



## CONTINUING LETTER OF GUARANTEE

4.19.12

To Whom It May Concern:

Clea certifies that Clea Neutral Cleaner is formulated consistent with the USDA *Guidelines for Obtaining Authorizations of Compounds to be Used in Meat and Poultry Plants*. As such, Clea Neutral Cleaner is considered safe for use in federally inspected meat and poultry plants if used in a manner consistent with the label directions. Used in this manner, Clea Neutral Cleaner will not adulterate food products or create unsanitary conditions.

Clea Neutral Cleaner is a compound for use on all surfaces in the inedible product processing areas, nonprocessing areas, and/or exterior areas of official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs, provided that it is not used to mask odors resulting from insanitary conditions, and that any characteristic odor or fragrance does not penetrate into an edible product area. Permission for the use of this compound on loading docks and other similar areas is left to the discretion of the inspector in charge of the plant. (USDA LG-C1)

Sincerely,

*Randy Block*

Randy Block  
Compliance/Regulatory Affairs Manager