
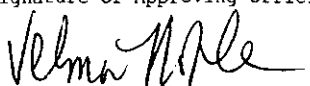


62401-4

1-12-2000

1026

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

 <p>U.S. ENVIRONMENTAL PROTECTION AGENCY Office of Pesticide Programs Registration Division (H7505C) 401 "M" St., S.W. Washington, D.C. 20460</p> <p>NOTICE OF PESTICIDE: _____ <u>X</u> Registration _____ Reregistration</p> <p>(under FIFRA, as amended)</p>	<p>EPA Reg. Number: 62401-4</p>	<p>Date of Issuance: JAN 12 2000</p>
	<p>Term of Issuance: CONDITIONAL</p>	
	<p>Name of Pesticide Product: Nordico Food Contact Surface Sanitizing Towel Plus</p>	
<p>Name and Address of Registrant (include ZIP Code): Nordico Market Development, Inc. 747 Third Avenue New York, NY 10017</p>		
<p>Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.</p>		
<p>On the basis of information furnished by the registrant, the above named pesticide is hereby registered/reregistered under the Federal Insecticide, Fungicide and Rodenticide Act.</p> <p>Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.</p> <p>This product is conditionally registered in accordance with FIFRA sec. 3(c)(7)(A) provided that you:</p> <ol style="list-style-type: none"> 1. Submit and/or cite all data required for registration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for reregistration of your product under FIFRA section 4. 2. Add the phrase EPA Registration Number "EPA Reg. No. 62401-4". 		
<p>Signature of Approving Official:  Velma Noble Regulatory Management Branch 1 Antimicrobial Division (7510C)</p>	<p>Date: JAN 12 2000</p>	

EPA Form 8570-6

CONCURRENCES

SYMBOL	7510C						
SURNAME	J. Lantz						
DATE	1/15/00						

2076

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

page 2

EPA Reg. No. 62401-4

3. On panel one continued place the phrase "HAZARDS TO HUMANS AND DOMESTIC ANIMALS" on a separate line, immediately below the subheading "PRECAUTIONARY STATEMENTS".

4. Separate the "FIRST AID" statements from the "PRECAUTIONARY STATEMENTS" by leaving several blank lines between the two sections.

5. The signal word for this product as sold is WARNING. This is the only signal word which may appear on this label. On panel one continued delete the additional signal word "CAUTION". Replace this word with the following: "The following statements apply to the sanitizing solution prepared using this towel."

6. Revise the precautionary statements for the sanitizing solution to include the following: "Avoid contact with skin, eyes, or clothing."

7. The first aid statements for the sanitizing solution must read exactly as follows: "If on skin: Wash with plenty of soap and water. Get medical attention." deleting "if irritation persists."

8. Make the following revision to the text at the bottom of panel two and panel three: "To sanitize large work tables and eating utensils, tableware, dishes..."

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records. Submit one (1) copy of the final printed label prior to the release of the product for shipment.

If you have any questions concerning this letter, please contact Tracy Lantz at (703) 308-6415.

Sincerely,



Velma Noble
Product Manager 31
Regulatory Management Branch 1
Antimicrobial Division (7510C)

CONCURRENCES							
SYMBOL	Enclosure (stamped label)						
SURNAME	7510C:T.Lantz:1/5/00:62401-4						
DATE							

DRAFT LABEL
62401-U

NORDICO FOOD CONTACT SURFACE SANITIZING TOWEL PLUS

These towels are pre-treated with sanitizing chemicals for use in restaurants and other food service establishments to sanitize the following hard non-porous food contact surfaces: stainless steel, chrome, vinyl, tile, glass and other plastics. These dry towels should not be pre-saturated or used on any wet surface before being activated by immersion in water, as directed. When activated by immersion in water, they create a sanitizing solution for use on cleaned and rinsed hard non-porous food contact surfaces: tanks, cutting surfaces, slicing or chopping machines, utensils and countertops. These towels should be immersed in water and squeezed 10 times to activate the special sanitizing solution that will kill and control bacteria on pre-cleaned food contact surfaces, when used as directed. The activated towels are to be stored in the sanitizing solution between uses.

OTHER HOME AND COMMERCIAL USE

These hard surface sanitizing towels/wipers contain a formulation designed for sanitizing hard non-porous surfaces: food contact surfaces in homes, schools, nursing homes, food processing establishments and non-medical areas of hospitals, retirement homes and day care centers where sanitization is of prime importance in controlling cross contamination from treated surfaces.

These hard surface sanitizing towels/wipers, when used as directed, will sanitize the following pre-cleaned hard, non-porous surfaces: counters, sink tops, work tables, floors and telephones. They are specifically designed to sanitize pre-cleaned hard food contact surfaces in kitchens or related food preparation environments.

These hard surface sanitizing towels/wipers make it easy to sanitize the following pre-cleaned hard non-porous surfaces: stainless steel, chrome, tile, glass, vinyl and other plastics on which food is routinely handled and prepared, since these surfaces do not require a rinse after application of the product. These hard surface sanitizing towels/wipers can be used to sanitize pre-cleaned eating and cooking utensils, dishes, pots and pans, and gloved hands.

ACTIVE INGREDIENTS:

N-Alkyl (60% C14, 30% C16, 5% C12, 5% C18)	
Dimethyl benzyl ammonium chlorides.....	1.87%
N-Alkyl (68% C12, 32% C14)	
Dimethyl ethyl benzyl ammonium chlorides.....	1.87%
Inert Ingredients.....	96.26%
Total	100.00%

EPA Reg. No. 62401-U

EPA Est. No. 62401-NC-001

ACCEPTED
with COMMENTS
in EPA Letter Dated:

Panel 1

JAN 12 2000
 Under the Federal Insecticide,
 Fungicide, and Rodenticide Act as
 amended, for the pesticide,
 registered under EPA Reg. No. 62401-4

Keep Out of Reach of Children

WARNING:

Read directions and precautionary statements below:

PRECAUTIONARY STATEMENTS: HAZARDS TO HUMAN AND DOMESTIC ANIMALS

WARNING:

Dry towel/wiper causes substantial, but temporary eye injury or skin irritation. Harmful if swallowed or absorbed through the skin. Avoid contact with eyes, skin or clothing. Wear protective eyewear (goggles, face shield or safety glasses). Avoid direct food contact. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse.

FIRST AID:

If in eyes: Hold eyelids open and flush with a steady, gentle stream of water for 15 minutes. Get medical attention.

If on skin: Wash with plenty of soap and water. Get medical attention.

If swallowed: Call a doctor or get medical attention. Do not induce vomiting or give anything by mouth to an unconscious person. Drink promptly a large quantity of milk, egg whites, gelatin solution, or if these are not available, drink large quantities of water. Avoid alcohol.

Sanitizing solution is harmful if absorbed through the skin. Avoid contact with skin and clothing. Wash thoroughly with soap and water after handling.

FIRST AID:

If on skin, wash with plenty of soap and water. Get medical attention if irritation persists.

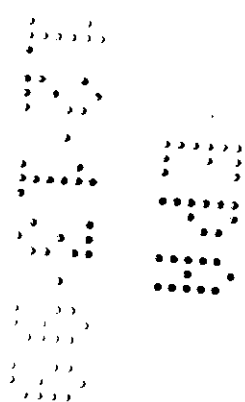
STORAGE AND DISPOSAL:

Store towels/wipers in dry areas that are inaccessible to small children. Dispose of used towels/wipers and empty box in trash.

ACCEPTED
with COMMENTS
in EPA Letter Dated:

JAN 12 2000
Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 62401-4

Panel 1 (Continued)



5086

TOWELS/WIPERS FOR CREATING ONE GALLON OF SANITIZING SOLUTION

DIRECTIONS FOR USE:

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

These dry towels/wipers should not be pre-saturated or used on any wet surface before being activated by immersion in one gallon of water, as directed below:

Prepare a 200 PPM active quaternary sanitizing solution by the immersion of one Nordico Food Contact Sanitizing Towel/Wiper in one gallon of water with up to 400 PPM hardness (CAC03). Squeeze 10 times to activate the cleaning and sanitizing solution which, used as directed, will sanitize the following pre-cleaned hard, non-porous surfaces: stainless steel, chrome, tile, glass, vinyl and other plastics which are incorporated in countertops, storage cabinets, refrigerators, appliances, food processing equipment, slicing machines, work tables, cooking and eating utensils, dishware, sinks and sink tops and telephones.

Remove all gross food particles and soil from surfaces to be sanitized by a pre-flush, pre-soak or pre-scrape treatment. Wash surfaces thoroughly with a good detergent or compatible cleaner, followed by a potable water rinse. To sanitize immobile items: tanks, cutting surfaces, slicing or chopping machines, appliances and countertops, flood all surfaces completely with the sanitizing solution, allowing the surface to remain wet for at least sixty seconds. Drain used solution after sixty seconds and allow surfaces to air dry. Store towels/wipers in the sanitizing solution between uses. Prepare a fresh solution daily or more often if the solution becomes diluted or soiled. Dispose of used towels/wipers when discarding solution. Test solution regularly with quaternary test strips to confirm PPM activity.

ADDITIONAL LANGUAGE

DIRECTIONS FOR USE:

OTHER HOME AND COMMERCIAL USE

To sanitize large work tables and eating utensils, dishes, glassware and cookware follow the directions above and prepare the desired amount of sanitizing solution by using one towel/wiper per gallon of water to activate the sanitizing solution. Squeeze the towel/wiper 10 times after immersing in a gallon of water. This solution may then be used to flood work tables or immerse a sinkful of eating utensils, tableware, dishes, glassware and cookware for at least sixty seconds and then drain and air dry.

NET CONTENTS: 24 Towels/Wipers (17 inches x 13.5 inches) (1 lb.) (0.45 kg.)

NORDICO MARKET DEVELOPMENT, INC.
747 Third Avenue, New York, New York 10017

ACCEPTED
with COMMENTS
in EPA Letter Dated:

JAN 12 2000

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 62401-4

Panel 2

6076

TOWELS/WIPERS FOR CREATING ONE-HALF GALLON OF SANITIZING SOLUTION

DIRECTIONS FOR USE:

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

These dry towels/wipers should not be pre-saturated or used on any wet surfaces before being activated by immersion in one-half gallon of water, as directed below:

Prepare a 200 PPM active quaternary sanitizing solution by the immersion of one Nordico Food Contact Sanitizing Towel/Wiper in one-half gallon of water with up to 400 PPM hardness (CACO₃). Squeeze 10 times to activate the cleaning and sanitizing solution which, when used as directed, will sanitize the following pre-cleaned hard, non-porous surfaces: stainless steel, chrome, tile, glass, vinyl and other plastics which are incorporated in countertops, storage cabinets, refrigerators, appliances, food processing equipment, slicing machines, work tables, cooking and eating utensils, dishware, sinks and sink tops and telephones.

Remove all gross food particles and soil from surfaces to be sanitized by a pre-flush, pre-soak or pre-scrape treatment. Wash surfaces thoroughly with a good detergent or compatible cleaner, followed by a potable water rinse. To sanitize immobile items: tanks, cutting surfaces, slicing or chopping machines, appliances and countertops, flood all surfaces completely with the sanitizing solution, allowing as the surface to remain wet for at least sixty seconds. Drain used solution after sixty seconds and allow surfaces to air dry. Store towels/wipers in the sanitizing solution between uses. Prepare a fresh solution daily or more often if the solution becomes diluted or soiled. Dispose of used towels/wipers when discarding solution. Test solution regularly with quaternary test strips to confirm PPM activity.

ADDITIONAL LANGUAGE

DIRECTIONS FOR USE:

OTHER HOME AND COMMERCIAL USE

To sanitize large work tables and eating utensils, dishes, glassware and cookware follow the directions above and prepare the desired amount of sanitizing solution by using one towel/wiper per one-half gallon of water to activate the sanitizing solution. Squeeze the towel/wiper 10 times after immersing in one-half gallon of water. This solution may then be used to flood work tables or immerse a sinkful of eating utensils, tableware, dishes, glassware and cookware for at least sixty seconds and then drain and air dry.

NET CONTENTS: 24 Towels/Wipers (8.5 inches x 13.5 inches) (0.6 lb.) (0.28 kg.)

NORDICO MARKET DEVELOPMENT, INC.
747 Third Avenue, New York, New York 10017

ACCEPTED
with COMMENTS
in EPA Letter Dated:

0002 21 NYC

Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No. 62401-4

Panel 2