

62401-4

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

3/23/2010

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MAR 23 2010

Albert R. Kelly  
President  
Nordico Market Development Inc.  
234-21 41<sup>st</sup> Avenue  
Douglaston, New York 11363

Subject: **Nordico Food Contact Surface Sanitizing Towel Plus**  
EPA Registration Number 62401-4  
Notification Application Dated February 1, 2010  
EPA Received Date February 23, 2010

Dear Mr. Kelly:

This will knowledge receipt of your notification, submitted under the provisions of FIFRA section 3c 9. Based on a review of the submitted material the following comment apply.

**Proposed Amendment:**

- Adding optional pictorial graphics and accompanying statements. (side panel-number 2)
- Updating the EPA EST No.
- Adding the updated address of record
- Adding additional container sizes. (50 wipers and 100 wipers)
- Add a descriptor to the front panel. (Food Contact Surface Sanitizer)

**General Comments:**

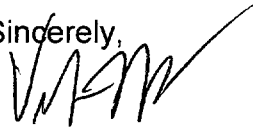
Based on a review of the material submitted, the following comment apply:

The notification is acceptable. A copy has been inserted in your file for future reference.

CONCURRENCES							
SYMBOL							
SURNAME							
DATE							

Should you have any questions or comments concerning this letter, please contact Drusilla Copeland at (703) 308-6224.

Sincerely,

A handwritten signature in black ink, appearing to read 'Velma Noble', with a large, sweeping flourish extending from the end of the signature.

Velma Noble  
Product Manager (31)  
Regulatory Management Branch I  
Antimicrobials Division (7510P)



United States  
Environmental Protection Agency  
Washington, DC 20460

<input type="checkbox"/>	Registration
<input type="checkbox"/>	Amendment
<input checked="" type="checkbox"/>	Other

OPP Identifier Number

## Application for Pesticide - Section I

1. EPA Registration Number/EPA File Symbol No/EPA Company No. 62401-4	2. EPA Product Manager (PM) VELMA NOBLE	3. Proposed Classification  <input checked="" type="checkbox"/> None <input type="checkbox"/> Restricted
4. Label Product Name  Nordico Food Contact Surface Sanitizing Towel Plus	EPA PM No. #  PM 31	
5. Name and Address of Applicant/Registrant (Include ZIP Code) Nordico Market Development, Inc 234-21 41st Avenue Douglaston, New York 11363  <input type="checkbox"/> Check if this is a new address		6. <b>Expedited Review.</b> In accordance with FIFRA Section 3(c)(3) (b)(i), my product is similar or identical in composition and labeling to:  EPA Reg. No. _____  Product Name _____

## Section II

<input type="checkbox"/>	Amendment - Explain Below	<input type="checkbox"/>	Final printed labels in response to Agency Letter dated _____.
<input type="checkbox"/>	Resubmission in response to Agency Letter dated _____.	<input type="checkbox"/>	"Me Too" Application.
<input checked="" type="checkbox"/>	Notification - Explain below.	<input type="checkbox"/>	Other - explain below.

**Explanation:** Use additional page(s) if necessary. (For section I and Section II.)

**SUBMITTAL OF LABELING. NOTIFICATION OF OTHER LABEL REVISIONS( SECT: II.H.)** (adding graphics with accompanying directions) AS PER PR NOTICE 98-10. This notification is consistent with the provisions of PR Notice 98-10 and EPA regulations at 40CFR152.46, and no other changes have been made to the labeling or the confidential statement of formula of this product. I understand that it is a violation of 18 U.S.C. Sec.1001 to willfully make any false statement to EPA. I further understand that if this notification is not consistent with the terms of PR Notice 98-10 and 40CFR152.46, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under section 12 and 14 of FIFRA.

### Section III

1. Material This Product Will Be Packaged In:					
Child-Resistant Packaging <input type="checkbox"/> Yes* <input checked="" type="checkbox"/> No		Unit Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "yes," Unit Package wgt.      No. per container		Water Soluble Packaging <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "Yes," Package wgt.      No. per container	
* Certification must be submitted.		2. Type of Container <input checked="" type="checkbox"/> Metal <input checked="" type="checkbox"/> Plastic <input type="checkbox"/> Glass <input type="checkbox"/> Paper <input type="checkbox"/> Other (Specify) _____			
3. Location of Net Contents Information <input checked="" type="checkbox"/> Label <input type="checkbox"/> Container		4. Size(s) of Retail Container 24-50-100 WIPES per container		5. Location of Label Directions <input checked="" type="checkbox"/> On Label <input type="checkbox"/> On Labeling accompanying product	
6. Manner in Which Label is Affixed to Product		<input type="checkbox"/> Lithograph <input type="checkbox"/> Paper glued <input type="checkbox"/> Stenciled <input checked="" type="checkbox"/> Other (printed card in poly wrap)			

## Section IV

<b>1. Contact Point</b> ( <i>Complete items directly below for identification of individual to be contacted, if necessary, to process this application.</i> )					
<b>Name</b>	Albert R. Kelly		<b>Title</b>	President Telephone No. (Include Area Code) 1-718-423-6466	
<b>Certification</b>  I certify that the statements I have made on this form and all attachments thereto are true, accurate and complete. I acknowledge that any knowingly false or misleading statement may be punishable by fine or imprisonment or both under applicable law.					<b>6. Date Application Received</b>
<b>2. Signature</b>			<b>3. Title</b>	President	
<b>4. Typed Name</b>	Albert R. Kelly		<b>5. Date</b>	February 1, 2010	

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**PRIA II of 2007: Not subject to Registration Service Fee:  
Submission is a Notification Under EPA PR Notice 98-10.**

REGULATORY ACTION: Notification as per EPA PR NOTICE 98-10  
PRODUCT NAME: Nordico Food Contact Surface Sanitizing Towel Plus  
EPA REGISTRATION NO. 62401-4

The purpose of this notification to submit five copies of draft labels for Agency review. However, it is being noted here, that if the Agency deems the notification to be not applicable, then please process this submission as a fast track amendment. This labeling consists of the following revisions:

- There are no other revisions to the label. A Highlighted label copy is enclosed for reference.

If the Agency needs additional information, don't hesitate to contact us. Feel free to phone me directly. I will be more than pleased to get the information back to you as soon as possible.

Albert R. Kelly

The diagrams are as follows:

- Diagram 1: A single dot.
- Diagram 2: A single dot.
- Diagram 3: A single dot.
- Diagram 4: A single dot.
- Diagram 5: A single dot.
- Diagram 6: A single dot.
- Diagram 7: A single dot.
- Diagram 8: A single dot.
- Diagram 9: A single dot.
- Diagram 10: A single dot.
- Diagram 11: A single dot.
- Diagram 12: A single dot.
- Diagram 13: A single dot.
- Diagram 14: A single dot.
- Diagram 15: A single dot.

## 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

Food Contact Surface Sanitizer

#### 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.

234-21 41<sup>st</sup> Avenue  
Douglaston, New York 11363

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

5067

## 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 precleaned 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)  
(50) Towels/Wipers (16 inches x 14 inches)(2.2 lbs.)(1 kg)  
(100) Towels/Wipers (16 inches x 14 inches)(4.4 lbs.)(2 kg)

Nordico Market Development, Inc.

234-21 41<sup>st</sup> Avenue  
Douglaston, New York 11363

## 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 precleaned 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)  
(50) Towels/Wipers (8.5 inches x 13.5 inches)(1.2 lb.)(0.56 kg)

Nordico Market Development, Inc.

234-21 41<sup>st</sup> Avenue  
Douglaston, New York 11363

1007

## 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.

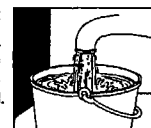
These hard surface sanitizing towels/wipers, when used as directed, will sanitize the following pre-cleaned hard non-porous surfaces: counters, sink, work tables, floors and telephones. They are specifically designed to sanitize pre-cleaned hard food contact surfaces in kitchens or related food preparation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

## SIDE PANEL-NUMBER 2

Each wiper makes 1 gallon of no-rinse sanitizing solution.

**FILL CONTAINER WITH WATER**  
Fill container with 1 gallon of water for each wiper used.



**LLENAR CUBETA CON AGUA**  
Llene la cubeta con 1 galón de agua por cada Toalla usada.

**ADD WIPER(S)** Place the wiper(s) in water and squeeze to activate the green sanitizing solution. Squeezed wiper is now the disposable applicator.



**AGREGAR TOALLA(S)**  
Coloque la(s) Toalla(s) en agua y estruje para activar la solución verde sanitizadora.

**USE**  
Wipe down pre-cleaned surfaces with sanitizing solution. Wipe-up residue with wiper after 60 seconds and allow surfaces air dry.



**USAR**  
Humedezca las superficies previamente limpiadas con solución sanitizadora. Seque el exceso de solución y deje que la superficie se seque al aire durante 60 segundos.

**RE-USE**  
Between uses, return wiper(s) to the solution. Soiled wipers can be laundered for re-use.



**REUSAR**  
Entre usos, vuelva a colocar las toallas en la solución que éstas formando.

Discard solution daily, or if it becomes visibly soiled.

Deseche la solución cuando esté visiblemente sucia.

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