



OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

WASHINGTON, D.C. 20460

August 7, 2025

Melissa Louis-Juste
Regulatory Affairs Manager,
PROFESSIONAL DISPOSABLES INTERNATIONAL (PDI) INC
Electronic Transmittal: Melissa.louisjuste@pdipdi.com

Subject: PRIA Label Amendment – To Add Organisms and Update Labeling
Product Name: BACKSPIN NO-RINSE FCSS
EPA Registration Number: 9480-13
Received Date: 12/06/2024
Action Case Number: 00639065

Dear Ms. Louis-Juste:

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. 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.

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) lists 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 Assurance.

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, please contact Karen Leavy by phone at (202)-566-0668, or via email at Leavy.Karen@epa.gov.

Sincerely,

A handwritten signature in blue ink, appearing to read "Luisa C. Samalot-Freire", enclosed within a faint, light blue oval border.

Luisa C. Samalot-Freire, Product Manager (31)
Regulatory Management Branch I
Antimicrobials Division (7510M)
Office of Pesticide Programs
U.S. Environmental Protection Agency

Enclosure: Stamped Label

BACKSPIN NO-RINSE FCSS

[On front panel]

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%

[Does not include the weight of the [cloth] [towelette] [or] [wipe]]

KEEP OUT OF REACH OF CHILDREN [AND PETS]

[CONTAINS:] [or Net Contents] [:] [and/or Net Wt.] __ oz. (g) [or lb[s.] (kg)] [or
lb[s.] oz.(g)]

____ [# OF CLOTHS] [PREMOISTENED] [WET] WIPES [size of each cloth is
optional]

ACCEPTED

08/07/2025

Under the Federal Insecticide, Fungicide
and Rodenticide Act as amended, for the
pesticide registered under
EPA Reg. No. **9480-13**

[On any panel]

EPA Reg. No.: 9480-13

EPA Est. No.: 9480-NY-1 [or others]

or

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

Alpha character will precede batch code on product [OR Beginning of batch code indicates Est. No.]

[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] [of] [with] [domestic and [foreign] [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]

PRECAUTIONARY STATEMENTS:

Hazards to humans and domestic animals.

PHYSICAL OR CHEMICAL HAZARD[S]:

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

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.] [Consult [equipment] manufacturer's instructions prior to use.]

[[For surfaces,] Test wipe on small inconspicuous area before use.] Do not use on natural marble, unpainted wood, clear plastic or colored grout.

[Dispensing directions]

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

[Generic]

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Open lid. Pull out wipe. Close lid [tightly].

[Canister]

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Remove lid and discard inner seal. Find center wipe and pull through lid. For optimal use, pull wipes at an angle. [When not in use] keep lid closed to prevent moisture loss.

Or

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Remove lid [.] [and discard inner seal] [from container *or* canister.] Find center of wipe roll, remove first wipe for use, twist corner of next wipe into a point and thread through the hole in the [container *or* canister] lid. Pull through about one inch. Replace lid. Dispense remaining wipes as necessary by pulling out at an angle. [When not in use] keep [center cap of] lid closed to prevent moisture loss.

[Canister Lid with two openings]

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Remove lid [.] [and discard inner seal] [from container *or* canister.] Find center of wipe roll, [remove first wipe for use,] thread [next] wipe through the hole in the [container *or* canister] lid. [Pull through at least one inch.] [Replace lid.] [To secure wipe, pull wipe down into small opening.] [Dispense single wipes as necessary by pulling out at an angle through the small opening.] [Dispense multiple wipes as necessary by pulling vertically through the large opening.] [Pull down into small opening to tear.] [When not in use] keep [center cap of] lid closed to prevent moisture loss.

[SlimPack/TrimPack/JetPack]

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Open package lid. [Completely remove inner seal.] Find center of wipe roll, [remove first wipe for use,] thread [next] wipe through the hole in the [container or canister or packaging] lid. [To secure wipe, pull wipe down into small opening.] [Dispense single wipes as necessary by pulling out at an angle through the small opening.] [Dispense multiple wipes as necessary by pulling vertically through the large opening.] [Pull down into small opening to tear.] Snap lid closed after use to retain moisture.

[Travel pack]

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Peel back label slowly. Pull out wipes as needed and reseal label. Unfold wipe.

[Flexible pack/Mobile pack/Belt pack/Soft pack/Flow pack/Ecopak/Portable pack]

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Peel back label [or Completely remove [inner] seal]. Pull out wipe[s] [as needed]. [When not in use] keep lid closed to prevent moisture loss.

Or

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Open package lid. [Completely remove inner seal.] [or Press and peel back.] Pull out wipe. [(The next wipe pops up automatically.)] Snap lid closed after use to retain moisture.

Or

TO DISPENSE [or TO USE] [SOLO® PAK] [or SOFT PACK] [or Eco PAK] [or Eco Pack]] [or PRODUCT]: Open package lid. [Use pull tab to] [Completely remove inner seal.] [Apply pressure around opening and] pull wipe out [at an angle]. Snap lid closed after use to retain moisture.

[Packet or Package]

TO DISPENSE [TOWELETTES][or WIPES][or TOWELS][or CLOTHS]:Tear open packet.

[Pail and Refill Packaging]

[Pail]

TO DISPENSE [TOWELETTES][or WIPES][or TOWELS][or CLOTHS]:Remove lid and tear open refill package.

[Refill Package]

This refill package is made for use only in a [product name] container; do not use this product in a container for another product. Remove [entire] lid from container. Tear open refill [package] at notch [or mark] [or arrow]. Place [entire] refill package of wipes in empty container. Follow information on container to dispense wipes.

[Bulk Pack/Bulk Flex Pack/ Bulk Eco Pak]

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Open package lid. Push down around [the] ring area to break the seal and then pull on [the] ring to completely remove inner seal. Align [the] opening in the lid to the center of the wipe roll, remove first wipe for use, then thread next wipe through the hole in the packaging lid. To secure wipe, pull wipe down into small opening. Dispense single wipes as necessary by pulling out at an angle through the small opening. Dispense multiple wipes as necessary by pulling through the large opening. Pull down into small opening to tear. Snap lid closed after use to retain moisture.

Or

TO DISPENSE [TOWELETTES] [or WIPES] [or TOWELS] [or CLOTHS]: Open package lid. Pull ring to remove inner seal. Thread wipe from center of roll through small opening. Dispense wipe. Close lid.

The following statement may be added to the inner seals or perforation of packaging formats containing inner seals or perforation:

REMOVE COMPLETELY

[Food Contact Sanitizing Directions]

TO SANITIZE HARD, NONPOROUS FOOD CONTACT SURFACES:

For visibly clean and visibly soiled surfaces: Use a wipe [or product name] to clean the surface to be treated. Sanitize with additional wipe[s] [or product name]. Wipe enough for treated area to remain visibly wet for one [1] minute [or 60 seconds]. Let air dry. No rinsing required.

For heavily soiled surfaces: Remove all food particles and soil from surfaces prior to sanitizing. Use a wipe [or product name] to sanitize the surface to be treated. Allow surface to remain visibly wet for one [1] minute [or 60 seconds]. Let air dry. No rinsing required.

***[How to Use Triple Take® Dispenser with Sani Professional No-Rinse Sanitizing Multi-Surface Wipes]
(For use on collateral labeling only)***

TO SANITIZE HARD, NONPOROUS FOOD CONTACT SURFACES: Pull wipe from Triple Take® Dispenser and clean surface of debris and residue. Pull [second][additional] wipe[s] and sanitize the cleaned surface. Wipe enough for treated area to remain visibly wet for one [1] minute [or 60 seconds]. Allow surface to air dry. No rinsing required. Place used wipe[s] in Triple Take® trash compartment after each use. Click open the bottom of the dispenser to empty trash, hand free.

[Nonfood Contact Sanitizing Directions]

[TO SANITIZE] HARD, NONPOROUS NONFOOD CONTACT SURFACES:

[Cleaning and] Sanitizing Procedure: Use a wipe [or product name] to clean the surface to be treated. Sanitize surface with wipe[s] [or product name]. Allow for treated area to remain visibly wet for 15 seconds. Let air dry. No rinsing required.

[Disinfection Directions]

DISINFECTION DIRECTIONS: Use a wipe [or product name] to clean the hard, nonporous surface to be treated. Disinfect with additional wipe[s] [or product name]. Wipe enough for treated area to remain visibly wet for five [5] minutes. Let air dry. No rinsing required [even] [on food contact surfaces]. [Respiratory Syncytial Virus and Influenza A Virus (H1N1): Treated surface must remain visibly wet for 15 seconds.] [SARS-CoV-2 and Measles Virus: Treated surface must remain visibly wet for one (1) minute.] [Norovirus (Feline Calicivirus): Treated surface must remain visibly wet for seven (7) minutes.] *(Note: Disinfection directions must be used when disinfection claims for Staphylococcus aureus, Pseudomonas, Salmonella enterica, SARS-CoV-2, Norovirus, Measles Virus, Respiratory Syncytial Virus or Influenza A Virus (H1N1) is on container label.)*

[Cleaning Directions]

[CLEANING AND DEODORIZING: Wipe surface with towelette [or wipe] 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 canisters:]

Wipe Disposal: Do not reuse wipe. Discard in trash.

Canister Handling: Do not reuse this container. Rinse and recycle. If recycling is not available, discard in trash.

[For travel pack, flexible packs, mobile packs, softpack, SlimPack, TrimPack, JetPack, belt packs, flow pack, Ecopak, portable pack or single packets or bulk pack or bulk flex pack or bulk ecopak:]

Wipe Disposal: Do not reuse wipe. Discard in trash.

Flexpack [or Travel pack or Mobile packs or Softpack or Slimpack or Trimpack, or Jetpack or Belt packs or Flow pack or Ecopak or Portable pack or [Single] Packet[s] or Bulk pak, or Bulk Flex Pack or Bulk Ecopak or Package] Handling: Discard empty package in trash.

[For pail:]

Wipe Disposal: Do not reuse wipe. Discard in trash.

Packaging Handling: Discard empty package in trash.

Pail Handling: Do not reuse this container. Rinse and recycle. If recycling is not available, put in trash.

Table 1: Hard, nonporous, food contact surfaces

[May be used on hard, nonporous surfaces of] [or For use on hard, nonporous surfaces of] [:] [For complete list, see EPA Master Label] [Items may include:] [Use one or more of the following:] [May add the following optional statement after the list of surfaces:] and other similar hard, nonporous food contact surfaces.][A graphic may be used to depict surface(s) in conjunction with or in lieu of text on marketplace label]

<ul style="list-style-type: none"> • Airline tray tables • Appliance[s][handle[s]][knob[s]]^ψ • Backsplashes • Bar top[s][tables] • Bar countertops • Cafeteria trays • Checkout area[s] • Checkout lanes • Coffee surface area[s] and countertop[s] • Concession stand[s] • Condiment container[s] • Conveyer belts • Cooktop[s] • Cooler exterior[s] • Counter tops • Countertop[s] for takeout orders • [Custom] self-service[condiment] areas] • Cutting boards** • Dining tables • Dish racks • Food trays • Food carts • [Frozen] Food cases ^ψ • Food preparation tables • Food [manufacturing] [processing] [equipment][parts] • Food [or Meat] Thermometer Probe[s] • Foodservice counter tops • Foodservice [delivery] robot[s] • [Foodservice] ventilation hood[s] • Freezers ^ψ • Fridges^ψ • High chair trays • [Hospital] [patient] meal trays • Ice machine[s][doors] [tracks] [ice chutes] [ice bins] [ceilings] [walls] [ice scoops]] [ice cube trays] ^ψ 	<ul style="list-style-type: none"> • Ice storage bins ^ψ • [Interior][Exterior] [Surfaces of] Coolers ^ψ • [Interior] [Exterior] [Surfaces of] Refrigerators[Such as][Crispers] [Walls] [Shelves] [Ceilings] [Floors] ^ψ • Kitchen counters [or surfaces] • Laminated menu[s] • Lunch boxes • Microwave[s] [ovens] ^ψ • Mixers • Non wood cutting boards • Nozzles • Outside surface[s] of [or Exterior surface[s] of] Air fryer[s] ^ψ • Outside surface[s] of [or Exterior surface[s] of] [Hot or Cold] Beverage machine [or dispensers] ^ψ • Outside surface[s] of [or Exterior surface[s] of] Broilers ^ψ • Outside surface[s] of [or Exterior surface[s] of] Chargrills ^ψ • Outside surface[s] of [or Exterior surface[s] of] Cooking surfaces ^ψ • Outside surface[s] of [or Exterior surface[s] of] Exhaust fan[s] [hoods] • Outside surface[s] of [or Exterior surface[s] of] Food mixers • Outside surface[s] of [or Exterior surface[s] of] Fryer[s] ^ψ • Outside surface[s] of [or Exterior surface[s] of] Griddles ^ψ • Outside surface[s] of [or Exterior surface[s] of] Grills ^ψ • Outside surface[s] of [or Exterior surface[s] of] Ovens ^ψ • Outside surface[s] of [or Exterior surface[s] of] Pulpers • Outside surface[s] of [or Exterior surface[s] of] Steam tables ^ψ 	<ul style="list-style-type: none"> • Outside surface[s] of [or Exterior surface[s] of] Steam wands ^ψ • Outside surface[s] of [or Exterior surface[s] of] Stove[s] ^ψ • Outside surface[s] of [or Exterior surface[s] of] Toasters ^ψ • Pill counters • Pill trays • Probe portion of meat thermometers • Probe portion of food thermometers • Ranges ^ψ • Range tops and hoods ^ψ • Reach-in refrigeration and Freezer Units ^ψ • Refrigerated storage & display equipment ^ψ • Restaurant tables • Salad bars [or Buffet bars] [or Buffet line[s]] ^ψ • Scales • Self-service condiment areas • Self-service service ware areas • Serving line[s] • Slicers • Sneeze guard[s] • [Stainless steel] food prep area[s] • Tables • Take out counters • Vending machine [surfaces] • Waitress stations • Walk-in refrigeration and freezer units ^ψ • Worktable[s]
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Table 2: Hard, nonporous, nonfood contact surfaces

[A graphic may be used to depict surface(s) in conjunction with or in lieu of text on marketplace label]

[May be used on hard, nonporous surfaces of] [or For use on hard, nonporous surfaces of] [:] [For complete list, see EPA Master Label] [Items may include:] [Use one or more of the following:]

<ul style="list-style-type: none"> • [Around the] [exterior surfaces of] toilet[s] • Bathroom[s] fixtures [or surfaces] • Basin[s] • Bath tubs • Bedside furniture • Booster seats • Booths • Cash registers • [Cell][or Mobile][or Tele]phones ⁴ • Chairs • Commode seats • Computer[s][screen[s] ⁴] • Cribs • Daycare furniture • Diaper pail [or basket][changing] [table] [area][counter][s] • Digital devices⁴ • Display cabinets • Display signs • Door [knob][handle] [fixture][s] • Drain boards • Electronic [touch] screen[s]⁴ • Elevator buttons⁴ • Employee areas • [Exterior surfaces of] ATMs and/or [card readers] ⁴ • Exterior surfaces of urinals • Faucets • Floors • Garbage cans • Grocery [cart] [handle] [child seat][s] • Gym[nastic] equipment • Hampers • Handrails 	<ul style="list-style-type: none"> • Headsets [OR Headphones] • Hotel room surfaces and/or [counters] • [Infant] changing tables • [Infant] high chairs • Keyboards • Light switches • Mirrors • Office [equipment][desk][s] • Patio furniture[:] [lawn chairs] • Picnic tables • Personal protective equipment • Playground equipment • Playpens • Rehabilitation/exercise equipment • Restaurant chairs • Shopping [cart[s]][handles] [child seats][and/or] [baskets] • Shower [wall][stall door][area][s] • Sinks • Stools • [Store] check-out areas • Strollers • [Tiled] walls • Toilet seats [and/or][rims] • Touch screens⁴ • Towel dispensers • Trash cans • TV[remote][control][s] ⁴ • [Under] counters [and] [sinks] • Vanities • Walkers • Wheelchairs • Window[s] • Workout equipment
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[Use at least one of the use sites indicated in Table 3:] [A graphic may be used to depict surface(s) in conjunction with or in lieu of text on marketplace label]

Table 3: Use sites

[AREAS OF USE [IN FOOD SERVICE AND FOOD PREPARATION]:] FOR USE ON HARD, NONPOROUS SURFACES IN: [FOR USE [SITES] IN:]

<ul style="list-style-type: none"> • Airplanes • Airports • Amusement parks • Animal care facilities [or holding or grooming areas] [or hospitals] • [Animal] kennels • Assisted living And/or [long-term Care] facilities • Athletic facilities • Automobile[s] [or Car[s]] [interiors][exteriors]] • Banquet halls • Bars • Barbershops • Basements • Beauty salons • Beverage Processing Facilities • Boats • Bowling alleys • [Business] office[s] [buildings] • Business and Industry [or B&I] office[s] • Butcher shops • Cafeterias • Camper [vehicle][s] • Campus clinic[s] • Campground [facilities][areas] • Cars • Casino[s] • Caterers 	<ul style="list-style-type: none"> • Catering facilities • Churches • Classrooms • College[s][Facilities] [Dorm[itories][itory][s]] • Commercial establishments • [Commissary][Ghost] [Institutional] Kitchens • [Common] living [areas] [rooms] • Correctional facilities • Cruise Ships • Day Care [settings][centers] [facilities] • Deli[catessen[s]] • Dental [office] [clinic][s] • Dining [halls][rooms] • Dressing rooms • Doctor [or physician][s'] [office][clinic][s]] • Dorm common area[s] • Drug stores • Exercise facilities • Factories • Fast food restaurants • Fitness [centers][studios] • Food Manufacturing Facilities • Food Packaging Facilities • Food Service Facilities • Food storage areas • Food trucks • Funeral homes • Garage[s] 	<ul style="list-style-type: none"> • Gas stations • Grocery[stores] • Grooming establishments • Gyms [OR Gymnasiums] • Healthcare Food Service • Healthcare settings • Health clubs • Homes residences • Home healthcare centers • Hospitals • Hospices • Hospitality • Hotels • Households • Household kitchens and/or [bathrooms] • Industrial establishments • In-Store Demos • Kitchens • [Life science] Lab[orator][ies][y][s] • Laundromat • Lavatories • Library [OR Libraries] • Locker room[s] [facilities] • Lounges • Malls • Manufacturing plants • Meat and Poultry Factories [OR Plants] • Mobil Food Establishments • [Mobile] [motor] home[s] • Mortuaries
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<ul style="list-style-type: none"> • Motel][or lodge][or inn][s] • Military[institutions] [base][s][camp][s] • Nurseries • Nursing homes • Nutraceutical Production Facilities • Pharmaceutical Production Facilities • Pharmacy [OR Pharmacies] • Patient room[s] • Patios • Phone booth[s] • Physical [therapy] [rehabilitation] center • Play [areas] [ground] [center][s]] • Playrooms • [Police] [Fire] [EMT] [Emergency] [Ambulance] vehicles • Poultry/Meat/Seafood Packing Facilities • Prisons • Public [facilities][places] [areas] [centers][establishments] [booths] [transportation] • Public restroom[s] • Recreational center[s] • Recreational vehicles • Rehabilitation centers • Rental cars • Restaurants • Rest[room[s]] [stops] [surface[s]] • Resorts • Retail establishments • Schools • [School]bus[es] • Shopping centers • Shelters 	<ul style="list-style-type: none"> • Shower & bath areas • Spas • [Sports] arena[s][or facilities] • Stadiums • Storage areas • Subway[s] • Supermarkets • Taxis • Temporary Food Establishments • Trailers • Trains • Transportation [centers][terminals] • Transport[ation] vehicles • [USDA inspected] food processing facilities[or plants]] • Vet[erinary] office[s] • Warehouse [club][s] • Wellness centers [or clinics]
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Table 4: Surface materials

[A graphic may be used to depict surface(s) in conjunction with or in lieu of text on marketplace label]

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

<ul style="list-style-type: none"> • [Δ] [Aluminum] • [Δ] [Brass] • [Δ] [Bronze] • [Δ] [Chrome] • [Δ] [Corian® Y] • [Δ] [Finished Wood] • [Δ] [Finished Polyurethane] • [Δ] [Formica® Y Y] • [Δ] [Glazed Porcelain (Surfaces)] • [Δ] [Glazed Porcelain (Enamel)(Kitchen)(Tile)] • [Δ] [Laminated Surfaces (Laminate)] • [Δ] [Laminated Wood] • [Δ] [Metal] • [Δ] [Mirrors] • [Δ] [Polystyrene] • [Δ] [Quartz] • [Δ] [Sealed Cement] • [Δ] [Sealed Granite] • [Δ] [Sealed [Synthetic] Marble] 	<ul style="list-style-type: none"> • [Δ] [Steel Surfaces] • [Δ] [Sealed Stone Surfaces] • [Δ] [Stainless Steel] • [Δ] [Window glass] • [Δ] [Vinyl]
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[ATCC numbers are not required to be listed on production label. Organisms may be listed in a table and in any order.]

Table 5: List of Disinfection Organisms

Contact Time	Microorganisms	Identification Number
[15 sec[ond]][s]	Enveloped Virus[†]	
	[†] Respiratory Syncytial Virus [(RSV)] [Strain [:] Long]	[ATCC VR-26]
	[†] Influenza A Virus (H1N1) [Strain [:] A/PR/8/34]	
[1 Min[ute]][or 60 sec[ond]][s]	Enveloped Virus[†]	
	[†] Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2) [(COVID-19 Virus)] [[Strain] USA-WA1/2020]	[BEI Resources, NR-52281]
	[†] Measles Virus [Strain [:] Edmonston]	[ATCC VR-24]
[7 Min[ute] [s]]	Non-Enveloped Virus[†]	
	[†] Norovirus (Feline Calicivirus) [Strain F9]	[ATCC VR-782]
[5 Min[ute] [s]]	Bacteria	
	<i>Staphylococcus aureus</i>	[ATCC 6538]
	<i>Pseudomonas aeruginosa</i>	[ATCC 15442]
	<i>Salmonella enterica</i>	[ATCC 10708]

Table 6: List of Food Contact Surface Sanitization Organisms

Contact Time	Microorganisms	Identification Number
[1 Min[ute]] or 60 sec[ond]][s]] [Food Contact Surface]	Bacteria	
	<i>Escherichia coli</i>	[ATCC 11229]
	<i>Staphylococcus aureus</i>	[ATCC 6538]
	<i>Shigella boydii</i>	[ATCC 9207]
	<i>Listeria monocytogenes</i>	[ATCC 19111]
	<i>Salmonella enterica</i>	[ATCC 10708]

Table 7: List of Nonfood Contact Surface Sanitization Organisms

Contact Time	Microorganisms	Identification Number
[15 sec[ond]][s]] [Nonfood Contact Surface]	Bacteria	
	<i>Staphylococcus aureus</i>	[ATCC 6538]
	<i>Klebsiella aerogenes</i>	[ATCC 13048]

[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 [**name of supporting virus(es)**] 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 [**name of supporting virus(es)**] on hard, nonporous surfaces. Refer to the [**CDC or OIE**] website at [**website address**] for additional information.

Optional Marketing Language

Disinfecting claims

- 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
- Bactericidal¹⁰
- Bactericidal¹⁰ and Virucidal[†]
- [Destroys] [Deactivates] 99.9% [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^Φ
- [Disinfects] [and] [Kills] [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^Φ
- [Disinfects] [Sanitizes]^[7]
- [Disinfects] [Sanitizes] [Food Contact] Surface[s]^[7]
- Effective against Norovirus [in [seven] 7 minutes]
- Effective against [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] [in 1 minute] ^Φ
- Effective in 1 minute against [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^Φ
- [Effective against] [Kills] SARS-CoV-2 [virus] [,] [the virus that caused the COVID-19 pandemic] ^Φ
- Effective against [:] [*insert microorganism(s) from Table 5*]
- For disinfection of [*Insert surface(s) from Tables 1- 4*]
- For [light] [touch-up] daily disinfecting [*or sanitizing*] when the directions for use are followed
- Helps reduce the spread of [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] on treated hard nonporous surfaces
- Keep surface wet for 60 seconds to kill [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^Φ
- KILL[S] [the] COVID-19 virus [in 1 minute]
- [Kill][s] [disinfects] [destroys] [deactivates] [eliminates] 99.9% [of] Norovirus [in [seven] [7] [minutes]]
- Kills [*or effective against*][*or eliminates 99.9%*][*or disinfects*][*or destroys 99.9%*] [*insert viruses from Table 5*] on [hard, nonporous][food] [contact] surfaces in [*insert viral contact times from Table 5*]
- Kills [*or effective against*] [*or eliminates 99.9%*] [*or disinfects*] [*or destroys 99.9%*] [the] [SARS-CoV-2][COVID-19 virus][Coronavirus] on hard, nonporous [food] [contact] surfaces in [60][sec][seconds][one][1][min][minute]
- KILL[S] Norovirus [(Feline Calicivirus)] [strain F9] [ATCC VR-782)] [in 7 minutes]
- KILL[S] SARS-CoV-2 [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] [in 1 minute]
- Kills [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] [in 1 minute] ^Φ
- Kills SARS-CoV-2 [Coronavirus] [the virus that causes COVID-19] [in 1 minute] on hard, nonporous surfaces
- Kills [Severe Acute Respiratory Syndrome-Related Coronavirus 2] [,] [the virus that causes COVID-19] [COVID-19 virus] ^Φ
- Kills 99.9% [of] [the] [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] [in 60 seconds] ^Φ
- Kills viruses[†] in 15 seconds
- Kills viruses[†] in one [*or 1*] min [*or minute*]

- Proven efficacy against [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] [in 1 minute] ^Φ
- Remove [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] ^Φ
- Safe on [or for use on] [hard, nonporous food contact surfaces:] [*May insert surfaces from Tables 1-4*]
- Sanitize[s] [and] [disinfect[s]] [high touch] surfaces [that are touched the most] [including:] [*insert use surface/site from Tables 1-4*] ^[7]
- This product was tested according to the AOAC Germicidal Wipe Test method on hard, nonporous, inanimate surfaces against: [*Staphylococcus aureus*] [ATCC 6538] [,] [*Salmonella enterica*] [(ATCC# 10708)] [and] [*Pseudomonas aeruginosa*] [ATCC 15442] [in five [(5)] minutes] [,] [,] [and] [Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2)] [(Strain) USA-WA1/2020] [and] [,] [Measles Virus] [(Strain Edmonston)] [ATCC VR-24] [in one [(1)] minute] [,] [,] [and] [Norovirus (Feline Calicivirus)] [strain F9] [ATCC VR-782)] [in [seven] 7 minutes] [and] [,] [Respiratory Syncytial Virus] [(Strain Long)] [and] [Influenza A Virus (H1N1)] [(Strain A/PR/8/34)] [in 15 seconds]
- This product is specifically designed to kill [or disinfect] [or destroy] [or deactivate] [or eliminate] 99.9% [of] Norovirus [and] [Norwalk-like virus] [(Feline Calicivirus)] [on hard, nonporous surfaces] [(on)] [in] *insert use site/surface from Tables 1-4*
- To [clean] [,] [disinfect [,] [and] sanitize the hard, nonporous surfaces you touch ^[7]
- Virucidal[†]
- Wipes out 99.9% of [SARS-CoV-2] [Coronavirus] [,] [the virus that causes COVID-19] [the] [COVID-19 virus] [in 1 minute] ^Φ

Food contact surface sanitization claims

- 99.999% effective in one [1] minute [or 60 seconds] in the presence of 5% organic soil against [*Escherichia coli*] [(ATCC # 11229)] [,] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Salmonella enterica*] [(ATCC # 10708)] [and] [*Listeria monocytogenes*] [(ATCC #19115)].
- [99.999%] effective in 60 seconds against [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Escherichia coli*] [(ATCC #11229)] [,] [*Shigella boydii*] [(ATCC #9207)] [,] [*Salmonella enterica*] [ATCC 10708] [and] [*Listeria monocytogenes*] [(ATCC# 19115)] [on hard, nonporous food contact surfaces].
- All applicable health inspection agency code requirements must be followed for cleaning, rinsing and sanitizing
- A convenient way to clean and sanitize [food contact] [surfaces**] [in your home] [on the go**] ⁶
- An efficient way to clean and sanitize ⁶
- Antimicrobial [wipes]
- Cleans, deodorizes and kills common foodservice [foodborne] bacteria ^Ω on hard, nonporous surfaces ⁶
- Cleans, deodorizes and kills common household bacteria ^Ω on hard, nonporous surfaces ⁶
- Convenient way to sanitize. One wipe at a time.
- Designed to clean, then sanitize hard, nonporous food contact surfaces [where the reduction of cross-contamination between treated surfaces is of primary importance] ⁶
- Each [or Every] wipe releases the right amount of sanitizer
- Effective in sanitizing your hard, nonporous surfaces [kitchen] [bathroom] surfaces
- [Effective against] [versus or vs] [*Listeria monocytogenes*] [*Staphylococcus aureus*] [*E.coli*] [and] [*Shigella boydii*] [*insert microorganisms from Table 6*]
- Effective against [:] [*insert microorganism(s) from Table 6*]
- Food contact surface** sanitizing wipe
- For sanitizing of [*Insert surfaces and use sites from Tables 1, 3, & 4*]
- For sanitizing hard, nonporous surfaces around the house [office] [bathroom] [kitchen]
- Great for on the go! [sanitizer] ^{**}
- Helps eliminate [foodborne] pathogens ^Ω on treated surfaces ^{**}

- Helps reduce cross-contamination between treated surfaces**
- Kills [99.999%] [of] [*Staphylococcus aureus*] [(ATCC #6538)] [,] [*Escherichia coli*] [(ATCC #11229)] [,] [*Shigella boydii*] [(ATCC# 9207)] [,] [and] [*Listeria monocytogenes*] [(ATCC# 19115)] [and] [*Salmonella enterica*] [ATCC 10708] in 60 seconds on [cleaned] [and rinsed] hard, nonporous food contact surfaces
- Kills 99.999% of *Listeria monocytogenes* [(ATCC# 19115)] on hard, nonporous food contact surfaces
- Kills 99.999% of common foodborne pathogens^{Ω, **}
- Kills bacteria on the surface**
- Kills [99.9% of] common household bacteria^{Ω, **}
- Kills common household bacteria including: *Staphylococcus aureus* [and/or Staph¹¹] [,] *Escherichia coli* [and/or E. coli] [,] *Shigella boydii* [and/or Shigella¹²] [,] [and] [*Listeria monocytogenes*]**
- Kills common foodborne pathogens including: *Staphylococcus aureus* [and/or Staph¹¹] [,] *Escherichia coli* [and/or E.coli][,] and/or *Shigella boydii* [and/or Shigella¹²] [,] and/or *Salmonella enterica* [and/or Salmonella²] [and] [and/or *Listeria monocytogenes*] **
- Kills *Listeria monocytogenes*
- [Kills] [effective against] [the foodborne pathogen^Ω] [*Listeria monocytogenes*]
- [Kills] [wipes away] [destroys] [eradicates] [removes] [terminates] [eliminates] 99.999% of *Listeria Monocytogenes* [or insert microorganism(s) from Table 6]
- Leave on food contact surface** sanitizer
- No-Rinse Sanitizer
- Premeasured, premoistened sanitizing wipes for use on hard, nonporous surfaces.
- [Product name] are a convenient method for sanitizing thermometers and other smallwares
- [Product name], food contact sanitizing wipe formulated and designed to [clean and] sanitize [insert food contact surfaces from Tables 1-4].^[6]
- Proven effective against foodborne pathogens [listed below]*
 *[99.999%] effective in 60 seconds against *Staphylococcus aureus* [(ATCC #6538)] [,] *Escherichia coli* [(ATCC #11229)] [,] [and/or *Shigella boydii*] [(ATCC# 9207)] [,] [and/or *Salmonella enterica*] [ATCC 10708] [and] [and/or *Listeria monocytogenes*] [(ATCC# 19115)] [on hard, nonporous food contact surfaces].
- Recommended for use on hard, nonporous food contact surfaces as a sanitizer
- Reduces [foodborne] pathogens^Ω on hard, nonporous food contact surfaces
- Reduces the [foodborne] pathogens^Ω on hard, nonporous treated surfaces that come in contact with foods [like] [such as] [,] [:] cheese, deli meats, hot dogs, ice cream, and ready to eat salads
- Sanitizes food prep surfaces**
- Sanitizes [baby][children's] [booster chairs] [high chair trays] [strollers]
- Sanitizes hard, nonporous surfaces
- Sanitizes interiors of [microwave ovens^ψ], [refrigerators^ψ], [stoves^ψ], [freezers^ψ], [food trays], [lunch boxes], [dishwashers], [dish racks], [sinks]
- Sanitizing on the go**
- Sanitizing Wipe
- Saves time
- The bacteria are killed in 60 seconds by contact with the liquid in the wipe. The product is effective when the surface is completely contacted with the wipe.
- [The] [An] effective way to sanitize hard, nonporous [food contact] [and] [nonfood contact] surfaces
- This product [shortens] [eliminates] the time and labor required for rinsing after sanitizing food contact surfaces**
- Use on hard, nonporous surfaces wherever [sanitizing] is important
- Use to sanitize hard, nonporous surfaces during in-store food [demos] [or demonstrations]
- Use to sanitize the probe portion of [food] [and] meat thermometers.
- With its red color coding, Triple Take® is specifically designed for [insert product name], promoting easy recognition and efficient use

Nonfood contact surface sanitization claims

- [99.9%] effective in 15 seconds against *Staphylococcus aureus* (ATCC #6538) and *Klebsiella aerogenes* (ATCC # 13048) [in the presence of organic soil (5% blood serum)].
- *Effective against [insert microorganism(s) from list Table 7]*
- For sanitizing of *[Insert surfaces and use sites from Tables 2 & 4]*
- Kills [99.9% of] *Staphylococcus aureus* [(ATCC #6538)] and *Klebsiella aerogenes* [(ATCC # 13048)] in 15 seconds [on hard, nonporous nonfood contact surfaces]
- Recommended for use on hard, nonporous nonfood contact surfaces as a sanitizer

General cleaning claims

- For cleaning on the go
- Picks up more [crumbs] [food debris] [particles] [spills] than previous product, Sani Professional Brand Table Turners® No-Rinse Sanitizing Wipe
- [Picks up][Removes] soil [***] from hard, nonporous surfaces
- Streak-free cleaning
- Strong wipe for tough jobs
- The wet wipe for dry cleaning [*dry cleaning is a method of cleaning where it is necessary to keep water content at a minimum*]

Formula related claims

- 50% faster drying than prior Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Turners No-Rinse Sanitizing Wipes] formula
- Bleach-free [*this is included as useful info for users needing a bleach-free product*]
- Clear drying formula
- Dries 50% faster than our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]
- Dries in half the time of our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]
- Dries twice as fast as our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]
- Each wipe delivers a consistent level of [active ingredient] [formula] [product]
- Fast drying formulation
- Fast drying [No Rinse] formula
- Fast dry, quicker dry compared to our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]
- [Fast][Improved][Quicker] [Rapid] drying formula compared to our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]
- Fragrance free [*this is included as useful info for users needing a fragrance free product*]
- 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*]
- Improved drying time by 50% compared to our previous Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]
- No [dyes] [phosphates] [and] [or] [bleach] [added]
- No fragrance added
- No mixing or measuring required

- [No mixing][,] [no measuring][,] [no problem]
- Quicker drying than prior Sani Professional Brand Sani-Wipe [OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] formula
- Rinse free [formula]
- The [Product name] formula is compatible with [or May be used on] [or Will not damage]:
[Stainless steel] [and/or] [Small] [commercial kitchen wares]
- [Zero] [0%] fragrance

Packaging related claims

- By adopting micro-perforation technology on [insert product name] [Softpack][flex pack][flex film], [Sani Professional is][we're] cutting down on plastic use by XXX tons, significantly reducing the environmental footprint [of [their][our] packaging]
- By integrating micro-perforations in [insert product name][softpack][flex pack][flex film], [Sani Professional is][we're] reducing plastic consumption by XXX tons, helping to create a more sustainable future
- [Canister] lid is designed with a snap and close technology to securely snap in place [with just one tap] [while the definitive open/close positions provide better moisture retention] [providing better moisture protection]
- Dual access lid
- Dual dispensing option for single or multiple wipes
- Easy dispensing [of [both] [single] [and] multiple] [wipes]
- [Flexible] [softpack] [packaging] is compact & requires less space [than] [traditional] [bulk liquids] [canisters] [sprays] [buckets] [pails]
- [For use on canisters, not packets] Cost Savings: Our [product name] wipe is [X] times larger and [X]% less expensive than [PDI's or our [previous]] individually packed wipes. The easy grip canister contains[X] more wipes and creates less waste than individual packets. Now you can do more with less waste!
- [Lid] [helps] eliminate dried out wipe[s]
- [Moisture] [Hydro-] lock lid
- [Pending][Patented] [Elroy lid] [Dual Access lid] prevents wipes from drying [out]
- [Snap and Close] lid prevents moisture loss [with] [one] [tap]
- Softpack packaging is made of 80%[or X%] less plastic compared to our canisters
- Solo®Lid [helps] prevent[s] wipe from drying
- [Solo®] lid keep wipe[s] from drying
- Solo® Lid [-] [:] keeps wipes moist when not in use
- Solo® Lid [-] [:] moisture retention in one tap
- The Solo® Lid has a quick-close mechanism to ensure wipes retain their moisture when not in use
- [Trial] [Value] size
- Uses X% less plastic than similar count canisters
- 80% [or X%] reduction in plastic [[using] [softpack] packaging [material] [instead of] [canisters] makes shipping more efficient

Towelette related claims

- Available in S, M, L, XL [wipe size]
- [Insert product name] [our] [wipe][s] [are] available in [different sizes for different jobs] [[XL]] [extra-large]] wipe for extra tough messes][prior to sanitizing]
- [Insert product name] [our] [wipe][s] [are] available in [[S] [small] wipes for [quick clean-ups] [Insert soil from footnotes][***] [prior to sanitizing]

- *[Insert product name]* [our] [wipe] [s] [are] available in *[[M] [medium]]* wipe for size that matches the job] [prior to sanitizing]
- *[Insert product name]* [our] [wipe][s] [are] available in *[[large][big][L]]* wipe for bigger [messes] *[Insert soil from footnotes]* [prior to sanitizing]
- Made for [Extra-]large mess[es][prior to sanitizing]
- Premium [wipe] material delivers [or provides] [or gives] an exceptional [tactile] [user] [operator] experience
- Single layer [wipe]
- Single layer [pre-moistened] wipe [or applicator] [or towelette] [or nonwoven] does not delaminate [in comparison to a dual layer wipe] [in comparison to multiple layer wipe]
- The [thick] [heavy] wipe maximizes [liquid] [active] [formula] [quat] retention [and [delivers] [releases] [distributes] it [evenly] to [a wide] [the] [surface] [area] [effectively] [with precision]]
- The [X wipe size] of *[product name]* is large enough to use effectively on a variety of small wares and equipment of busy commercial kitchens. The [new] easy grip canister contains *[count]* wipes and creates less waste than individual packets. *[product name]*: Now you can do more with less waste!
- Versatile: The *[wipe size]* *[Product name]* size is ideal for use on thermometers, meat probes, steam wands, and small ware equipment.
- [XX] [grams per square meter] [or GSM]

General claims

- X ct. X *[to be replaced with unit packet count]*
- Aids in the reduction of cross-contamination between treated surfaces**
- Always follow directions for use on this [or the] label.
- [AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION:]This product is recommended for use 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 hard, nonporous surfaces is of primary importance.
- [Better] [Dries faster] [than] [versus or vs] [bucket and rag] [our previous Sani Professional Brand Sani-Wipe OR Sani Professional Brand Table Turners No-Rinse Sanitizing Wipes] [product]
- By Grime Boss®
- Commercial use
- Convenient wipes
- Designed and formulated for use on large hard, nonporous surface areas *[may list surfaces from Tables 1-4]*
- Designed to be effective on large hard, nonporous surfaces [including] [:] *[may list surfaces from Tables 1-4]*
- Easy to use
- Effective on food contact surfaces**
- Eliminates odors
- Eliminates the potential for mixing errors
- Every day use
- Extra large wipes
- Food processing [commercial] [industrial] use
- For hard, nonporous household surfaces
- For use in food processing facilities where dry cleaning is critical [or required] [for] [to] [your operation] *[dry cleaning is a method of cleaning where it is necessary to keep water content at a minimum]*

- For use in retail and institutional food establishments, food processing plants and other health department regulated food facilities. **
- For [use] [on] frequently touched surfaces**
- For use on hard, nonporous surfaces in [professional] [commercial] kitchens[OR insert use sites from Table 3]
- [For] use on high touch [point[s]] [OR on touch friendly] surfaces**
- For homes
- For household surfaces [all around the house] [indoor and outdoor]**
- For Institutional Use
- For restaurants [:] [-] [Front of House] [and] [Back of house]
- For use [at home][,] [away from home][,][and] [in public places] [on the go]**
- From the Makers of the #1 [US] [Trusted] [Brand in] Food Service [Brand]
- General use**
- [Good for use] [May be used] on surfaces** around [children] [pets] [and] [food]
- Incorporate as part of your [pathogen ^Ω reduction] [or food safety] program
- Ideal for Daily Use
- [Ideal] [for] use on high touch, hard, nonporous surfaces [such as :] *insert use sites from Tables 1-4*
- Ideal for water-sensitive equipment
- Industrial use *[only for use in products labeled for commercial uses]*
- Kitchen surface wipes**
- Large enough to work with sweepers
- Large enough to work with Grime Boss® Sweepers
- Made by the [maker] [manufacturer] of Sani Professional® [No-Rinse Sanitizing Multi-Surface Wipe[s]]
- [Made in USA] [of Domestic and [Foreign] [Imported] Materials] [Made in *insert country*]
- May be used on non-wood cutting boards [without rinsing]
- Multi-purpose^{*,7}
- Multi-surface**
- [Neutralizes] [Eliminates] odors
- No [personal protective equipment] [(PPE)] [such as :] [gloves] [mask] [goggles] [and] [protective eyewear] [needed][required]
- Not a [skin] [and] [or] [dermal] sensitizer
- Non-sensitizer
- NSF [Listed] [# 155628] [D2 rated]
- Pre-Moistened [Wipe][s]
- *[Product name]* can be part of your facilities' plan.
- *[Product name]* is [better] [stronger] [more effective] [versus or vs] [than] the previous Sani Professional Brand Table Turners® No- Rinse Sanitizing Wipes [product]
- Ready to use
- Safe for use on hard, nonporous surfaces [^Δ] [:] *[may insert surfaces from Tables 1-4]*
- Say good-bye to dirty rags and buckets
- Simply pull, wipe, and toss [to help reduce cross-contamination between treated surfaces**] [!]
- [Suitable for] use on[or use in] *[insert use site/surfaces from Tables 1-4]*
- Test in an inconspicuous area prior to use
- The wipe is effective against bacteria on hard, nonporous surfaces
- Triple Take® features a holding compartment for easy dispensing of *[insert product name]*, a trash compartment for used wipes, and hands-free disposal to enhance efficiency and hygiene in commercial settings.
- Use in conjunction with Sani Professional QuatCheck Kit to verify active level for your Health [Inspection authority] [Inspector]
- Use *[insert product name]* with Triple Take® for quick and efficient use during [rush] [hour] [busy] [operations]

- Use with Sani Wand [for hard to reach surfaces]
- Use with [patent pending] [patented] [proprietary] [Triple Take® Dispenser] [Belt Packs] [Wall Brackets][Sani Wand]
- Used by [trusted professional chefs] [restaurants] [hospital cafeterias]
- User friendly
- Won't leave odor on your hands

6 months only claims (may be used for 6 months on marketed label)

6-Month Advertising Claims [product in marketplace 6 months]

[Note: The following claims will be used as this product replaces a current PDI EPA registered product:]

- [Use in place of] [replaces]: *[previous product names]*
- Formerly marketed as *[previous product names]*
- Our fastest drying formulation yet
- New! Kills Listeria ^{1,**}
- New! Kills *[insert microorganism(s) from Tables 5-7]*
- Now! Kills 99.999% of *Listeria monocytogenes* on hard, nonporous food contact surfaces
- Table Turners has a new look
- Thermosan has a new look Sani Wipe has a new look

Footnotes

** Hard, nonporous surfaces only

Y Corian[®] is a [registered] trademark of E. I. du Pont de Nemours and Company or one of its affiliates

YY Formica[®] is a [registered] trademark of The Diller Corporation

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

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

Ψ Allow surface to reach room temperature before treatment

€ When used for cleaning hard nonporous surfaces only

Ω *Staphylococcus aureus* [,] *Escherichia coli* [and/or *E.coli*] [,] and/or *Shigella boydii* [,] and/or *Salmonella enterica* [and] and/or *Listeria monocytogenes*

¹99.999% of *Listeria monocytogenes* in 60 seconds.

² *Salmonella enterica*

³ *Listeria monocytogenes*

⁴ Consult [equipment] manufacturer's instructions prior to use

⁵ When disinfection directions for use are followed

⁶ When food contact surface sanitization [and nonfood contact surface sanitization] directions for use are followed

⁷ When disinfection and [or ,] food contact surface sanitization [and nonfood contact surface sanitization] directions for use are followed

⁸ Based on annual sales data

⁹ Respiratory Syncytial Virus [(RSV)] [Strain [:] Long] and Influenza A Virus (H1N1) [Strain [:] A/PR/8/34]
¹⁰ [*Staphylococcus aureus*] [*Pseudomonas aeruginosa*][and][*Salmonella enterica*]

¹¹ *Staphylococcus aureus*

¹² *Shigella boydii*

¹³ *Outside surfaces*

*****] Soils:**

Bacon fat

Baked on cheese

Beverage stains

[Burnt on] Food Stains

[Burnt on] Grease Stains

Chicken juice

Coffee stains

Cooking Splashes

Crumbs

Dirt

Dried on food

Dust

Fingerprints

Food [residue] [particles]

Footprints

Grease [Or Greasy]

Grime

Hard water stain[s]

Limescale

Lint

Mildew stain[s]

Mud

Oil

Outdoor grime

Peanut butter

Pet [messes][stains]

Stains

Smudges

Soap scum

Sticky

FORMATTING NOTES (THE INFORMATION BELOW IS FOR INFORMATIONAL PURPOSES ONLY AND NOT PART OF THE LABELING):

Statements in brackets are optional or instructional.

Italicized words in brackets are not included.

Statements in italics are instructional.

A footnote can be used to list organisms.

Bacteria and virus can be separated into footnotes 1 and 2 if desired.

When organisms are listed next to a claim, the organisms may be listed in a footnote instead of directly next to the claim.

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.

The terms "Wipe(s)", "Towel(s)", "Towelettes" and "Cloth(s)" can be used interchangeably throughout except for the product primary brand name which can be only changed by notification or amendment.

The word "and" and symbol "&" can be used interchangeably.

Lists of uses and use sites can be used partially or in their entirety.

Graphics, symbols and logos may vary in color.

Pictures of use sites/surfaces and dispensing directions are simply descriptive and may be interchanged for other similar images.

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.

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

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

Company logos

[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]



THERMO-SAN™



⁸ Based on annual sales data

Supplemental distributor logos

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





Third Party Certification logos



[Partnering for Health and Planet]



[Project Learning Tree® and the PLT logo® are registered trademarks of [Sustainable Forestry Initiative] [SFI]]

(American Forests and Project Learning Tree are intended for supplemental distributor use only)



Nonfood Compounds
Program Listed D2
Registration 155628



my green lab
certification.

The following statements are optional and may appear as verbiage or as a graphic:

- NOT FOR USE ON SKIN
- FOR USE ON HARD, NONPOROUS SURFACES ONLY
- NOT FOR CLEANING OR SANITIZING SKIN
- Not a Skin Wipe. [For Use on Hard, Nonporous Surfaces Only.]
- DO NOT FLUSH
- Bactericidal formulation effective against [insert microorganism(s) from Table 5-7]
- [Bactericidal] [Virucidal [†]] formulation effective against [insert microorganism from Table 5-7]
- Effective against [insert microorganism from Table 5-7]

Advisory graphics



PET



HDPE

Use site graphics

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



13



13



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Dining Tables



Food Preparation Tables



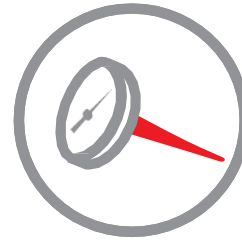
Counter Tops



Non-wood Cutting Boards



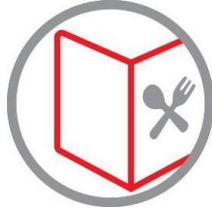
Probe Portion of Meat Thermometer



Thermometers,
Steam Wands ^ψ



Laminated Menus



Counters



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



Bar Tops



Waitress Stations



Food Carts



Microwaves^ψ



Ranges^ψ



Refrigeration,
Freezer Units^ψ



Self-Service Condiment
Areas, Condiment Containers



Deli Slicer



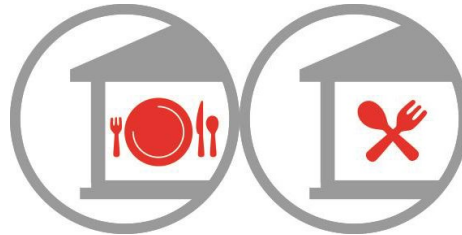
Conveyor Belts[,]
[Conveyor Lines][,]
[Hopper Trays][,]
[Holding Containers]



Small Wares
(beverage dispensers,
food mixers, scales)



Restaurants[/
[Foodservice]



Dining Halls/Cafeterias



Airplanes/Airports



Caterers



Daycare Settings



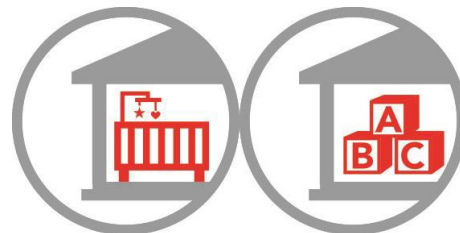
Hotels/Motels



Cruise Ships



Nurseries



Nursing Homes



Schools



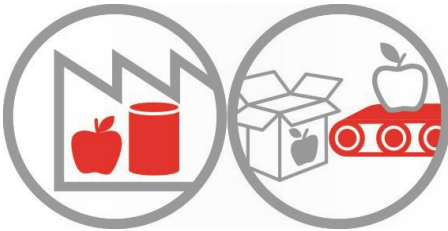
Delicatessens



Food Trucks



Food Manufacturing Facilities



Casinos



Grocery



Convenience Stores



Fitness





HIGH CHAIR TRAYS



CHANGING TABLES



CRIBS/
NURSERY



CAR SEAT



STROLLER



DIAPER BASKET



DAYCARE



TOYS



KITCHEN COUNTER



DINING TABLES



SERVING TRAY



NON-WOOD CUTTING BOARD



TRANSPORTATION FOLDING TRAYS



AIRPLANE



Digital devices
[or [electronic] touchscreens]⁴



Bathroom [or restroom]
surfaces
[or exterior surfaces of toilets]



[Public] Restrooms [or bathrooms]

Efficacy graphics





(Note: These 1 min/60 seconds disinfection graphics apply only to SARS-CoV-2 and Measles Virus. These will not be used for Staphylococcus aureus, Pseudomonas aeruginosa Salmonella enterica and Norovirus disinfection claims.)



Alternate brand names:

Sani Professional® No-Rinse Sanitizing Multi-Surface Wipe[s]
Sani Professional® No Rinse Sanitizing Disinfectant Wipes
Sani Professional® No Rinse Sanitizer & Disinfectant Wipes
Sani Professional® No Rinse Disinfecting Wipes
[Grime Boss] Hard Surface Sanitizing Wipe[s]
[Grime Boss] Surface Sanitizing Wipe[s]
[Grime Boss] Surface Sanitizer
[Grime Boss] Surface Sanitizing
[Grime Boss] Sanitizing Wipe[s]
[Grime Boss] No Rinse Sanitizing Wipe[s]
[Grime Boss] Food Surface Sanitizing Wipe[s]
[Grime Boss] Restaurant Sanitizing Wipe[s]
Nice n Clean® Daily Sanitizing Wipe[s]
Nice n Clean® Food Contact Surface Sanitizing Wipe[s]
Nice n Clean® Hard Surface Sanitizing Wipe[s]
Nice n Clean® Hard Surface Daily Sanitizing Wipe[s]
Nice n Clean® Home Food Contact Surface Sanitizing Wipe[s]
Nice n Clean® Home Daily Sanitizing Wipe[s]
Nice n Clean® Home Hard Surface Daily Sanitizing Wipe[s]
Nice n Clean® Home No Rinse Daily Sanitizing Wipe[s]
Nice n Clean® Home No Rinse Sanitizing Wipe[s]
Nice N Clean® Home Sanitizing Wipe[s]
Nice n Clean® Home Surface Sanitizer Wipe[s]
Nice n Clean® Home Surface Sanitizing Wipe[s]
Nice n Clean® Home Hard Surface Sanitizing Wipe[s]
Nice n Clean® No Rinse Daily Sanitizing Wipe[s]
Nice n Clean® No Rinse Sanitizing Wipe[s]
Nice N Clean® Sanitizing Wipe[s]
Nice n Clean® Surface Sanitizer Wipe[s]
Nice n Clean® Surface Sanitizing Wipe[s]
Sani-Cloth® No Rinse Sanitizing Wipe
Sani-No Rinse
Sani-No Rinse Sanitizing Wipe
Wet Nap® Daily Sanitizing Wipe[s]
Wet Nap® Food contact Surface Sanitizing Wipe[s]
Wet Nap® Hard Surface Daily Sanitizing Wipe[s]
Wet Nap® Hard Surface Sanitizing Wipe[s]
Wet Nap® No Rinse Daily Sanitizing Wipe[s]
Wet Nap® No Rinse Sanitizing Wipe[s]
Wet Nap® Sanitizing Wipe[s]
Wet Nap® Surface Sanitizer Wipe[s]
Wet Nap® Surface Sanitizing Wipe[s]