

9480-7

03/14/2002

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U.S. ENVIRONMENTAL PROTECTION AGENCY  
Office of Pesticide Programs  
Registration Division (H7505C)  
401

"M" St., S.W.  
Washington, D.C. 20460

EPA Reg. Number:  
**9480-7**

Date of Issuance:  
**MAR 14 2002**

NOTICE OF PESTICIDE:  
 Registration  
 Re-registration

(under FIFRA, as amended)

Term of Issuance:  
**This Notice of Registration expires on 7/5/02 and supercedes the Registration Notice set to expire on 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.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered/reregistered under the Federal Insecticide, Fungicide and Rodenticide Act.

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) 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.

Signature of Approving Official:  
Marshall Swindell  
Acting Product Manager 33  
Regulatory Management Branch 1  
Antimicrobial Division (7510C)

Date:  
**MAR 14 2002**

2. You submit confirmatory data as soon as possible for each **food contact** organism listed on the attached accepted label, using the testing requirements outlined in the "Draft Interim Guidance for Non-Residual Sanitization of Hard Inanimate Food Contact Surfaces Using Pre-Saturated Towelettes".

3. You submit confirmatory data as soon as possible 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.

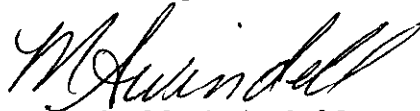
4. The submitted data in items #2 and #3 above must be found to be acceptable in order for EPA to change the "Terms of Issuance" of this registration. If the submitted data are not found to be acceptable, this registration will automatically expire on 7/5/2002.

We have extended this product's registration expiration date for only three months, rather than longer as you proposed, because of your FIFRA 6(a)(2) notice dated 11/7/2001, which notified the Agency of failures with S. aureus using the original product formula which is now in the marketplace. We understand your testing is being run using the revised formula which was approved 1/30/02.

A copy of the "Master Label", stamped "accepted with comments", is attached for your records. This is an identical label as stamped on 10/12/2001.

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

FRONT PANEL

\*ACTIVE INGREDIENTS

n-alkyl(C <sub>12</sub> 67%,C <sub>14</sub> 25%,C <sub>16</sub> 7%,C <sub>8</sub> ,C <sub>10</sub> ,C <sub>18</sub> ,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

ACCEPTED  
with COMMENTS  
in EPA Letter Dated:  
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\*NET WT.

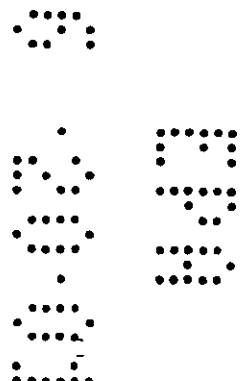
NET CONTENTS #OF CLOTHS      SIZE  
 E.P.A. Reg. No. 9480-7  
 E.P.A. Est. No.9480-NY-001  
 PDI, The Healthcare Division of Nice-Pak Products, Inc.  
 Two Nice-Pak Park  
 Orangeburg, NY 10962-1376

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
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\* MUST APPEAR ON LABEL -(THIS STATEMENT NOT PART OF LABEL COPY)

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# MASTER LABEL COPY FRONT PANEL

## SANI-WIPE™

**\*NO RINSE HARD NON-POROUS SURFACE SANITIZING WIPE**

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

\*99.999 % effective in 30 seconds against Staphylococcus aureus (ATCC #6538), Escherichia coli (ATCC#11229) Listeria monocytogenes (ATCC#19115), Shigella boydii (ATCC#9207) on food contact surfaces.

Pre-measured, pre-moistened sanitizing wipes for use on 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 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 30 seconds on food contact surfaces.

Eliminates odors

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

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

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

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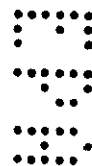
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\*Do not apply directly to any type of human food.

\*Cleaning and Sanitizing Procedure: Use wipe to sanitize surface. Wipe enough for treated surfaces to remain visibly wet for 30 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 5.0 minutes against Staphylococcus aureus (ATCC 6538) Salmonella choleraesuis (ATCC#10708), and Klebsiella pneumoniae (ATCC#4352).

\*Cleaning and Sanitizing Procedure: Use wipe to sanitize surface. 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 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 for cleaning or sanitizing human skin. Do not use as a diaper wipe or 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.

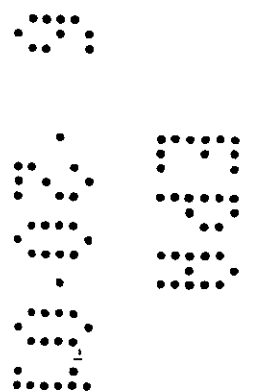
\*STORAGE AND DISPOSAL: Wipe: Do not reuse wipe. Dispose of used wipe in trash collection. Do not use or store near heat or open flame. Use product only in original container.

\* MUST APPEAR ON LABEL -THIS STATEMENT NOT PART OF LABEL COPY)  
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# BACK PANEL

## 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 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       |                                 |

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### \*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. Pre-clean if surface is visibly soiled.

### \*FOR USE ON

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 30 seconds against Staphylococcus aureus (ATCC #6538), Escherichia coli (ATCC#11229) Listeria monocytogenes (ATCC#19115), Shigella boydii (ATCC#9207) on food contact surfaces.

\*Do not use to sanitize eating utensils, glassware, cookware and food processing equipment.

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