



U.S. ENVIRONMENTAL PROTECTION AGENCY
 Office of Pesticide Programs
 Antimicrobials Division (7510P)
 1200 Pennsylvania Ave., N.W.
 Washington, D.C. 20460

EPA Reg. Number:

91452-5

Date of Issuance:

6/28/2021

NOTICE OF PESTICIDE:

Registration
 Reregistration
 (under FIFRA, as amended)

Term of Issuance:

Unconditional

Name of Pesticide Product:

LEXX RTU Liquid Food Contact
 Surface Sanitizer & Cleaner

Name and Address of Registrant (include ZIP Code):

Frank R. Terranova
 ProNatural Brands, LLC
 1600 Moseley Road, Suite 600
 Victor NY, 14564

Note: Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA).

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is unconditionally registered in accordance with FIFRA section 3(c)(5) provided that you:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product when the Agency requires all registrants of similar products to submit such data.
2. The data requirements for storage stability and corrosion characteristics (Guidelines 830.6317 and 830.6320) are not satisfied. A one year study is required to satisfy these data requirements. You have 18 months from the date of registration to provide these data.

Signature of Approving Official:

Demson Fuller, Product Manager 32
 Regulatory Management Branch I
 Antimicrobials Division (7510P)

Date:

6/28/21

3. Make the following label changes before you release the product for shipment:
 - Revise the EPA Registration Number to read, “EPA Reg. No. 91452-5.”
4. The alternate brands Lexx® and ProNatural Brands® are acceptable.
5. Submit one copy of the revised final printed label for the record before you release the product for shipment.

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 FIFRA and is subject to review by the Agency. See FIFRA section 2(p)(2). 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) lists 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, FIFRA section 12(a)(1)(B). 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 Assurance.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated 04/29/2021

If you have any questions, you may contact Emilia Oiguenblik at via email at Oiguenblik.emilia@epa.gov or Demson Fuller at Fuller.demson@epa.gov

Sincerely,



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

[The following company logos will be optionally included on the label]

LEXX[®] RTU Liquid Food Contact Surface Sanitizer & Cleaner

For Household, Institutional and Commercial Use

ACTIVE INGREDIENT

Citric acid 0.20%

OTHER INGREDIENTS 99.80%

TOTAL.....100%

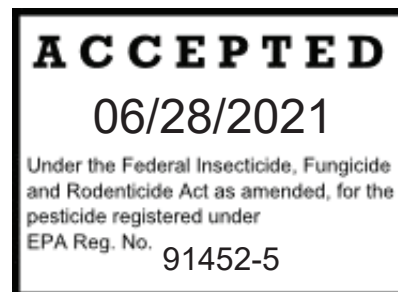
KEEP OUT OF REACH OF CHILDREN CAUTION

Reg. No. 91452-xx

EPA Est. No. 74348-FL-1

(U.S. Patent xxxxx)

MAUFACTURED BY
PRONATURAL BRANDS, LLC
7870 LEHIGH CROSSING VICTOR,
NY 14564



(SDS) (and) (ingredients) (is) (are) (available at pronaturalbrands.com)

(Made in the USA)

(For general information and questions) (call: 1.844.836.3856) (or)
(customercare@pronaturalbrands.com)

(For emergency information contact a poison control center or 1.844.836.3856 and have the product container or label on hand)

Net Contents: (4.0 ounces) (5.0 ounces) (22 ounces) (24 ounces) (28 ounces) (32 ounces) (33.8 ounces) (48 ounces) (1/2 gallon (64 ounces)) (67.6 ounces) (1 gallon (128 ounces))

[When necessary, the following will be added to the final printed label

(Read Additional Precautionary Statements on (side) (back) (panel(s)) (outer carton))

(Read outer carton label for additional Precautionary Statements and complete Directions for Use)

(See carton for more info)

[For Outer Carton] (Read precautionary statements on side panel.) [For Bottle] (Read additional Precautionary Statements on side panel.)

(Batch Code) [to appear on front or back panel] of label or immediate container, depending on container type/size]

FIRST AID

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 poison control center or doctor for treatment advice.
If on skin or clothing:	Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call poison control center or doctor for treatment advice.

FOR MEDICAL EMERGENCY INFORMATION CALL A POISON CONTROL CENTER OR 1.844.836.3856
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

PRECAUTIONARY STATEMENTS

Hazards to Humans and Domestic Animals

Caution: Causes eye and skin irritation. Avoid contact with eyes, skin, or clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet.

PHYSICAL AND CHEMICALS HAZARDS

Do not use in combinations with soaps, other detergents or chemicals. Do not use on electrical equipment.

[Optional Marketing Statements]

(Detergent/ Food Contact on Hard non-porous Surface Sanitizer)
(Milkstone Remover)
(Milkstone Preventer)
(Prevents and Removes Milkstone)
(Tea Brewer Cleaner & Sanitizer)
(Tea Brewer/Dispenser Cleanser and Sanitizer)
(Food Contact Surface Sanitizer)
(Food Contact on Hard non-porous Surface Sanitizer for Frozen Dessert Machines)
(Food Contact on Hard non-porous Surface Sanitizer for Frozen and Non-Frozen Dessert Machines)
(Food Contact on Hard non-porous Surface Sanitizer/Cleaner)
(Food Contact on Hard non-porous Surface Sanitizer/Cleaner for Frozen Dessert Machines)
(Food contact on Hard non-porous surface sanitizer for frozen and non-frozen dessert machines)
(Food Contact Surface Sanitizer and Cleaner for Frozen Dessert Machines)
(RTU Food Contact on Hard non-porous Surface Sanitizer and Cleaner for Frozen and Non-Frozen Dessert Machines)
(Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Frozen Dessert and Beverage Machines)
(Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Frozen and Non-Frozen Dessert and Beverage Machines)
Kills tested bacteria on hard non-porous surfaces
(Cleaner and Food Contact on Hard non-porous Surface Sanitizer for (Draught)(Draft)(Craft) Beer Lines)
(Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Wineries)
(Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Winery Equipment and Wine Lines)
(General Purpose Cleaner Food Contact on Hard non-porous Surface Sanitizer for Utensils, Dishes, Glasses,
Cleans with the power of Citric Acid
Contact Machine Parts, Floors, Countertops & Stationary Equipment Surfaces
(General Purpose Cleaner and Food Contact on Hard non-porous Surface Sanitizer for Hard, Non-Porous Surfaces)
(Cleaner and Food Contact Surface Sanitizer for Ice Machine Bins and Evaporators)
(Food Contact Surface Sanitizer and Cleaner)
(Cleaner and food contact surface sanitizer for hard, non-porous surfaces)
(Cleans and sanitizes without bleach)
(Cleans and sanitizes with no)(harsh fumes)(-and/or- bleach)
(Suitable for use in (homes,)(schools,)(offices,)(hotels,)(food preparation facilities,)(restaurants,)(kitchens,)(cafeterias,)(food storage areas)(-and/or- fitness gyms)
(Kills and cleans)
(Cleaner)
(Detergent)
(Deodorizer)
(Food Contact Surface Sanitizer and Cleaner)
Kills 99.99% of bacteria on hard non-porous surfaces within 1 minute



DIRECTIONS FOR USE

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

[Directions for Use]

(This product LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner is used (for cleaning and sanitizing frozen and non-frozen dessert and beverage machines when used as directed) (and) (for cleaning and sanitizing hard, non-porous surfaces) (such as:) (Glass;) (Glazed ceramic and porcelain surfaces;) (Laminates;) (Metals;), (Plastics;) (Sealed natural and stone surfaces;) (Sealed cement surfaces;) (and) (Sealed tile))

MANUAL CLEANING AND SANITIZING FROZEN AND NON-FROZEN DESSERT AND BEVERAGE MACHINES

(Soft-serve ice cream & shake freezers,) (batch freezers,) (frozen yogurt machines,) (frozen custard machines,) (frozen carbonated beverages machines,) (smoothie machines,) (shaved iced machines,) (slush machines,) (Fruit and vegetable juice squeezers and dispensers,) (and/or) (Other frozen and non-frozen dessert and beverage machines)

MANUAL MACHINE CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Machines should be turned off and be at room temperature before applying the product.
2. Refer to the machine manufacturer's directions for detailed cleaning and sanitizing instructions.
3. Drain food product from hopper or (dispenser) and freezing or cooling cylinder.
4. Rinse with water until water is clear. Use LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner and pour into hopper/dispenser.
5. Follow the manufacturer's wash instructions to circulate the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution to clean the machine. Alternatively, following the manufacturer's instructions, manually brush clean the machine using the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution. Ensure that the sanitizing and cleaning solution is applied to all surfaces and stays wet for at least one minute.
6. Drain the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner completely.
7. Following the manufacturer's directions, place all removable parts in a sink. Clean and sanitize by soaking for at least one minute using this entire container LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner. Allow removable parts to dry. Follow local health codes.
8. Repeat procedures for each hopper or dispenser and freezing or cooling cylinder, but **DO NOT REUSE SOLUTION.**

MACHINE ASSEMBLY AND SANITIZING INSTRUCTIONS

8. Following the operator's manual, assemble the machine and lubricate all required parts
9. Use of LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner as a cleaning solution. Pour into hopper (or dispenser) of assembled machine that has surfaces to be sanitized at room temperature.
10. Follow the manufacturer's wash instructions to circulate the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner and sanitize the machine for at least one minute.
11. Drain solution completely. **DO NOT RINSE.** Follow local health codes.
12. Repeat procedures for each hopper or dispenser and freezing or cooling cylinder, but **DO NOT REUSE SOLUTION.**

[AND/OR]

MAINTENANCE PROCEDURES FOR ICED TEA BREWERS/DISPENSERS

1. Drain tea from brewer/dispenser and discard tea.
2. Use LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner. Pour sanitizing and cleaning solution into brewer/dispenser.
3. Place the brew funnel into the sanitizing and cleaning solution and allow the solution to soak for at least one minute.
4. Remove brew funnel and drain approximately one half of the sanitizing and cleaning solution through the spigot. Drain the remainder by taking the brewer/dispenser to the sink, swirling the solution to suspend any particulates, and pouring the cleaning and sanitizing solution out from the top of the brewer/dispenser. Rinse out any remaining particulates with water, if needed.
5. Use of LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner as a cleaning solution into brewer/dispenser.
6. Drain a small amount of sanitizing solution into a container and retain solution for soaking the spigot.
7. Place brew funnel into sanitizing solution for at least 1 minute, remove, and allow to air dry. **DO NOT RINSE.**
8. Drain LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution through the spigot and dump any residual solution out from the top of the brewer/dispenser. Allow to air dry. **DO NOT RINSE.** Follow local health codes. Dismantle spigot and soak in retained sanitizing solution for at least 1 minute. Remove spigot and allow to air dry. **DO NOT RINSE.**
9. Before brewing tea, reassemble the brewer/dispenser, spigot, brew funnel, and lid.

MANUAL CLEANING AND SANITIZING ICE MACHINES

Cleaning and Sanitizing the Ice Machine Evaporator

1. Machines should be turned off and be at room temperature before applying the product.
2. Follow the ice machine manufacturer's instructions to clean and sanitize the evaporator.
3. Use LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner as a cleaning solution.
4. Following the ice machine manufacturer's instructions, pour the cleaning solution into the unit per manufacturer's instructions and allow to circulate for at least 30 minutes.
5. For areas that require cleaning but are not contacted by the cleaning solution, manually brush clean those areas using the cleaning solution.
6. Ice machine drums can be cleaned by soaking in this LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution.
7. Drain the unit and rinse with fresh water.
8. Now use this Prepared LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner
9. Sanitize the ice machine evaporator, at room temperature, by pouring the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner into the unit per the manufacturer's instructions. Ensure that the sanitizing solution completely contacts all required evaporator surfaces for at least 1 minute.
10. Drain sanitizing solution. DO NOT RINSE.

Cleaning and Sanitizing the Ice Machine Bin

1. Machines should be turned off and be at room temperature before applying the product.
2. Follow the ice machine manufacturer's instructions to clean and sanitize the ice bin.
3. Remove ice from bin and discard.
4. Use LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner as a cleaning solution.
5. Following the ice machine manufacturer's instructions, pour the cleaning solution into the ice bin.
6. Brush clean the ice bin.
7. For any removable parts that require cleaning, soak in another clean solution with LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner.
8. Have on hand another clean solution of LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner Follow steps 5 – 7 above using the reserved container of sanitizing solution, making sure the solution completely covers the whole surface, at room temperature, for at least 1 minute. Drain solution. DO NOT RINSE. Follow local health codes.

MANUAL CLEANING AND SANITIZING BEER AND WINE LINES AND EQUIPMENT

Cleaning Beer and Wine Lines and Equipment

1. Follow the beer or wine dispensing equipment manufacturer's directions for disassembling the lines and associated dispensing equipment such as valves.
2. Thoroughly drain lines of any fluid.
3. Use this one bottle as a cleaning solution.
4. Clean removed parts, such as valves, using LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner.
5. Follow the beer or wine dispensing equipment manufacturer's directions for cleaning the lines with diluted LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution.
6. After initial cleaning, let the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution soak the lines for at least 2 minutes.
7. Drain the lines of the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution and remove any parts from the diluted LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution.

Sanitizing Beer and Wine Lines and Equipment

1. Use the whole bottle of this LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner.
2. To Sanitize removed parts by spraying or dipping them with the LEXX sanitizing solution and letting the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution contact the parts for at least 1 minute. Drain excess liquid but DO NOT RINSE. Follow local health codes.
3. Sanitize the lines using LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution and let the LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution sit in the lines for at least 1 minute. Drain excess liquid but DO NOT RINSE. Follow local health codes.
4. Reassemble the beer or wine dispensing equipment.
5. Run a small amount of beer or wine through the dispensing equipment to flush any excess LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner solution and discard.

FOR FOOD PROCESSING EQUIPMENT SURFACES

COUNTERTOPS & STATIONARY FOOD PROCESSING EQUIPMENT SURFACES

1. For cleaning or sanitizing surfaces using LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner.
2. Rinse surfaces with potable water.
3. Have ready another clean solution of this LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner Sanitize surfaces by applying solution with a clean cloth, sponge, spray, or completely flood surface making sure the solution completely covers the whole surface for at least 1 minute. Let air dry. DO NOT RINSE. Follow local health codes.

GENERAL PURPOSE CLEANING AND SANITIZING

(Hard, non-porous surfaces, such as sinks, non wooden cutting boards, counter tops, salad preparation surfaces, utensils, dishes, glasses, and miscellaneous food-contact machine parts in kitchens, restaurants, other eating establishments, dairies, and food processing plants)

1. Rinse and **remove all loose food soil substances.**
2. Use LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner as a cleaning solution
3. Clean surfaces by applying solution to surface via various means such as low-pressure spray, wiping, brushing, or dipping.
4. Rinse with potable water.
5. Have in place a clean solution of LEXX™ RTU Liquid Food Contact Surface Sanitizer & Cleaner following step 4 above.
6. Apply sanitizer via various means such as low-pressure spray, wiping, brushing, or dipping.
7. Allow sanitizer to completely wet surfaces for at least one minute or for a contact time specified by local health codes.
8. Drain and allow sanitized surfaces to air dry. **DO NOT RINSE.** Follow local health codes.

