

62401-4

4-20-2006

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UNITED STATES ENVIRONMENTAL PROTECTION AGENCY



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
Washington, D.C. 20460

OFFICE OF  
PREVENTION, PESTICIDES  
AND TOXIC SUBSTANCES

APR 20 2006

Albert R. Kelly  
President  
Nordico Market Development, Inc.  
226 E. 54th Street, 7th Floor  
New York, New York 10022

Subject: Nordico Food Contact Surface Sanitizer Towel Plus  
EPA Registration No. 62401-4  
Amendment Dated: Jan 25, 2006  
EPA Received Date: Jan 27, 2006

Dear Albert R. Kelly

The following amendment submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) as amended, is acceptable.

Proposed Amendment

- Revise the word "should" to read "must"

General Comments

A stamped copy of the accepted label is enclosed for your records. Submit (3) copies of your final printed label before distributing or selling the product bearing the revised labeling.

Should you have any questions or comments concerning this letter, please contact Velma Noble at (703) 308-6233.

Sincerely,

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

CONCURRENCES

SI	7510c						
SURNAME	D. Amstutz						
DATE	4-19-06						

**PRECAUTIONARY STATEMENTS  
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**WARNING.** Dry towel/wiper causes substantial but temporary eye injury or skin irritation. Harmful if swallowed or absorbed through 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 eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. Call a poison control center or doctor for treatment advice

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

Have the product container or label with you when calling a poison control center or doctor, or going for treatment. For additional medical advice, call the following emergency phone number: 000-000-0000

The Following Statements Apply to the Sanitizing Solution Prepared Using this Towel.

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

**FIRST AID:**

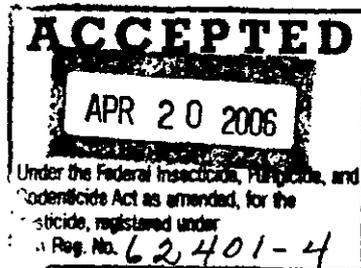
If on skin: Wash with plenty of soap and water. Get medical attention.

**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.

The Following Statements Are Optional.

The use of gloves when handling this pre-treated wiper is recommended. Gloves provide an extra sanitary barrier when sanitizing surfaces.



**NORDICO FOOD CONTACT SURFACE  
SANITIZING TOWEL PLUS**

**ACTIVE INGREDIENTS:**

Alkyl (60% C<sub>14</sub>, 30% C<sub>16</sub>, 5% C<sub>18</sub>, 5% C<sub>12</sub>)

dimethyl benzyl ammonium chloride..... 1.87%

Alkyl (68% C<sub>12</sub>, 32% C<sub>14</sub>)

dimethyl ethylbenzyl ammonium chloride .....1.87%

**INERT INGREDIENTS**..... 96.26%

**TOTAL** .....100.00%

**KEEP OUT OF REACH OF CHILDREN  
WARNING**

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

**Nordico Market Development, Inc.**

226 E 54<sup>th</sup> Street, 7<sup>th</sup> Floor  
New York, New York 10022

EPA Reg. No. 62401 - 4  
EPA Est. No. 62401-NC-001

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## BACK PANEL-NUMBER 1

### 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 must 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 ( $\text{CaCO}_3$ ). 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, tableware, 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 immersion 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.

226 E 54<sup>th</sup> Street, 7<sup>th</sup> Floor  
New York, New York 10022

## BACK PANEL-NUMBER 2

### 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 must 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 ( $\text{CaCO}_3$ ). 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, tableware, 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.

226 E 54<sup>th</sup> Street, 7<sup>th</sup> Floor  
New York, New York 10022

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## SIDE PANEL-NUMBER 1

### NORDICO FOOD CONTACT SURFACE SANITIZING TOWEL PLUS

These towels are pretreated 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 must 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, 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 nonporous 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.

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