/2002.
 - 5. You must submit two copies of a final printed label.

A copy of the stamped accepted "Master Label" is attached for your records.

If you have any questions concerning this letter, please contact Tony Kish at (703) 308-9443.

Sincerely,

Marshall Swindell Product Manager 33

Regulatory Management Branch 1
Antimicrobial Division (7510C)

Enclosure

ACCEPTED with COMMENTS in EPA Laner Dated:

MASTER LABEL COPY FRONT PANEL

APR 0 5 2001
Under the Federal insecticide,
Pungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No.

9480-7

SANI-WIPETM

*NO RINSE HARD NON-POROUS SURFACE SANITIZING WIPE

*Especially designed for use on precleaned, hard, non-porous food contact surfaces where the control of cross contamination is of prime importance.

*99.999 % effective in 60 seconds against Staphylococcus aureus (ATCC #6538), Escherichia coli (ATCC#11229) Listeria monocytogenes (ATCC#19115), Shigella boydii (ATCC#9207) on precleaned, food contact surfaces.

Pre-measured, pre-moistened sanitizing wipes for use on pre-cleaned hard non-porous surfaces.

Aids in the reduction of cross contamination.

No mixing or measuring required.

For use in food service, restaurants and food processing areas.

For use in food service in healthcare settings.

Antibacterial

Antimicrobial

)

Kills common household germs and bacteria

Kitchen surface wipes

Cleans, deodorizes and kills common household germs

No mixing, no measuring required

Sanitizes pre-cleaned, hard non-porous surfaces

For use on food contact surfaces

Kills 99.999% of Staphylococcus aureus (ATCC #6538), Escherichia coli (ATCC#11229) Listeria monocytogenes (ATCC#19115), Shigella boydii (ATCC#9207) in 60 seconds on pre-cleaned, food contact surfaces.

Eliminates odors

Kills common household germs such as Staphylococcus aureus (Staph).

The easy and effective way to sanitize pre-cleaned, hard non-porous surfaces against common household germs.

For use on pre-cleaned, hard non-porous surfaces in household kitchens and bathrooms.

* MUST APPEAR ON LABEL –(THIS STATEMENT NOT PART OF LABEL COPY) 4/5/01

ACCEPTED
with COMMENTS
in EPA Letter Dated:

APR 0 5 2001

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FRONT PANEL

*ACTIVE INGREDIENTS

Under the Federal Insecticide, Fungloide, and Rodenticide Act as amended, for the pesticide, registered under EPA Reg. No. 9480-7

n-alkyl(C ₁₂ 67%,C ₁₄ 25%,C ₁₆ 7%,C ₈ ,C ₁₀ ,C ₁₈ ,1%)Dimethyl Benzyl	
Ammonium Chloride	0.0175%
Isopropyl Alcohol	5.4800%
INERT INGREDIENTS	94.5025%
TOTAL	100%

*KEEP OUT OF REACH OF CHILDREN

*CAUTION

See back panel for additional precautionary statements

*NET WT.

NET CONTENTS #OF CLOTHS SIZE E.P.A. Reg. No. 9480 – E.P.A. Est. No. 9480-NY-001 PDI, The Healthcare Division of Nice-Pak Products, Inc. Two Nice-Pak Park

Orangeburg, NY 10962-1376

* MUST APPEAR ON LABEL -(THIS STATEMENT NOT PART OF LABEL COPY)

4/5/01

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BACK PANEL

APR 0 5 2001
Under the Federal Insecticide,
Pargicide, and Rodenticide Act as
amended, and the pesticide,
registered under EPA Reg. No.

9480-7

AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION:

This product is recommended for use in restaurants, food processing plants, supermarkets, hotels, kitchens, airlines, food service in healthcare settings and food service and food preparation settings where the control of the hazards of cross contamination is of primary importance.

Recommended for use on pre-cleaned, hard non-porous surfaces in household kitchens and bathrooms.

FOR USE IN:

Restaurants

Fast Food Chains/Delicatessens

Food Processing Plants

Poultry/Meat Packing Facilities

Cafeterias

Airplanes

Hotels, Motels

Day Care Settings

Nursing Homes

Healthcare Settings

Schools

Nurseries

Camp Sites, RV's

*DIRECTIONS FOR USE:

It is violation of Federal law to use this product in a manner inconsistent with its labeling. Product is ready for use, no mixing or measuring required.

*FOR USE ON

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Pre-cleaned, hard non-porous surfaces and equipment.

*FOOD PREPARATION/FOOD CONTACT SURFACES

Counter tops, sinks, drain boards, faucets, cabinets, stoves, hoods, non-wood cutting boards, refrigerators, food cases, microwaves, floors, appliances, tables chairs, infant high chairs, and booster seats.

99.999 % effective in 60 seconds against Staphylococcus aureus (ATCC #6538), Escherichia coli (ATCC#11229) Listeria monocytogenes (ATCC#19115), Shigella boydii (ATCC#9207) on pre-cleaned, food contact surfaces.

- *Do not use to sanitize eating utensils, glassware, cookware and food processing equipment.
- * MUST APPEAR ON LABEL -(THIS STATEMENT NOT PART OF LABEL COPY) 4/5/01

- *Do not apply directly to any type of human food.
- *Cleaning and Sanitizing Procedure: Use first wipe to pre-clean and remove heavy soil. Use second wipe to sanitize. Wipe enough for freated surfaces to remain visibly wet for 60 seconds. Let air dry. No rinsing required.

*NON FOOD CONTACT SURFACES

Bathroom sinks, faucets, toilet seats and rims, vanities, towel dispensers, railings, infant-changing tables, stall doors, bath tubs, showers, hampers and tiled walls, telephones, playpens, cribs, diaper pails and doorknobs.

- *99.9% effective in 5 minutes against Staphylococcus aureus (ATCC 6538) Salmonella choleraesuis (ATCC#10708), and Klebsiella pneumoniae (ATCC#4352).
- *Cleaning and Sanitizing Procedure: Use first wipe to pre-clean and remove heavy soil. Use second wipe to sanitize. Wipe enough for treated surfaces to remain visibly wet for 5 minutes. If needed use additional wipes to keep surface area wet for a full 5 minutes. Let air dry. No rinsing required.
- *Do not flush
- *Dispenser: To start feed: Remove large cover and discard seal from container. From center of toweled roll, pull up wipe corner; twist into a point and thread through the hole in the container cover. Pull through about one inch. Replace cover. Pull out first wipe and snap off at a 90° angle. Remaining wipes feed automatically ready for ready for next use. When through using, keeps small center cap closed to prevent moisture loss.
- *PRECAUTIONARY STATEMENTS: HAZARDS TO HUMANS AND DOMESTIC ANIMALS
- *Do not use to for cleaning or sanitizing human skin. Do not use as diaper wipe for personal cleansing.
- *CAUTION: Avoid contact with eyes. In case of eye contact, flush with plenty of water for at least 15 minutes. If irritation persists, call a physician.
- *STORAGE AND DISPOSAL: Wipe: Do not reuse wipe. Dispose of used wipe in trash collection. Do not use or store near heat or open flame. Use product only in original container.
- * MUST APPEAR ON LABEL -(THIS STATEMENT NOT PART OF LABEL COPY) 4/5/01 5:02 PM

With COMMENTS - in EPA Letter Dated:

APR 0 5 2001

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

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