

U.S. ENVIRONMENTAL PROTECTION AGENCY
Office of Pesticide Programs
Antimicrobial Division (7510C)
1200 Pennsylvania Avenue N.W.
Washington, D.C. 20460

Number:

Date of Issuance:

9480-7

EPA Reg.

JUL 0 3 2002

NOTICE OF PESTICIDE:

Registration
Re-registration

(under FIFRA, as amended)

Term of Issuance:

This Notice of Registration expires on 7/1/03 and supercedes the Registration Notice which expires on July 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.

ignature of Approving Official

Marshall Swindell

Acting Product Manager 33

Regulatory Management Branch 1

Antimicrobial Division (7510C)

Date:

JUL 0 3 2002

- 2. You must submit confirmatory data, according to the schedule listed below, using the revised formula which was approved 1/30/02, for each organism intended for **food contact** use sites 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", and for each organism intended for **non-food contact** use sites on the label, using DSS/TSS #10.
 - A. Submit final reports for the already completed food contact data on glass slides on S. aureus and E. coli, by 8/1/2002.
 - B. We accept your request to bridge the S. aureus glass and rough plastic food contact data to satisfy the S. aureus nonfood contact data. The basis of our decision is that the food contact towelette protocol has more stringent performance criteria than the DSS/TSS#10. This bridging acceptance now makes your proposed 2/14/03 and 3/7/03 data completion dates irrelevant. Therefore, except for the two completed glass slide studies referenced above, final report data must be submitted, in one single comprehensive submission, for all remaining required studies by 2/1/2003. We suggest you try to accelerate the proposed testing schedule listed in your letter dated 6/13/2002 to allow adequate time for EPA to review all data prior to the registration expiration date on 7/1/2003.
 - C. Submit an initial simple data summary for each completed batch of organisms intended for food contact use sites as they are completed (eg., submit rough plastic and glass data summaries soon after the proposed completion dates on 9/13/2002 and 10/25/2002). You must still submit final data for these and all remaining required studies as listed in item B above.
- 3. The submitted data in item #2 above must be found to be acceptable in order for EPA to change the "Terms of Issuance" of this registration. If any of the submitted data are not found to be acceptable, this registration will automatically expire on 7/1/2003.
- 4. You must make the following changes to the "Master Label" and submit two copies of final printed labels by 9/1/2002. All marketplace versions of this label must use the normal required pesticide label elements and can only use the claims and statements listed on this label. Pictures, symbols, diagrams, representations, logos, etc. which are not on this label version must be submitted and approved by notification, and possibly by amendment. Note that we do not stamp notification labels. This label supercedes all prior stamped labels.
 - A. Globally delete the unqualified "germs" claim from the label and replace with "bacteria".

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- B. Globally change all 30 second contact times to "60 seconds" or "one minute".
- C. On the back panel, you must designate all listed use sites as required label elements using an asterisk (*). Various label versions can delete one or more use sites, but all relevant use sites must be listed on all label versions.
- D. In both the food and non-food use directions, change "Use wipe to sanitize surface" to "Use first wipe to pre-clean and remove heavy soil. Use second wipe to sanitize".

The cutting board submitted in June 2002 to represent a rough plastic surface is acceptable. Note that due to the affinity/binding nature of quats to towlette material, any change in towlette composition requires submission of confirmatory data for food and non-food claims.

A copy of the "Master Label", stamped "accepted with comments", is attached for your records. This is an identical label version as stamped on 3/14/2002.

If you have any questions concerning this letter, please contact myself at 703-308-6341, or 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 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

ACCEPTED with COMMENTS in EPA Letter Dated:

JUL 0 3 2002

*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 amended, for the pesticide, registered under EPA Reg. No.

9480-7

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

6/4/01 2:06 PM

MASTER LABEL COPY FRONT PANEL

SANI-WIPETM *NO PINSE 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

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

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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.

* MUST APPEAR ON LABEL HITHIS STATEMENT NOT PART OF LABEL COPY) 6/4/01 2:06 PM

- *Do not apply directly to any type of human food.
- *Cleaning and Sauitizing 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, infantchanging 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 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) 6/4/01 2:06 PM

ACCEPTED with COMMENTS in EPA Letter Dated:

JUL 03 2002

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

Food Processing Plants

Cafeterias

Hotels, Motels

Nursing Homes

Schools

Camp Sites, RV's

Fast Food Chains/Delicatessens

Poultry/Meat Packing Facilities

Airplanes

Day Care Settings

Healthcare Settings

Nurseries

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JUL 0 3 2002

Under the Federal Insecticide, Fungicide, and Rodenticide Acras amended, for the perticide, registered under EPA Reg. No.

9480-7

*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.
- * MUST APPEAR ON LABEL -(THIS STATEMENT NOT PART OF LABEL COPY) 6/4/01 2:06 PM