67619-14

12/30/2005 UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

December 30, 2005

J. Evelyn Lawson The Clorox Company c/o PS&RC P.O. Box 493 Pleasanton, CA 94566-0803

Lime Subject: EPA Registration No. 67619-14 Application Date: December 1, 2005 Receipt Date: December 2, 2005

Dear Ms. Lawson:

This acknowledges receipt of your notification, submitted under the provision of PR Notice 98-10, FIFRA section 3(c)9.

Proposed Notification

addition of non-mandatory marketing text

General Comments

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

The notification application is acceptable and a copy has been inserted in your file for future reference.

Should you have any questions or comments concerning this letter, please contact me at (703) 308-6345.

Sincerely,

Wanda Y. Henson Product Reviewer (32) Regulatory Management Branch II Antimicrobials Division (7510C)

				CONCURRENC			<u>, , , , , , , , , , , , , , , , , , , </u>	
MBOL	7510C	7510C	· .					
RNAME	E. Brog	Henson	**************		*****			
37E	12/20/05	12-30-05		************		· · · · · · · · · · · · · · · · · · ·		· · · · · · · · · · · · · · · · · · ·

PA Form 1320-1A (1/90)

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		United States		Regist	ration	OPP Identifie	r Number		
Environmental Protection Weshington, DC 2046			on Agency 🔄 Amena		4		79		
		Applicatio	n for Pesticide - S	ection I					
1. Company/Product Number 67619-14			2. EPA Product Manager Emily Mitchell			3. Proposed Classification			
4. Company/Product (N Lime	ame)	· · · · · · · · · · · · · · · · · · ·	PM# 32	PM#					
5. Name and Address o	Applicant (Include ZIP)	Code)	6. Expedited F	6. Expedited Reveiw. In accordance with FIFRA Section 3(c)(3)					
Clorox Professional Products Company c/o PS&RC P. O. Box 493 Pleasanton, CA 94566-0803			(b)(i), my product is similar or identical in composition and labeling to: EPA Reg. No						
Check i	f this is a new address	·	Product Nam	e					
			Section - II		<u> </u>				
Amendment - Explain below. Resubmission in response to Agency letter dated Notification - Explain below.			Agency Me To	Final printed labels in repsonse to Agency letter dated					
Notification - Ex				Other - Explain below.					
			th the terms of PR Notice 98- der sections 12 and 14 of FIF Section - III		46, this produ				
1. Material This Product	Will Be Packaged In:					·····			
Child-Resistant Packaging						Container			
Yes No If "Yes" No. per			Ves No			Metal Plastic Glass Paper			
									wrtification mus
be submitted				·					
3. Location of Nat Conti	ł	4. Size(s) Reta	ail Container	5. Location of L	abel Directio	on s			
	Container		aph O	5. Location of L	abel Directio	ns			
3. Location of Net Control	Container		aph O		abel Directic	ons			
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3. Location of Nat Contro Label [Conteiner	Lithogr Paper of Stencilo for identification Certificat	eph Jued ed Section - IV of individual to be contact Title Senior Regulatory Info	ther	process this Telephone (925) 425 con.pleta.	eµplication.) 9 Ho: (Include A	ation		
3. Location of Nat Contro Label [Conteiner	Certificat or this form and a bor misleading state	aph Jued ed Section - IV of individual to be contactor Title Senior Regulatory Info tion all attachments thereto are	ther	process this Telephone (925) 425 con.pleta.	Buplication.) 9 No: (Include A 1-6842 6. Date Applic Received	ation		
3. Location of Nat Contro Label 6. Manner in Which Lab 1. Contact Point (Comp Name J. Evelyn Lawsor I certify that the s I acknowledge the both under applic 2. Signature J. Evely,	Conteiner	Certificat or this form and a br misleading state	aph plued ed Section - IV of individual to be contactor Title Senior Regulatory Info ion all attachments thereto are t ement may be punishable b	ther	process this Telephone (925) 425 con.pleta.	Buplication.) 9 No: (Include A 1-6842 6. Date Applic Received	ation		

EPA Form 8570-1 (Rev. 3-94) Previous editions are obsolete.

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Note: *Bold, Italicized text is information for the reader and is not part of the label.* [Bracketed information is optional text.] <u>Underlined text is new.</u> Strike-through (lost) means removed.

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[Peel here to remove label] E EPA Reg. No. 67619-14, EPA Est. No._ [See actual EPA Est. No. [in code] above -or- below)] Mid. for & © 2004 Clorox Professional Products Company, Oakland, CA 94612. Made in U.S.A. Net Contents: ____ Clorox is a registered trademark of The Clorox Company. U.S. Patents pending. R0654-4.1

R0654041 F master 11/29/05 11:44 AM Page 2 .

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4/-

Active Ingredient: Sodium Hypochlorite	KEEP OUT OF REACH OF CHILDREN CAUTION
(Available chlorine0.009%) Contains no phosphorus	[For further information] [Questions?] [Comments] [call]: For MSDS information, please go to: www.cloroxprofessional.com.
STORAGE AND DISPOSAL: [Store this product in a cool place.] Keep out of direct sunlight. Do not free for recycling. If recycling is not available, discard container in trashor- Re	ze. Do not reuse empty container, -or- Refill only with this product. Offer empty container ecycle bottle or dispose in trash.
	ECTIONS FOR USE his product in a manner inconsistent with its labeling.
To refill (spray bottles):	
	IUse] v cap on refill and atents directly into ottle. Iteration I
	SANITIZATION:
To sanitize non-food contact surfaces:] Spray [To kill 99.9% of bacteria on [all] non-food surfaces -or- sanitize [all] no surfaces.] Spray [this product] on surface [until thoroughly wet]. Let stand minute/60 seconds. [If desired,] wipe with paper towel or clean dish towel. [/ ho rinsing necessary.] For heavily soiled surfaces, [a] precleaning [st required. Organisms (list 1): * Escherichia coli [E. coli], Klebsiella pneumoniae, Prot Streptococcus pneumoniae [Strep]	d for 1 wet] [with a sponge or towel]. Let stand for 1 minute/60 seconds. [If desired,] wipe Air dry, [away excess] with paper towel or clean dish towel. [Air dry, no rinsing necessary.]
To sanilize food contact surfaces:] Spray To kill 99.9% of bacteria on [all] surfaces -or- sanitize [all] surfaces.] Spra roduct] on surface [until thoroughly wet]. Let stand for 2 minutes. [If de wipe with paper towel or clean dish towel. [Air dry, no rinsing necessary.] For heavily soiled surfaces, [a] precleaning [step] is required.	Soak [To kill 99.9% of bacteria on [all] surfaces -or- sanitize [all] surfaces.] Pour -or- ty [this pread -or- Apply [this product] on surface [until thoroughly wet] [with a sponge isired,] or towel]. Let stand for 2 minutes. [If desired,] wipe [away excess] with paper towel or clean dish towel. [Air dry, no rinsing necessary.] For heavily soiled surfaces, [a] precleaning [step] is required.
Organisms (IIst 2): •, † Escherichia coli [E. coli], Salmonella typhi [Salmon	ella]
To [prevent] [stop] [control] odors caused by bacteria [in your] sponge[s].	SPONGES:
o (bisaasii) [2000] (counoi) ooora canzea na nacrena fin anni abouñe[2].	
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Note: Sold, italicized text is information for the reader and is not part of the label. [Bracketed information is optional text.] Underlined text is new. Strike-through (text) means removed. EPA Reg. No. 67619-14 Lime Page 3 of 5

GENERAL CLAIMS:

- . A [gentle] [mild] way to sanitize
- · A [smarter] way to wipe up!
- . A new technology that is (gentle) [mild] enough to use around your family...on the surfaces they touch the most
- · A revolutionary, pH-balanced [neutralized] bleach
- All purpose [antibacterial] kitchen [cleaner] [mist] [spray] [sanitizer]
- Antibacterial [daily] kitchen [cleaner] [mist] [sanitizer] [spray]
- Antibacterial produce [rinse] [soak] [wash]
- · Bleach that can be used anywhere
- . Can be used as a produce [rinse] [soak] [wash]
- Check [out] [our website at] www.clorox.com [for more information]
- . [Clean] [light] [airy] [mild] [fresh] (bleach) fragrance -or- scent
- Clear formula
- . [Clorox®] anywhere bleach
- · Color safe
- . [Color safe] will not whiten or bleach [surfaces] [or] [clothes]
- · Contains bleach at a low concentration
- · Contains no (abrasives) [or] [harsh acids]
- · Contains no (artificial) [fragrances] [or] [dyes]
- · (Contains) no (harsh) (harmful) (lingering) (cleaning) chemicals
- . [Controls] [prevents] [stops] the growth of odor-causing bacteria in sponges,
- foodservice raos, foodservice wipers
- [Daily] [everyday] [light-duty] kitchen [cleaner] [mist] [sanitizer] [spray]
- . Delivers the trusted power of Clorox®
- Deodorizes sponges
- · Designed to meet the needs of foodservice operators
- . [Easy] [quick] [convenient] to use
- . [Easy] [quick] [convenient] way to sanitize with Clorox® Bleach
- . [Economy] [institutional] [refill] [value] size -or- pack
- [Economy] [value] refill
- · Eliminates buckets and rags for sanitizing
- · Eliminates labor required to mix solution
- Eliminates potential for mixing errors
- · Eliminates the need to test ppm level
- Fiber safe
- · Food [contact] [surface] [service] sanitizer
- . For [daily] [everyday] [gentle] [light-duty] [kitchen] cleaning -or- wiping
- . For [daily] [everyday] use
- . For a cleaner, fresher [bathroom] [kitchen] [home] [house] [workplace] [foodservice operation] [restaurant] [daycare facilities]
- . For sanitizing [food service] dining tables
- . For use on both white and colored hard surfaces
- . [Gentle] [mild] enough to use all around the [kitchen] [home] [house]
- [workplace] [foodservice operation] [restaurant] [daycare facilities]
- . [Gentle] [mild] enough to use around [children] [kids] [babies] [your family] [food] [pets] [dogs] [cats]
- . [Gentle] [mild] enough to use on all kitchen surfaces
- . [Gentle] [mild] enough to use without gloves
- . [Gently] [lightly] cleans
- · Great for [daycare] [lavatory] [restaurant] [office] [school] use!
- Great for foodservice settings
- . Great for [ail around] [the] [house] [home] [kitchen] [workplace]. [foodservice operation] [restaurant] [daycare facilities]

- - . Has a [clean] [light] [airy] [mild] [fresh] [bleach] fragrance -or- scent
 - . [It] breaks down into saline solution
 - . It's from Clorox®, so you know you can trust it
 - · Just as [gentle] [mild] as [dish soap] [and] [water]
 - Just spray [and] [wipe] [walk away] [no rinsing -or- wiping [is] necessary]
 - Kitchen solution[s] [cleaner] [mist] [sanitizer] [spray]
 - · Latest in bleach technology
 - . Leaves a [clean] [light] [mild] [fresh] [bleach] fragrance -or- scent
 - . Leaves a streak-free shine
 - + Leaves no [harmful] (chemical] residue
 - · Leaves surfaces shiny
 - . Leaves your (kitchen) [home] [house] [workplace] [foodservice operation] [restaurant] [daycare facilities] smelling clean
 - Leaves your kitchen [clean] [and] [hygienic]
 - Makes your job easier
 - Mama's got the magic of Clorox®
 - . No [harsh fumes] [accidental whitening] [or] [skin irritation]
 - No measuring
 - No mixing
 - No rinsing [necessary]
 - Non-abrasive formula
 - · Not dangerous around food
 - One step cleaning and sanitizing
 - Patent pending formulation
 - Perfect size for (bathrooms) [kitchens]
 - · Perfect size for use all around the house
 - Proper dilution every time
 - · Quick -or- easy -or- fast -or- convenient -or- versatile
 - · Ready-to-use -or- RTU
 - · Safe for surfaces that water won't harm
 - . [Safe] [gentle] [mild] [enough] to use on any washable surface including
 - (list any surface from list 3 or 4)
 - Sanitize without rinsing
 - . The easy way to sanitize food service operations [dining areas, countertops, checkouts]

• [Worry free] [color-safe] bleach spray [that you can use all around the house]!

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- . The simple solution for a clean[er] home
- The simple solution for foodservice operations
- . The [trusted] smell of clean
- Try me
- . Use as part of a HACCP Food Safety program
- · Use (daily) (every day)

Works quickly

- Use for a [fresh] [clean] kitchen
- Use for a clean[er] [kitchen] [home] [environment] [place]
- . [Use] for touch-up [kitchen] cleaning -or- wiping
- . [Use] for quick clean-ups
- [Use] for wiping [bathroom] [kitchen] counters
- . Use throughout the [kitchen] [home] [house] [workplace] [foodservice operation] [restaurant] [daycare facilities] With a [light] touch -or- hint of [bleach] [fragrance]

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SANITIZING CLAIMS: . A[n] [quick] [and] easy way to [kill] [eliminate] [destroy] [remove] 99.9% of . [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria on: (list any surface bacteria in your [bathroom] [home] [house] [kitchen] [workplace] from list 3 or 4) [foodservice operation] [restaurant] [daycare facility] • [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria [on hard, nonporous Antibacterial surfaces][: (list any surface from list 3 or 4)] · Can help reduce the risk of cross-contamination • [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria on hard, nonporous . Can reduce the spread of illness-causing (kitchen) bacteria (on hard, nonporous surfaces: (list any organism from list 1 or 2) [Kills] [eliminates] [destroys] (removes] 99.9% of bacteria on hard, nonporous surfaces · Eliminates food odors like garlic and onion left behind on kitchen surfaces after surfaces' cooking [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria on hard, nonporous · Eliminates odors caused by bacteria surfaces [all] around the [bathroom] [kitchen] [home] [house] [workplace] · Food [contact] [preparation] surface sanitizer [foodservice operation] [restaurant] [daycare facility] · Food serving area sanitizer . [Kills] [eliminates] [destroys] (removes] 99.9% of bacteria that [antibacterial] . [Gently] [lightly] cleans and [kills] [eliminates] [destroys] [removes] 99.9% of dish soap leaves behind [kitchen] bacteria [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria that [antibacterial] . [Gently] [lightly] cleans and removes 99.9% of [kitchen] bacteria dish soap can spread around . Kills 99.9% of bacteria (Salmonella typhi and E. coli) [on] [food contact [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria* surfaces] [food preparation surfaces] [food serving areas] Salmonella, Strep, Staph and E. coli • [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria, including E. coli and - Kills 99.9% of bacteria in 2 minutes . Kills 99.9% of bacteria like Salmonella typhi and E. coli [on] [food contact Salmonella, that dish soap leaves behind surfaces] [food preparation surfaces] [food serving areas] • [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria, including E. coli and Kills 99.9% of bacteria (on food contact surfaces -and/or- food preparation Salmonelia, that [antibacterial] dish soap leaves behind • [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria, including E. coli and surfaces -and/or- food serving areas[†]] Salmonella, that antibacterial dish soap can spread around Kills 99.9% of bacteria that can cause foodborne illnesses† [food poisoning] . [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria: (list any organism Kills 99.9% of household bacteria from list 1 or 2) - Kills 99.9% of the bacteria commonly found in kitchens and bathrooms [Kills] [eliminates] [destroys] [removes] 99.9% of common household bacteria Kills 99.9% of the bacteria you can't see · Kills odor causing bacteria . [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria [all] around your · Leaves household surfaces sanitized [bathroom] [kitchen] [home] [house] [workplace] [foodservice operation] · Reduces [allergens] [dust mite matter] [pet dander] [restaurant] (daycare facility] Sanitizes . [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria all around your Sanitizes food [contact] [preparation] surfaces [without rinsing] kitchen: (list any organism from list 1 or 2) Sanitizes food serving areas (without rinsing) [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria, including E. coli and · Specially designed to be gentle on: (list any surface from list 4) Salmonella, without leaving a harmful chemical residue . While it's tough on bacteria, the solution is gentle to both hands and surfaces [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria [(like Salmonella, Strep, Staph and E. coli)] . [Kills] [eliminates] [destroys] [removes] 99.9% of bacteria on commonly touched surfaces that can be transfer points for bacteria [such as doorknobs, telephones, keyboards, and light switches] *Escherichia coli [E. coli], Klebsiella pneumoniae, Proteus mirabilis, Salmonella choleraesuis [Salmonella], Salmonella typhi [Salmonella], Staphylococcus aureus [Staph], Streptococcus pneumoniae [Strep] [†]Salmonella typhi and Escherichia coli [E. coli] R0654-4.1

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USE SITES (List 3): Around Toilet Areas Oishwashers • Kid's (Children's) Playroom (Toys) Restrooms Around Toilets Door Handles . [Salad Bar] Sneeze Guards [Kitchen] Appliances Automobiles Doorknobs . [Kitchen] [Bathroom] Sinks Shower [Faucets] [Doors] [Handles] · Baby Bottlest Doors Kitchen [Counter] tops [Fixtures] [Walls] [Floors] Sink [Faucets] [Fixtures] [Handles] · Baby Toys · Drainboards • [Kitchen] [dining room] Tables · Back of House Operations Snack Counters Drvers Kitchen Surfaces • [Empty] Clothes Hampers Soap Dispensers . [Bath]tubs Kitchen Tools · Bathroom [Counter] tops [Empty] Garbage Cans (Bins) Knives† Storage Areas Bathroom [Surfaces] Faucets • Laundry Rooms Stove Tops Stroller [Handles] [Trays] · Beverage Bars • Floors Light Switches Telephones Blinds · Food Casest Litter Box · Food Contact Surfacest Thermos · Boat Interiors Lunch Boxest Toasters Booster Chairs Food Preparation (Processing) Lunch Pails† · Breast Pump Partst Surfacest Medicine Droppert • Toilet (Flushing) Handles -or- Seats Breast Pumps[†] • Food Preparation [Surfacest] [Areast] -or- Exterior Surfaces Outdoor[s] [Areas] · Food Serving Areas Cabinet Handles Oven Doors Tongs • Towel [Tissue] Dispensers · Food Trayst Cabinets Ovens · Can Openers Freezers Pacifierst Under Sinks • Front of House Operations Plastic Patio Furniture • Urinals Cars . Children's [Kids'] [Wading] Pool • Grills Pet Bowist [Areas] Vanities Children's [Kids'] Table • Grocery Carts Pet Feeding Dishes[†] · Vanity Tables • [Grocery] Checkout Areas • [Vinyl] Shower Curtains · [Computer] Keyboards · Piano Keys Counter(s) -or- Countertop(s) Handrails Plastic Cutting Boards[†] Walls · Cupboards · High Chair Trayst · Playpens Washing Machines High Chairst . Dairy Cases · Potty-Chair[s] [Seats] Windowsills • [Inside] Dishwasher[s] [Interiors] Range Hoods . [Diaper] Changing Tables • [Inside] Freezer[s] [Interiors] † Escherichia coli, Salmonella typhi Diaper Pails Range Tops - Dining Room Tables . [Inside] Microwave[s] [Interiors] Recycling Bins Dish Racks • [Inside] Refrigerator[s] [Interiors] Refrigerators . USE SURFACES (List 4): • Ceramic Tile Glass Metal Tile • Granite • Plastic • Vinyl Chrome Corian • Linoleum • Porcelain • Wood Marble Statnless Steel Formica

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