



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

October 29, 2020

Tony Heber
Agent
Best Sanitizers Inc.
P.O. Box 1360
Penn Valley, CA 95946

Subject: Notification per PRN 98-10 –Make part package opening optional text, correct typographical error
Product Name: ALPET D2 Sanitizing wipes
EPA Registration Number: 73232-2
Application Date: May 20, 2020
Decision Number: 563339

Dear Mr. Heber:

The Agency is in receipt of your Application for Pesticide Notification under Pesticide Registration Notice (PRN) 98-10 for the above referenced product. The Antimicrobials Division (AD) has conducted a review of this request for its applicability under PRN 98-10 and finds that the action requested falls within the scope of PRN 98-10.

The label submitted with the application has been stamped “Notification” and will be placed in our records.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

If you have any questions, you may contact Zebora Johnson at (703) 308-7080 or via email at johnson.zebora@epa.gov.

Sincerely,

A handwritten signature in blue ink, appearing to read "Joseph Varco".

for

Joseph Varco, Acting Product Manager 33
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

NOTIFICATION

73232-2

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

10/29/2020

ALPET D2 SURFACE SANITIZING WIPES



[SURFACE CLEANING AND SANITIZING WIPES FOR HARD, NON-POROUS FOOD CONTACT AND NON-FOOD CONTACT SURFACES]

[CLEANS AND SANITIZES HARD, NON-POROUS FOOD CONTACT AND NON-FOOD CONTACT SURFACES]

ACTIVE INGREDIENTS:

| | |
|--|-------------------|
| Isopropyl Alcohol | 58.6000 % |
| Octyl Decyl Dimethyl Ammonium Chloride | 0.0075 % |
| Didecyl Dimethyl Ammonium Chloride | 0.0045 % |
| Diocetyl Dimethyl Ammonium Chloride | 0.0030 % |
| OTHER INGREDIENTS: | 41.3850 % |
| TOTAL..... | 100.0000 % |

KEEP OUT OF REACH OF CHILDREN

WARNING

{Depending on container size/configuration, the following statements may appear on the final label} See side [-or-back] panel for first aid statements.

| FIRST AID | |
|---|---|
| If in eyes | <ul style="list-style-type: none"> • 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. |
| HOT LINE NUMBER | |
| Have the product container or label with you when calling a poison control center or doctor, or going for treatment. For non-emergency product information, contact 1-888-225-3267 between 8:00 A.M. and 4:30 P.M. Pacific Time. For 24/7 emergency response regarding this product, contact CHEMTREC at 1-800-424-9300 | |

Net Contents: {net contents to be inserted on product label}
{{insert number of wipes} [Heavy-Duty] [Medium Duty] [pre-moistened] wipes}
{{insert wipe dimensions}}

Manufactured [For:] By:
BEST SANITIZERS, INC.



P.O. BOX 1360
PENN VALLEY, CA 95946
[[phone] (888) 225-3267
E.P.A. Reg. No. 73232-2
E.P.A. Est. No. 073232-KY-001

Lot No. {to be inserted}

[Expiry Date]

¹ Non-food Contact Surfaces

² Food Contact Surfaces

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
WARNING

Causes substantial but temporary eye injury. Do not get in eyes or on clothing. Wear safety glasses. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse. **Not for personal cleansing.**

Physical or Chemical Hazards

Flammable: Keep away from heat and open flame.

DIRECTIONS FOR USE

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

Dispensing Directions: Unscrew lid [counter-clockwise] and remove. Remove seal from top of container. [Remove and discard center tube.] From center of towel roll, pull up wipe corner and feed through the center hole starting from the underside of the lid. Once wipe is exposed through the top of the lid, screw lid [clockwise] back onto the container. Pull wipes from container as needed and use immediately [after removal from container]. [Ensure the wipe is visibly wet (saturated) before use.]

{Alternate Dispensing Directions}

Dispensing Directions: Remove lid. Remove seal from top of container. From center of towel roll, pull up wipe corner and feed through the center hole starting from the underside of the lid. Once wipe is exposed through the top of the lid, pop lid back onto container. Pull wipes [from container] as needed and use immediately [after removal from container]. [Ensure the wipe is visibly wet (saturated) before use.]

CLEANING

Alpet D2 Surface Sanitizing Wipes [This product] are [is] recommended for use as a cleaner on hard non-porous food contact and non-food contact surfaces such as [conveyors, belts, driers, blanchers, roasters, ovens, refrigerators, freezers, chillers, hoppers, extruders, fillers, fill heads, mixers, blenders, [meat] [cheese] [deli] slicers, saws, snippers, choppers, dicers, grinders, huskers, peelers, presses, evaporators, pasteurizers, graders, sizing cups, labelers, packaging equipment, case packers, pipelines, bins, crates, containers, tubs, totes, carts, buggies, tanks, vats, walls, floors, doors, door handles, tables, counters tops, benches, chairs, drip pans, troughs, drains, racks, forklifts, tires, pallet jacks, pallets, timeclocks, hand hygiene dispensers, hard hats, aprons, gloves, boots, tools, tool boxes, knives, utensils, thermometers, control panels, proximity switches, thermostats, motors, pumps and scales]. Remove gross food particles and soil from the surface. Use this product to wipe the surface clean. Allow to dry. A water rinse after applying the product is permissible in wet environments if necessary to aid in the cleaning process.

SANITIZING HARD, NON-POROUS NON-FOOD CONTACT SURFACES

This product [Alpet D2 Surface Sanitizing Wipes] is [are] recommended as a [fast acting] sanitizer [sanitizing wipes] for use on hard, nonporous non-food contact surfaces such as [conveyors, floors, walls, doors, tables, chairs, benches, cabinets, troughs, carts, plastic baskets, forklifts, tires, pallet jacks, plastic pallets, telephones, plastic surfaces, glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces, labelers, case packers, pipelines, drip pans, troughs, drains, racks, timeclocks, hand hygiene dispensers, hard hats, plastic/vinyl aprons, control panels, proximity switches, thermostats, motors, pumps] and other related hard, non-porous surfaces. Pre-clean surfaces prior to sanitizing. This product may be used to pre-clean. To sanitize, use sufficient wipes to ensure surface is thoroughly wetted for at least 10 seconds. Allow surfaces to air dry. This product [Alpet D2 Surface Sanitizing Wipes] is [are] effective against *Staphylococcus aureus* [(ATCC 6538)] and *Klebsiella pneumoniae* [(ATCC 4352)].

¹ Non-food Contact Surfaces

² Food Contact Surfaces

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES:

This product [Alpet D2 Surface Sanitizing Wipes] is [are] recommended for use as a sanitizer for use on hard, non-porous food contact surfaces in food processing, dairy and food service [environments] [facilities]. Preclean surfaces prior to sanitizing. This product may be used to preclean. To sanitize, use sufficient wipes to ensure surface is thoroughly wetted for 60 seconds [1 minute]. Do not use this product to sanitize eating utensils, dishes, glassware, cookware, wood cutting boards and surfaces that are porous or areas that the wipe cannot reach or penetrate.

Apply to food processing, dairy and food service equipment [or robotics] including, but not limited to [sink tops, food trays, countertops, exteriors of refrigerated storage and freezers, refrigerated storage and freezers*, display equipment, conveyors, belts, driers, blanchers, roasters, ovens, chillers, hoppers, extruders, fillers, fill heads, mixers, blenders, [meat] [cheese] [deli] slicers, knives, saws, snippers, choppers, dicers, grinders, huskers, peelers, presses, evaporators, pasteurizers, graders, sizing cups, packaging equipment, bins, crates, containers, tubs, totes, carts, buggies, tanks, vats, thermometers, scales] and other hard non-porous food contact surfaces.

**Interior surfaces of refrigerated storage and freezers must be at room temperature prior to sanitizing [with this product].*

Alpet D2 Surface Sanitizing Wipes [This product][kills 99.999% of the following bacteria:] [is an effective sanitizer against] *Staphylococcus aureus* [(ATCC 6538)], *Escherichia coli* [(ATCC 11229)], *Salmonella enterica* {formerly *typhimurium*} [(ATCC 10708)], *Listeria monocytogenes* (ATCC 19111), on hard non-porous food contact surfaces. Treated surfaces must remain wet for 60 seconds [1 minute]. Allow to air dry.

{Storage and Disposal may or may not appear in a box on container label}

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Storage: Store only in original container in a cool, dry area inaccessible to children and away from flames, sparks or other sources of heat or ignition. If ignited, use dry chemical or CO₂ extinguisher.

Wipe Disposal: Do not reuse wipes. After use, dispose of used wipe immediately in trash. DO NOT FLUSH.

Container Disposal: Non-refillable container. Do not reuse or refill this container. Offer for recycling, if available, or discard in trash.

LIMITED WARRANTY AND DISCLAIMER

NOTICE: Best Sanitizers, Inc. warrants that this product conforms to the chemical description on the label and is reasonably fit for the purposes referred to in the Directions For Use. Buyer assumes all risks of use and handling which is a variance in any way with the directions herein. To the extent consistent with applicable law, Best Sanitizers, Inc. makes no other express or implied warranty of fitness or merchantability. To the extent consistent with applicable law, in no case shall Best Sanitizers, Inc. or the seller be liable for consequential, special or indirect damages resulting from the use or handling of this product. Best Sanitizers, Inc. and Seller offer this product and the Buyer and user accept it, subject to the foregoing **Limited Warranty and Disclaimer** which may be varied only by agreement in writing signed by a duly authorized representative of Best Sanitizers, Inc.

{Optional Pesticidal Claims}

Kills 99.9% of bacteria [-or- bacterial pathogens] on hard nonporous non-food contact surfaces [in 10 seconds]

Kills 99.999% of bacteria [-or- bacterial pathogens] on hard nonporous food contact surfaces [in 60 seconds]

Sanitizes food contact surfaces in 60 seconds

Sanitizes non-food contact surfaces in 10 seconds

Kills 99.9% of bacteria [-or- bacterial pathogens] in 10 seconds¹

Kills 99.999% of bacteria [-or- bacterial pathogens] in 60 seconds²

Ready to Use

¹ Non-food Contact Surfaces

² Food Contact Surfaces

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

Fast Acting¹

{Optional Marketing Claims}

Quick Drying

Highly Evaporative

Strong [Saturated] [Pre-saturated] [Pre-moistened] [Lint-less] Wipes

[Self-Closing] [Spring-loaded] Lid [Prevents] [Reduces] [Waste] [Drying] [Evaporation][prevents wipes from drying out][and reduces waste]

[For use in food processing plants, retail and food service establishments]

[Ideal for Water Sensitive] [Environments] [Areas] [Low Moisture Environments] [Equipment]

[No-Rinse] [Required] [On Food Contact Surfaces]

110 {or insert quantity} count

{Optional Statements}

[Note: [Isopropyl] Alcohol can affect/damage some wood stains, varnishes and sealants. Pre-test on a small, inconspicuous area before use. Do not use if finish is affected]

{Optional Graphics}



[NSF logo (black)]



or [NSF logo (blue)]



and [Kosher / Pareve symbol]



Halal Symbol



DO NOT FLUSH

{Depending on configuration, labeling may contain one of the following part numbers:}

REORDER: SSW0001 (90ct)

REORDER: SSW0002 (160ct)

¹ Non-food Contact Surfaces

² Food Contact Surfaces

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

NOTIFICATION

73232-2

The applicant has certified that no changes, other than those reported to the Agency have been made to the labeling. The Agency acknowledges this notification by letter dated:

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[SURFACE CLEANING AND SANITIZING WIPES FOR HARD, NON-POROUS FOOD CONTACT AND NON-FOOD CONTACT SURFACES]

[CLEANS AND SANITIZES HARD, NON-POROUS FOOD CONTACT AND NON-FOOD CONTACT SURFACES]

ACTIVE INGREDIENTS:

| | |
|--|-------------------|
| Isopropyl Alcohol | 58.6000 % |
| Octyl Decyl Dimethyl Ammonium Chloride | 0.0075 % |
| Didecyl Dimethyl Ammonium Chloride | 0.0045 % |
| Diocetyl Dimethyl Ammonium Chloride | 0.0030 % |
| OTHER INGREDIENTS: | 41.3850 % |
| TOTAL..... | 100.0000 % |

KEEP OUT OF REACH OF CHILDREN

WARNING

{Depending on container size/configuration, the following statements may appear on the final label} See side [-or-back] panel for first aid statements.

| FIRST AID | |
|---|---|
| If in eyes | <ul style="list-style-type: none"> • 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. |
| HOT LINE NUMBER | |
| Have the product container or label with you when calling a poison control center or doctor, or going for treatment. For non-emergency product information, contact 1-888-225-3267 between 8:00 A.M. and 4:30 P.M. Pacific Time. For 24/7 emergency response regarding this product, contact CHEMTREC at 1-800-424-9300 | |

Net Contents: {net contents to be inserted on product label}
{{insert number of wipes} [Heavy-Duty] [Medium Duty] [pre-moistened] wipes}
{{insert wipe dimensions}}

Manufactured [For:] By:
BEST SANITIZERS, INC.



P.O. BOX 1360
PENN VALLEY, CA 95946
[[phone] (888) 225-3267
E.P.A. Reg. No. 73232-2
E.P.A. Est. No. 073232-KY-001

Lot No. {to be inserted} [Expiry Date]

¹ Non-food Contact Surfaces

² Food Contact Surfaces

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PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
WARNING

Causes substantial but temporary eye injury. Do not get in eyes or on clothing. Wear safety glasses. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse. **Not for personal cleansing.**

Physical or Chemical Hazards

Flammable: Keep away from heat and open flame.

DIRECTIONS FOR USE

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

Dispensing Directions: Unscrew lid [counter-clockwise] and remove. Remove seal from top of container. [Remove and discard center tube.] From center of towel roll, pull up wipe corner and feed through the center hole starting from the underside of the lid. Once wipe is exposed through the top of the lid, screw lid [clockwise] back onto the container. Pull wipes from container as needed and use immediately [after removal from container]. [Ensure the wipe is visibly wet (saturated) before use.]

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CLEANING

Alpet D2 Surface Sanitizing Wipes [This product] are [is] recommended for use as a cleaner on hard non-porous food contact and non-food contact surfaces such as [conveyors, belts, driers, blanchers, roasters, ovens, refrigerators, freezers, chillers, hoppers, extruders, fillers, fill heads, mixers, blenders, [meat] [cheese] [deli] slicers, saws, snippers, choppers, dicers, grinders, huskers, peelers, presses, evaporators, pasteurizers, graders, sizing cups, labelers, packaging equipment, case packers, pipelines, bins, crates, containers, tubs, totes, carts, buggies, tanks, vats, walls, floors, doors, door handles, tables, counters tops, benches, chairs, drip pans, troughs, drains, racks, forklifts, tires, pallet jacks, pallets, timeclocks, hand hygiene dispensers, hard hats, aprons, gloves, boots, tools, tool boxes, knives, utensils, thermometers, control panels, proximity switches, thermostats, motors, pumps and scales]. Remove gross food particles and soil from the surface. Use this product to wipe the surface clean. Allow to dry. A water rinse after applying the product is permissible in wet environments if necessary to aid in the cleaning process.

SANITIZING HARD, NON-POROUS NON-FOOD CONTACT SURFACES

This product [Alpet D2 Surface Sanitizing Wipes] is [are] recommended as a [fast acting] sanitizer [sanitizing wipes] for use on hard, nonporous non-food contact surfaces such as [conveyors, floors, walls, doors, tables, chairs, benches, cabinets, troughs, carts, plastic baskets, forklifts, tires, pallet jacks, plastic pallets, telephones, plastic surfaces, glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces, labelers, case packers, pipelines, drip pans, troughs, drains, racks, timeclocks, hand hygiene dispensers, hard hats, plastic/vinyl aprons, control panels, proximity switches, thermostats, motors, pumps] and other related hard, non-porous surfaces. Pre-clean surfaces prior to sanitizing. This product may be used to pre-clean. To sanitize, use sufficient wipes to ensure surface is thoroughly wetted for at least 10 seconds. Allow surfaces to air dry. This product [Alpet D2 Surface Sanitizing Wipes] is [are] effective against *Staphylococcus aureus* [(ATCC 6538)] and *Klebsiella pneumoniae* [(ATCC 4352)].

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² Food Contact Surfaces

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SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES:

This product [Alpet D2 Surface Sanitizing Wipes] is [are] recommended for use as a sanitizer for use on hard, non-porous food contact surfaces in food processing, dairy and food service [environments] [facilities]. Preclean surfaces prior to sanitizing. This product may be used to preclean. To sanitize, use sufficient wipes to ensure surface is thoroughly wetted for 60 seconds [1 minute]. Do not use this product to sanitize eating utensils, dishes, glassware, cookware, wood cutting boards and surfaces that are porous or areas that the wipe cannot reach or penetrate.

Apply to food processing, dairy and food service equipment [or robotics] including, but not limited to [sink tops, food trays, countertops, exteriors of refrigerated storage and freezers, refrigerated storage and freezers*, display equipment, conveyors, belts, driers, blanchers, roasters, ovens, chillers, hoppers, extruders, fillers, fill heads, mixers, blenders, [meat] [cheese] [deli] slicers, knives, saws, snippers, choppers, dicers, grinders, huskers, peelers, presses, evaporators, pasteurizers, graders, sizing cups, packaging equipment, bins, crates, containers, tubs, totes, carts, buggies, tanks, vats, thermometers, scales] and other hard non-porous food contact surfaces.

**Interior surfaces of refrigerated storage and freezers must be at room temperature prior to sanitizing [with this product].*

Alpet D2 Surface Sanitizing Wipes [This product][kills 99.999% of the following bacteria:] [is an effective sanitizer against] *Staphylococcus aureus* [(ATCC 6538)], *Escherichia coli* [(ATCC 11229)], *Salmonella enterica* {formerly *typhimurium*} [(ATCC 10708)], *Listeria monocytogenes* (ATCC 19111), on hard non-porous food contact surfaces. Treated surfaces must remain wet for 60 seconds [1 minute]. Allow to air dry.

{Storage and Disposal may or may not appear in a box on container label}

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Storage: Store only in original container in a cool, dry area inaccessible to children and away from flames, sparks or other sources of heat or ignition. If ignited, use dry chemical or CO₂ extinguisher.

Wipe Disposal: Do not reuse wipes. After use, dispose of used wipe immediately in trash. DO NOT FLUSH.

Container Disposal: Non-refillable container. Do not reuse or refill this container. Offer for recycling, if available, or discard in trash.

LIMITED WARRANTY AND DISCLAIMER

NOTICE: Best Sanitizers, Inc. warrants that this product conforms to the chemical description on the label and is reasonably fit for the purposes referred to in the Directions For Use. Buyer assumes all risks of use and handling which is a variance in any way with the directions herein. To the extent consistent with applicable law, Best Sanitizers, Inc. makes no other express or implied warranty of fitness or merchantability. To the extent consistent with applicable law, in no case shall Best Sanitizers, Inc. or the seller be liable for consequential, special or indirect damages resulting from the use or handling of this product. Best Sanitizers, Inc. and Seller offer this product and the Buyer and user accept it, subject to the foregoing **Limited Warranty and Disclaimer** which may be varied only by agreement in writing signed by a duly authorized representative of Best Sanitizers, Inc.

{Optional Pesticidal Claims}

Kills 99.9% of bacteria [-or- bacterial pathogens] on hard nonporous non-food contact surfaces [in 10 seconds]

Kills 99.999% of bacteria [-or- bacterial pathogens] on hard nonporous food contact surfaces [in 60 seconds]

Sanitizes food contact surfaces in 60 seconds

Sanitizes non-food contact surfaces in 10 seconds

Kills 99.9% of bacteria [-or- bacterial pathogens] in 10 seconds¹

Kills 99.999% of bacteria [-or- bacterial pathogens] in 60 seconds²

Ready to Use

¹ Non-food Contact Surfaces

² Food Contact Surfaces

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

Fast Acting¹

{Optional Marketing Claims}

Quick Drying

Highly Evaporative

Strong [Saturated] [Pre-saturated] [Pre-moistened] [Lint-less] Wipes

[Self-Closing] [Spring-loaded] Lid [Prevents] [Reduces] [Waste] [Drying] [Evaporation][prevents wipes from drying out][and reduces waste]

[For use in food processing plants, retail and food service establishments]

[Ideal for Water Sensitive] [Environments] [Areas] [Low Moisture Environments] [Equipment]

[No-Rinse] [Required] [On Food Contact Surfaces]

110 {or insert quantity} count

{Optional Statements}

[Note: [Isopropyl] Alcohol can affect/damage some wood stains, varnishes and sealants. Pre-test on a small, inconspicuous area before use. Do not use if finish is affected]

{Optional Graphics}



[NSF logo (black)]



or [NSF logo (blue)]



and [Kosher / Pareve symbol]



Halal Symbol



DO NOT FLUSH

{Depending on configuration, labeling may contain one of the following part numbers:}

REORDER: SSW0001 (90ct)

REORDER: SSW0002 (160ct)

¹ Non-food Contact Surfaces

² Food Contact Surfaces