



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

November 11, 2020

Jean Claude Marcelin
Senior Regulatory Affairs Manager
Professional Disposables International (PDI) Inc.
400 Chesnut Ridge Road
Woodcliff Lake, NJ 07677

Subject: Label Amendment: To add claim against SARS-CoV-2
Product Name: BACKSPRAY RTU
EPA Registration Number: 9480-11
Application Date: 07/28/2020
Decision Number: 565000

Dear Mr. Marcelin:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, 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. 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.

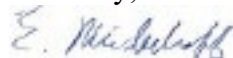
Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded 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. 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

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with FIFRA section 6. If you have any questions, you may contact Lorena Rivas at Rivas.lorena@epa.gov.

Sincerely,

A handwritten signature in blue ink, appearing to read "E. Miederhoff".

Eric Miederhoff
Product Manager 31
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

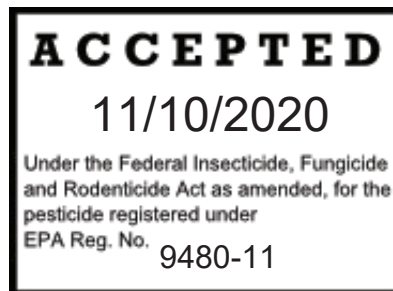
Enclosure: Approved label

[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



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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]

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. Treated surfaces must remain visibly wet for 60 seconds [*or one (1) minute*]. Wipe or allow to air dry. No rinse required.

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)].

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*].

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 wet for five (5) minutes. Wipe or allow to air dry. No rinse required on food 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].

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 <i>or</i> 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] [†]		

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[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

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 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 wet for one minute [or 60 seconds]. No rinsing required.

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

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

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

[CLEANING AND DEODORIZING

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

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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 control of the hazards OR 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]		

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

[Aluminum]
[Bronze]
[Chrome]
[Corian®]
[Finished Wood]
[Finished Polyurethane]
[Formica®]

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[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]

[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]

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Sanitization [1 minute or 60 Seconds Nonfood Contact Surface]

Staphylococcus aureus [ATCC 6538]

Enterobacter aerogenes [ATCC 13048]

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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] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^φ

99.9% effective against [SARS-CoV-2] [Coronavirus] [,] [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®

[Category IV] Acute Oral Toxicity [Category IV]

[Category IV] Acute Inhalation Toxicity [Category IV]

[Category IV] Acute Dermal Toxicity [Category IV]

[Category IV] Primary Eye Irritation [Category IV]

[Category IV] Primary Dermal Irritation [Category IV]

Cleans, deodorizes and kills common foodservice/foodborne bacteria

Cleans, deodorizes and kills common household bacteria

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

Commercial use

Complements the line of Sani Professional® pre-moistened wipes

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] [Coronavirus] [,] [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 list on pages 6 & 7*]

[Effective against][Versus or Vs][*insert microorganisms from pages 6 & 7*]

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

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

Eliminates [food] odors

Eliminates the potential for mixing errors

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Everyday use
 First three-in-one spray ^β _£
 Food Code Compliant (referencing 2017 FDA Food Code)
 Food Contact Surface** Sanitizer
 For emergency cleaning
 For Food processing [commercial] [industrial] use
 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 pathogens between treated hard, nonporous surfaces that may cause diarrhea, fever, and muscle aches
 Helps reduce cross contamination between treated hard, nonporous surfaces by killing *[insert microorganism[s] from page 6 & 7]*
 Helps eliminate 99.9% of [foodborne] pathogens on surfaces** that may cause [foodborne][illnesses]
 [Helps] reduce the spread of [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^ϕ between treated hard nonporous surfaces
 Hero for zero [fragrance][dyes][phosphates][bleach][and][or][formaldehyde] *[this is included as useful info for users needing a bleach-free, fragrance free, dye free, phosphate free and formaldehyde free product]*
 Ideal for [both] front of house and back of house [cleaning] [sanitizing] [surfaces]
 Included on EPA's List N: Disinfectants for use against SARS-CoV-2 (COVID-19) [,] [the virus that causes COVID-19]
 Keep surface wet for 60 seconds to kill [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^ϕ
 Kills [SARS-CoV-2] [Coronavirus] [,] [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] ^ϕ [on hard nonporous surfaces]
[¥]Kills SARS-CoV-2 [Coronavirus] [the virus that causes COVID-19] [in 1 minute] on hard, nonporous surfaces
 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] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^ϕ [in 60 seconds]
 Labor saving formula
 Leave on food contact surface**sanitizer
 Lowest EPA toxicity category for all 6 toxicity studies
 Meets EPA requirements for toxicity category IV [:] [no glasses, goggles, mask[s], protective eyewear [needed][required]]

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Minimizes space and storage complexities
 Multi-action
 Multi-purpose sanitizer
 Multi-surface [formulation] [performance]
 No animal ingredients
 No bleach smell
 No [dyes][phosphates][bleach] [and][or][formaldehyde][added]
 No fragrance added
 No mixing or measuring required
 No mixing, no measuring
 Noncorrosive formulation
 Non-corrosive to [eyes][and][or][skin]
 Nonfood compounds program (NSF) listed D2, registration # 158730
 No need to buy separate products for cleaning, sanitizing and disinfecting needs
 No [personal protective equipment][(PPE)] [such as][:] [gloves][mask][goggles][protective eyewear][needed][required]
 No-Rinse Disinfectant
 No-Rinse Disinfectant-Sanitizer
 No-Rinse formula
 No-Rinse Sanitizer [and][disinfectant]
 No rinsing required
 Not a [skin][and][or] [dermal] sensitizer
 Non-sensitizer
 [Now] tested [and proven [effective]] to kill [the] [COVID-19 virus] [SARS-CoV-2]^Φ
 [Now] tested [and proven [effective]] against [the] [COVID-19 virus] [SARS-CoV-2]^Φ
 [Now] tested [and proven [effective]] to help reduce [the spread of] [the] [COVID-19 virus] [SARS-CoV-2]^Φ
 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] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus]^Φ
 Quick, easy, fast, convenient, versatile
 Ready to use
 Ready-to-use spray eliminates handling of chemicals that put food at risk
 Reduces the [foodborne] pathogens 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] [Coronavirus] [,] [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 as it cleans food prep surfaces**
 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] [Coronavirus] [,] [the virus that causes COVID-19] [the][COVID-19 virus]^Φ

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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
 The [Product name] formula is noncorrosive. [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 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] 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
 Use in conjunction with Sani Professional QuatCheck Kit to verify active level for your Health [Inspection authority]
 [or Inspector]
 Use to sanitize the probe portion of [food] [and] meat] thermometers.
 User friendly
 Virucidal***
 Where compliance and guest experience meet
 You can spray that again[!]
 [Zero] [0%] fragrance

^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

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Food Contact Surface Sanitizer Efficacy Claims:

99.999% effective in 60 seconds against [*Escherichia coli*] [(ATCC #11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Salmonella enterica*] [(ATCC #10708)] [,] [*Shigella boydii*] [(ATCC #9027)] [,] [*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] [EPA] [registered] [and] 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 #9027)] [,] [*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 #9027)] [,] [*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 #9027)] [,] [*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 #9027)] [,] [*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*

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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

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(D=Disinfecting)



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[The following graphics and statements are optional.
They may be placed anywhere on label/container.]

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



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THERMO-SAN™



HDPE

[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.]



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[Graphics depicting use sites listed on this label can appear on product label and labeling including:]

Dining Tables



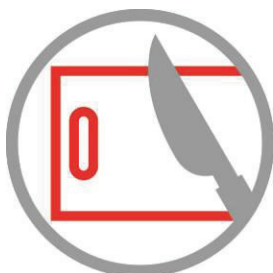
Food Preparation Tables



Counter Tops



Non-wood Cutting Boards



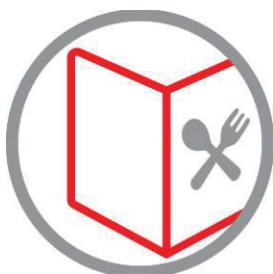
Probe Portion of Meat Thermometer



Thermometers,
Steam Wands



Laminated Menus



Counters



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



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Bar Tops



Waitress Stations



Food Carts



Microwaves, Ranges



Refrigeration, Freezer Units



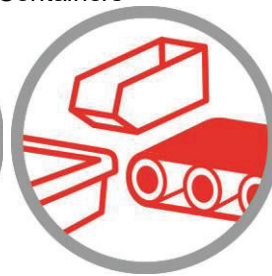
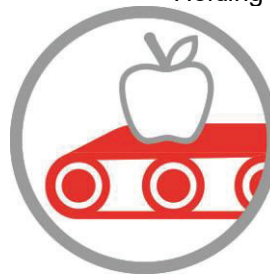
Self-Service Condiment
Areas, Condiment Containers



Deli Slicer



Conveyor Belts,
Conveyor Lines,
Hopper Trays,
Holding Containers



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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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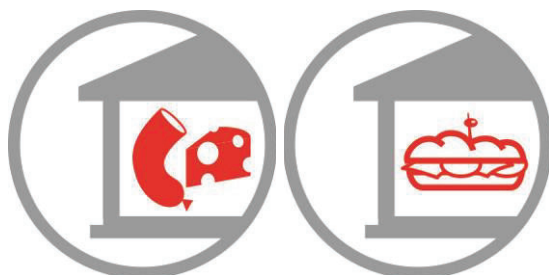
Nursing Homes



Schools



Delicatessens



Food Trucks



Food Manufacturing Facilities



Casinos



Grocery



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Convenience Stores



Fitness



Kills *Listeria monocytogenes* in 60 seconds



Kills *Listeria monocytogenes* in 1 minute



[Logo]



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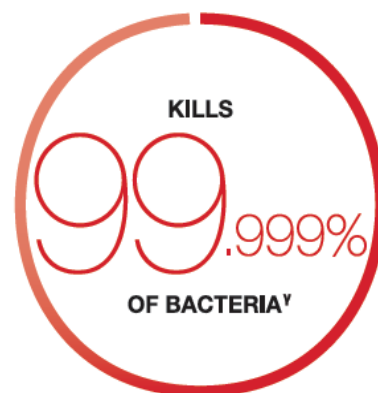


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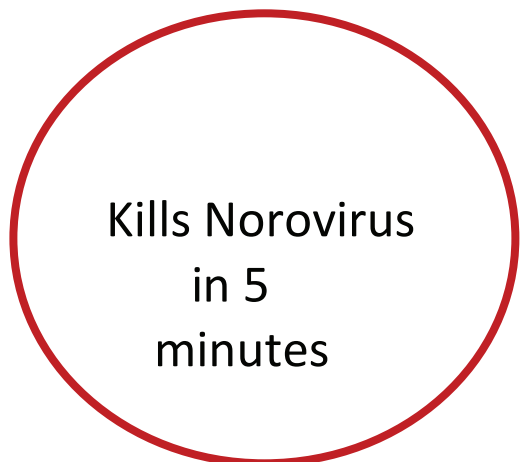
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Ψ Referencing the 2017 FDA Food Code

Υ *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*



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^β Only when used according to disinfection directions for use

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