

UNITED STATES ENVIRONMENTAL PROTECTION AGENCY WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY AND POLLUTION PREVENTION

January 24, 2018

Tony Herber Agent Clorox Professional Products Company c/o PS&RC; P.O. Box 493 Pleasanton, CA 94566

Subject: Notification per PRN 98-10 – Add a graphic and delete marketing claims Product Name: Lime EPA Registration Number: 67619-14 Application Date: December 8, 2017 Decision Number: 536738

Dear Mr. Herber:

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 Wanda Henson at (703) 308-6345 or via email at henson.wanda@epa.gov

Sincerely,

L, for Warda

Demson Fuller, Product Manager 32 Regulatory Management Branch II Antimicrobials Division (7510P) Office of Pesticide Programs

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. R0654070

[Peel here to remove label]

Lime

EPA Reg. No. 67619-14, EPA Est. No. 5813-CA-3 (A8 or H8), GA-1 (A4), GA-2 (VG) Beginning of batch code indicates Est No. A list of this product's ingredients is available at www.CloroxCSR.com. Mfd. for & © YYYY Clorox Professional Products Company, 1221 Broadway, Oakland, CA 94612. Made in U.S.A. Clorox is a registered trademark of The Clorox Company. U.S. Patents pending [_____].



[[Use your phone to] go here -and/or- scan [[the] tag -or- [this] code] to learn -or- get -or- see [more] uses -or- [this] code] to learn -or- get -or- see [more] use -or- information [on how-to-use [This Product]] -or-[how-to] tips -or- [how-to [-use]] videos]

[Net] [Contents][:]

NOTIFICATION

67619-14

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:

01/24/2018

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Active Ingredient: Sodium Hypochlorite 0.0095% Other Ingredients: 99.9905% Total: 100.0000% (Available chlorine....0.009%) Contains no phosphorus

KEEP OUT OF REACH OF CHILDREN CAUTION

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

SANITIZATION:

Soak

[To sanitize non-food contact surfaces:] Sprav

[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.

[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.

Organisms (list 1): * Escherichia coli [E. coli], Klebsiella pneumoniae, Proteus mirabilis, Salmonella enterica tested as Salmonella choleraesuis [Salmonella], Staphylococcus aureus [Staph], Streptococcus pneumoniae [Strep]

[To sanitize food contact surfaces:] Sprav

[To kill 99.999% of bacteria on [all] food contact surfaces -or- sanitize [all] food contact surfaces.] Spray [this product] on surface [until thoroughly wet]. Let stand for 2 minutes. [If desired,] wipe with paper for 2 minutes. [If desired,] wipe [away excess] with paper towel or towel or clean dish towel. [Air dry, no rinsing necessary.] For heavily soiled surfaces, [a] precleaning [step] is required.

Soak

[To kill 99.999% of bacteria on [all] food contact surfaces -or- sanitize [all] food contact surfaces.] Pour -or-Spread -or- Apply [this product] on surface [until thoroughly wet] [with a sponge or towel]. Let stand clean dish towel. [Air dry, no rinsing necessary.] For heavily soiled surfaces, [a] precleaning [step] is required.

Organisms (list 2): *, [†] Escherichia coli [E. coli], Salmonella typhi [Salmonella]

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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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 Has a [clean] [light] [airy] [mild] [fresh] [bleach] fragrance -orfamily...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 information1
- [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 No mixing 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 -orwiping
- 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] [vour 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]
- 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 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 guickly
- [Worry free] [color-safe] bleach spray [that you can use all around the house]!

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
- AIILIDAULEITAI
 Can halp raduce the r
- 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 99.999% of bacteria (Salmonella typhi and E. coli) [on] [food contact surfaces] [food preparation surfaces] [food serving areas]
 Kills 00 000% of bacteria in 2 minutes
- Kills 99.999% of bacteria in 2 minutes
- Kills 99.999% of bacteria like Salmonella typhi and E. coli [on] [food contact surfaces] [food preparation surfaces] [food serving areas]
- Kills 99.999% of bacteria [on food contact surfaces -and/or- food preparation surfaces -and/or- food serving areas 1]
- Kills 99.999% 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*)
- [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*)
- [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*)
- [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 enterica **tested as Salmonella choleraesuis** [Salmonella], Salmonella typhi [Salmonella], Staphylococcus aureus [Staph], Streptococcus pneumoniae [Strep]
- [†]Salmonella typhi and Escherichia coli [E. coli]

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Snack Counters

Soap Dispensers

• Stroller [Handles] [Trays]

• Toilet [Flushing] Handles -or-

Seats -or- Exterior Surfaces

• Towel [Tissue] Dispensers

• [Vinyl] Shower Curtains

• Washing Machines

† Escherichia coli, Salmonella typhi

Storage Areas

Stove Tops

• Telephones

• Thermos

Toasters

Tongs

Urinals

Vanities

• Walls

• Under Sinks

Vanity Tables

Windowsills

USE SITES (List 3):

- [Inside] Refrigerator[s]
 - [Interiors] 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
- Pacifiers[†]
- Plastic Patio Furniture
- Pet Bowls[†] [Areas]
- Pet Feeding Dishes[†]
- Piano Keys
- Plastic Cutting Boards[†]
- Playpens
- Potty-Chair[s] [Seats]
- Range Hoods
- Range Tops
- Recycling Bins
- Refrigerators
- Restrooms
- [Salad Bar] Sneeze Guards • Shower [Faucets] [Doors] [Handles] [Fixtures] [Walls]
- [Floors] Sink [Faucets] [Fixtures]
- [Handles]

USE SURFACES (List 4):

- Ceramic -and/or- Glazed Tile • Chrome

- Plastic
 - Porcelain
- Sealed Granite
- Sealed Marble
- Stainless Steel
- Vinyl

Optional Graphic

- APPROVED FOR THE **CLOROX® TOTAL** 360°SYSTEM
- Formica
- Corian

• Dish Racks

Doorknobs

• Doors

• Dishwashers

• Door Handles

- Linoleum
- Glass
- Finished -and/or- Painted Wood Metal