

62401-4

5/7/2014

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

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

Albert R. Kelly
President
Nordico Market Development, INC.
406 Shore RD
Little Neck, NY 11363

MAY 07 2014

SUBJECT: Nordico Food Contact Surface Sanitizing Towel Plus
EPA Registration Number: 62401-4
Application Dated: April 15, 2014
Receipt Date: April 17, 2014

Dear Mr. Kelly:

This letter acknowledges receipt of the notification identified above submitted under the provisions of section 3 (c) 9 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), as amended and PR Notice 98-10 and 40 CFR 152.46.

- Addition of list of organisms "This product is an effective food contact sanitizer against *Escherichia coli*, *Staphylococcus aureus*, *Salmonella enterica*, *Listeria monocytogenes*, and *Klebsiella pneumonia*." per previously requested by Agency.

-

General Comments

Based on a review of the submitted information, this notification is acceptable. Your proposed changes will be made part of the record for this file.

Should you have any questions concerning this letter, please contact John Cowden at (703) 347-0259 or Velma Noble at (703) 308-6233.

Sincerely,

A handwritten signature in black ink, appearing to read "John Cowden", written over a horizontal line.
John Cowden
Environmental Protection Specialist (31)
Regulatory Management Branch I
Antimicrobials Division (7510P)



United States
Environmental Protection Agency
Washington, DC 20460

☐ Registration
☐ Amendment
☒ 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 ☒ None ☐ 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 406 Shore Road Little Neck, New York 11363 ☐ Check if this is a new address	6. Expedited Review. 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

☐ Amendment - Explain Below	☐ Final printed labels in response to Agency Letter dated _____
☐ Resubmission in response to Agency Letter dated _____	☐ "Me Too" Application.
☒ Notification - Explain below.	☐ 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 organism listing section per EPA comments 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:				2. Type of Container	
Child-Resistant Packaging ☐ Yes* ☒ No	Unit Packaging ☐ Yes ☒ No	Water Soluble Packaging ☐ Yes ☒ No		☒ Metal	
				☒ Plastic	
				☒ Glass	
				☒ Paper	
				Other (Specify) _____	
* Certification must be submitted.					
3. Location of Net Contents Information ☒ Label ☐ Container		4. Size(s) of Retail Container 24-50-100 WIPES per container		5. Location of Label Directions ☒ On Label ☐ On Labeling accompanying product	
6. Manner in Which Label is Affixed to Product		☐ Lithograph ☐ Paper glued ☐ Stenciled ☒ Other (printed card in poly wrap)			

Section IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name Albert R. Kelly	Title President	Telephone No. (Include Area Code) 1-718-423-6466
Certification 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.		6. Date Application Received
2. Signature <i>Albert R. Kelly</i>	3. Title President	
4. Typed Name Albert R. Kelly	5. Date April 15, 2014	

NORDICO MARKET DEVELOPMENT, INC
406 SHORE ROAD
LITTLE NECK, NY 11363

April 15, 2014

ATTN: DOCUMENT PROCESSING DESK (NOTIF)

PRIA 3 of 2012: Not subject to Registration Service Fee:
Submission is a Notification Under EPA PR Notice 98-10.

Velma Noble
Product Manager 31
Regulatory Management Branch I
Antimicrobial Division (7504P)
Office of Pesticide Programs
Environmental Protection Agency
1200 Pennsylvania Ave. N.W.
Washington, DC 20460

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

Dear Ms. Noble,

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:

1. Adding the list of organisms as per previously requested by the Agency on another product (EPA REG NO. 62401-7.

It is being noted here that since both products are identical, that this labeling revisions would be permitted under notification.

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

With respect to the new PRIA 3 of 2012, the Pesticide fee category for this application would be **NOT APPLICABLE** since this Submission would be classified as a Notification.

If the Agency needs additional information, don't hesitate to contact us. Feel free to phone me directly @ 718-423-6466 or email ark@nmdny.com. I will be more than pleased to get the information back to you as soon as possible.

Sincerely,

Albert R. Kelly

Albert R. Kelly
President
ark@nmdny.com

NORDICO FOOD CONTACT SURFACE SANITIZING TOWEL PLUS

Food Contact Surface Sanitizer

ACTIVE INGREDIENTS:

Alkyl (60% C ₁₄ , 30% C ₁₆ , 5% C ₁₈ , 5% C ₁₂)	
dimethyl benzyl ammonium chloride.....	1.87%
Alkyl (68% C ₁₂ , 32% C ₁₄)	
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.

406 Shore Road
Little Neck, New York 11363

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

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.

Highlighted copy

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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 (CaCO₃). 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 table, 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.

This product is an effective food contact sanitizer against *Escherichia coli*, *Staphylococcus aureus*, *Salmonella enterica*, *Listeria monocytogenes*, and *Klebsiella pneumoniae*.

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.
406 Shore Road
Little Neck, New York 11363

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

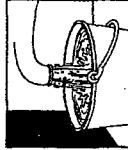
These hard surface sanitizing towels/wipers contain a formulation designed for sanitizing hard non-porous surfaces: food contact surfaces in homes, schools, nursing homes, food processing establishments, and non-medical areas of hospitals, retirement homes and day care centers where sanitization is of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

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.



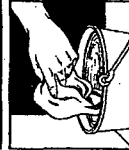
AGREGAR TOALLA(S)
Coloque la(s) Toalla(s) en agua y estñje para activar la solución verde sanitizadora.

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 estas formando.

Discard solution daily, or if it becomes visibly soiled.

Deséchela la solución cuando esté visiblemente sucia.

