

62401-7

2/8/2006

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FEB - 8 2006

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

Subject: Nordico Food Contact Surface Sanitizing Sleevelets
 EPA Registration Number 62401-7
 Your Amendment Dated: November 14, 2005
 EPA Received Date: November 15, 2005

Dear Mr. Kelly:

The following label revisions submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA), as amended, are acceptable with comments.

Proposed Amendment:

- update labeling

Labeling Comments:

1. According to the submitted data, the studies were conducted in 400 ppm hard water therefore, the increase to 500 ppm is not acceptable. Delete 500 ppm and state 400 ppm.
2. Under the "Directions For Use" you must list the organisms this product is effective against by adding this statement: "This product is an effective food contact sanitizer against Escherichia coli, Staphylococcus aureus, Salmonella choleraesuis, Listeria monocytogene and Klebsiella pneumoniae".

General Comments:

A stamped copy of the acceptable labeling is enclosed. Submit (5) copies of your final printed labeling before distributing or selling the product bearing the revised labeling.

CONCURRENCES

SYMBOL							
SURNAME							
DATE							

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

Sincerely,



Velma Noble

Product Manager (31)

Regulatory Management Branch I

Antimicrobials Division (7510C)

Enclosure

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

WARNING. Dry sleeve causes substantial but temporary eye injury or skin irritation. Harmful if swallowed or absorbed through skin. Do not get in eyes, on skin or on 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 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 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 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 Product.

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 Sleevelets in dry areas that are inaccessible to small children. Dispose of used sleevelets and empty box in trash.

ACCEPTED
with COMMENTS
EPA Better Data
FEB 8 2006
Under the Federal Insecticide,
Fungicide, and Rodenticide Act as
amended, for the pesticide,
registered under EPA Reg. No 62401-7

**NORDIC FOOD CONTACT SURFACE
SANITIZING SLEEVELETS**

CLEANING AND SANITIZING SPRAY BOTTLE INSERTS
CREATE READY TO USE CLEANING AND SANITIZING SOLUTION
CREATE KITCHEN READY CLEANING AND SANITIZING SOLUTION
SPRAY BOTTLE CLEANING AND SANITIZING SLEEVES

ACTIVE INGREDIENTS:

Alkyl (60% C₁₄, 30% C₁₆, 5% C₁₈, 5% C₁₂)
dimethyl benzyl ammonium chloride..... 1.87%

Alkyl (68% C₁₂, 32% C₁₄)
dimethyl ethylbenzyl ammonium chloride1.87%

INERT INGREDIENTS..... 96.26%

TOTAL100.00%

**KEEP OUT OF REACH OF CHILDREN
WARNING**

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

Nordico Market Development, Inc.

226 E 54th Street, 7th Floor
New York, New York 10022

EPA Reg. No. 62401 - 7

EPA Est. No. 62401-NJ-001

NET CONTENTS: 24 Sleevelets 0.75" x 7" (6 ozs)(0.17 kg)

325

BACK PANEL-NUMBER 1

SPRAY BOTTLE CLEANING AND SANITIZING SLEEVES

These spray bottle sleeves are pretreated with cleaning and 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. When activated in water, as directed, 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. Just slip dip tube of sprayer assembly into a sleeve, extract sleeve from package and insert into 32 ounce spray bottle of water with up to 500 ppm hardness (CaCO_3), with sprayer assembly and seal cap, as directed. Shake 10 times to activate the 200 ppm sanitizing solution to be used on precleaned food contact surfaces, as directed. These pretreated sleeves create a formulation for cleaning and sanitizing hard non-porous surfaces in homes, schools, nursing homes, food service and food processing establishments, kitchens or related food preparation environments and non-medical areas of hospitals, retirement homes, and day care centers where sanitization is of prime importance in controlling cross contamination on treated surfaces.

DIRECTIONS FOR USE

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

Prepare a 200 ppm active quaternary sanitizing solution by slipping dip tube into a treated sleeve, extracting sleeve from package and placing sprayer assembly back into the spray bottle with 32 ounces of water with up to 500 ppm hardness (CaCO_3). Shake the filled and capped spray bottle 10 times or until the tinted sleeve turns white 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 into countertops, table tops, storage cabinets, refrigerators, appliances, stove tops, microwaves, food processing equipment, slicing machines, work tables, food preparation surfaces, cooking and eating utensils, dishware, sinks, sink tops, counters, drain boards, garbage cans, faucets, under sinks, pet areas, floors, telephones, and doorknobs.

Remove all gross food particles and soil from surfaces to be sanitized by a pre-flush, pre-soak or pre-scrape treatment. Clean surfaces thoroughly with this solution or a compatible cleaner.

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 60 seconds and allow surfaces to air dry. Sanitized surfaces do not have to be rinsed with water after use of the solution.

To clean or pre-clean hard surfaces:

Spray solution on hard surfaces and wipe dry. Repeat until surfaces are clean.

Refill Instructions:

Do not remove the sleeve from the spray bottle until the spray bottle is to be cleaned, rinsed and refilled. Dispose of the used sleeves in the trash. Do not reuse sleeves. Prepare a fresh container of solution as directed above.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution as prepared. (200 ppm active quaternary). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drainboard to air dry.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

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These are the label language/instructions which will appear on the empty bottle which is sold with each box of sleeves.

THE BOTTLE LABEL

HARD SURFACE CLEANING AND SANITIZING SOLUTION

(solution made from Nordico Food Contact SurfaceSanitizing Sleevelets Product)

When prepared and used as directed, this solution can be used on hard, non-porous surfaces: counters, sinks, drain boards, garbage cans, faucets, under sinks, pet areas, floors and telephones. It is specifically designed to be used on pre-cleaned food contact surfaces in kitchens or related food preparation environments.

This solution makes it easy to clean or pre-clean, hard non-porous surfaces on which food is routinely handled and prepared, since these surfaces do not require a rinse after the application of the solution.

- NOTE: - Use the bottle until empty.
- Do not add additional water.
- Do not reuse sleeves.
- This bottle should not be used with any other product.

Keep Out of Reach of Children

Read Directions and Precautionary Statements on Product Label

Directions for Use:

To clean or pre-clean hard surfaces:

Spray solution on hard surfaces and wipe dry. Repeat until surfaces are clean.

To treat hard surfaces:

Use on countertops, storage cabinets, refrigerators, appliances, sinks, under sinks, sink tops, faucets, garbage cans, pet areas, telephones and doorknobs.

Thoroughly spray surfaces with the sanitizing solution and leave wet for at least 60 seconds before wiping or allowing to air dry. Sanitized surfaces do not have to be rinsed with water after use of the solution.

To deodorize:

Spray on hard surfaces, as needed.

STORAGE AND DISPOSAL

Store solution in areas that are inaccessible to small children. Dispose of solution before cleaning and refilling the spray bottle. Dispose of used spray bottle in trash.

NET CONTENTS: 32 ounces

Nordico Market Development, Inc.

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