

67619-14

06/12/2009

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



Office of Pesticide Programs

JUN 12 2009

FILE COPY

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

Subject: Lime
EPA Registration No. 67619-14
Application Date: May 19, 2009
Receipt Date: May 20, 2009

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:

- Revision of Storage and Disposal Statement per PR Notice 2007-4

General Comments:

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

The notification 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 (7510P)



United States
Environmental Protection Agency
Washington, DC 20460

Registration
 Amendment
 Other

OPP Identifier Number
EL0185

Application for Pesticide - Section I

1. Company/Product Number 67619-14	2. EPA Product Manager Emily Mitchell	3. Proposed Classification <input type="checkbox"/> None <input type="checkbox"/> Restricted
4. Company/Product (Name) Lime	PM# 32	
5. Name and Address of Applicant (Include ZIP Code) Clorox Professional Products Company c/o PS&RC; P. O. Box 493 Pleasanton, CA 94566-0803 <input type="checkbox"/> 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

<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.)
Notification of label change per PR Notice 2007-4 and non mandatory text. This notification is consistent with the guidance in PR Notice 2007-4 and the requirements of EPA's regulations at 40 CFR §§ 156.10, 156.140, 156.144, 156.146, and 156.156. No other changes have been made to the labeling. I understand that it is a violation of 18 U.S.C. § 1001 to willfully make any false statement to EPA. I further understand that if the amended label is not consistent with the requirements of 40 CFR §§ 156.10, 156.140, 156.144, 156.146, and 156.156, this product may be in violation of FIFRA and I may be subject to enforcement action and penalties under §§ 12 and 14 of FIFRA. We submit revised labeling.

Section - III

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

Section - IV

1. Contact Point (Complete items directly below for identification of individual to be contacted, if necessary, to process this application.)		
Name J. Evelyn Lawson	Title Senior Regulatory Information Scientist	Telephone No. (Include Area Code) (925) 425-6842
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 (Stamped)
2. Signature <i>J. Evelyn Lawson</i>	3. Title Senior Regulatory Information Scientist	
4. Typed Name J. Evelyn Lawson	5. Date May 19, 2009	

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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.] Underlined text is new. Strike-through (~~text~~) means removed.

<p>Active Ingredient: Sodium Hypochlorite 0.0095% Other Ingredients: 99.9905% Total: 100.0000% (Available chlorine.....0.009%) Contains no phosphorus</p>	<p>KEEP OUT OF REACH OF CHILDREN CAUTION</p> <p>[For further information] [Questions?] [Comments] [call]: _____ For MSDS information, please go to: www.cloroxprofessional.com.</p>
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STORAGE AND DISPOSAL:
[Store this product in a cool place.] Keep out of direct sunlight. Do not freeze. Nonrefillable container. Do not reuse or refill this container. -or- Refill only with this product. Do not reuse or refill except as described in the directions for use. [Triple rinse promptly, then] Offer for recycling if available, or place in trash collection.

DIRECTIONS FOR USE
It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

To refill [spray bottles]:

<p>[Remove] 1. Remove trigger sprayer -or- cap from empty bottle.</p>	<p>[Pour] 2. Unscrew cap on refill and pour contents directly into empty bottle.</p>	<p>[Use] 3. Replace trigger sprayer and use as you normally would -or- unscrew cap and transfer your trigger to this bottle.</p>
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SANITIZATION:

[To sanitize non-food contact surfaces:]

<p>Spray [To kill 99.9% of bacteria on [all] non-food surfaces -or- sanitize [all] non-food surfaces.] Spray [this product] on surface [until thoroughly wet]. Let stand for 1 minute/60 seconds. [If desired,] wipe with paper towel or clean dish towel. [Air dry, no rinsing necessary.] For heavily soiled surfaces, [a] precleaning [step] is required.</p> <p>Organisms (list 1): * Escherichia coli [E. coli], Klebsiella pneumoniae, Proteus mirabilis, Salmonella choleraesuis [Salmonella], Staphylococcus aureus [Staph], Streptococcus pneumoniae [Strep]</p>	<p>Soak [To kill 99.9% of bacteria on [all] non-food surfaces -or- sanitize [all] non-food surfaces.] Pour -or- Spread -or- Apply this product on a surface [until thoroughly wet] [with a sponge or towel]. Let stand for 1 minute/60 seconds. [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.</p>
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[To sanitize food contact surfaces:]

<p>Spray [To kill 99.9% of bacteria on [all] surfaces -or- sanitize [all] surfaces.] Spray [this product] on surface [until thoroughly wet]. Let stand for 2 minutes. [If desired,] wipe with paper towel or clean dish towel. [Air dry, no rinsing necessary.] For heavily soiled surfaces, [a] precleaning [step] is required.</p> <p>Organisms (list 2): *, † Escherichia coli [E. coli], Salmonella typhi [Salmonella]</p>	<p>Soak [To kill 99.9% of bacteria on [all] surfaces -or- sanitize [all] surfaces.] Pour -or- Spread -or- Apply [this product] on surface [until thoroughly wet] [with a sponge 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.</p>
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SPONGES:

To [prevent] [stop] [control] odors caused by bacteria [in your] sponge[s], spray sponge [with this product] until saturated and let stand 5 minutes.

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Note: **Bold, italicized text is information for the reader and is not part of the label.**
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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 rags, 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 [all 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]
- 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]
- 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]
- Works quickly
- [Worry free] [color-safe] bleach spray [that you can use all around the house!]

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SANITIZING CLAIMS:

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

*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]

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USE SITES (List 3):

- | | | | |
|--|---|--|--|
| <ul style="list-style-type: none"> • Around Toilet Areas • Around Toilets • Automobiles • Baby Bottles† • Baby Toys • Back of House Operations • [Bath]tubs • Bathroom [Counter] tops • Bathroom [Surfaces] • Beverage Bars • Blinds • Boat Interiors • Booster Chairs • Breast Pump Parts† • Cabinet Handles • Cabinets • Can Openers • Cars • Children's [Kids'] [Wading] Pool • Children's [Kids'] Table • [Computer] Keyboards • Counter(s) -or- Countertop(s) • Cupboards • Dairy Cases • [Diaper] Changing Tables • Diaper Pails • Dining Room Tables • Dish Racks | <ul style="list-style-type: none"> • Dishwashers • Door Handles† • Doorknobs • Doors • Drainboards • Dryers • [Empty] Clothes Hampers • [Empty] Garbage Cans [Bins] • Faucets • Floors • Food Cases† • Food Contact Surfaces† • Food Preparation [Processing] Surfaces† • Food Preparation [Surfaces†] [Areas†] • Food Serving Areas • Food Trays† • Freezers • Front of House Operations† • Grills • Grocery Carts • [Grocery] Checkout Areas • Handrails • High Chair Trays† • High Chairs† • [Inside] Dishwasher[s] [Interiors] • [Inside] Freezer[s] [Interiors] • [Inside] Microwave[s] [Interiors] • [Inside] Refrigerator[s] [Interiors] | <ul style="list-style-type: none"> • Kid's [Children's] Playroom [Toys] • [Kitchen] Appliances • [Kitchen] [Bathroom] Sinks • Kitchen [Counter] tops • [Kitchen] [dining room] Tables • Kitchen Surfaces • Kitchen Tools • Knives† • Laundry Rooms • Light Switches • Litter Box • Lunch Boxes† • Lunch Pails† • Medicine Dropper† • Outdoor[s] [Areas] • Oven Doors • Ovens • Pacifier† • Plastic Patio Furniture • Pet Bowls† [Areas] • Pet Feeding Dishes† • Piano Keys • Plastic Cutting Board† • Playpens • Potty-Chair[s] [Seats] • Range Hoods • Range Tops • Recycling Bins • Refrigerators | <ul style="list-style-type: none"> • Restrooms • [Salad Bar] Sneeze Guards • Shower [Faucets] [Doors] [Handles] [Fixtures] [Walls] [Floors] • Sink [Faucets] [Fixtures] [Handles] • Snack Counters • Soap Dispensers • Storage Areas • Stove Tops • Stroller [Handles] [Trays] • Telephones • Thermos • Toasters • Toilet [Flushing] Handles -or- Seats -or- Exterior Surfaces • Tongs • Towel [Tissue] Dispensers • Under Sinks • Urinals • Vanities • Vanity Tables • [Vinyl] Shower Curtains • Walls • Washing Machines • Windowsills |
|--|---|--|--|

† Escherichia coli, Salmonella typhi

USE SURFACES (List 4):

- | | | | |
|---|--|--|---|
| <ul style="list-style-type: none"> • Ceramic Tile • Chrome • Corian • Formica | <ul style="list-style-type: none"> • Glass • Granite • Linoleum • Marble | <ul style="list-style-type: none"> • Metal • Plastic • Porcelain • Stainless Steel | <ul style="list-style-type: none"> • Tile • Vinyl • Wood |
|---|--|--|---|