



USDA

List of Nonfood Compounds Used in the Plant Environment

Category Code Letters and Their Meanings

The permissible use for each authorized compound is designated by the following code letters, and conditions for use are restricted by the category in which it is placed.

NOTE:

In several categories, reference is made to the need for rinsing with potable water. FIAD accepts water used in federally inspected plants as being potable when such certification is made by State health agency authorities.

A. CLEANING COMPOUNDS

A1. Compounds for use as general cleaning agents on all surfaces, or for use with steam or mechanical cleaning devices in all departments. Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. After using these compounds, surfaces must be thoroughly rinsed with potable water.

A2. Compounds for use only in soak tanks or with steam or mechanical cleaning devices in all departments.

Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. After using these compounds, all surfaces in the area must be thoroughly rinsed with potable water.

A3. Acid cleaners for use in all departments.

Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. After using these compounds, all surfaces in the area must be thoroughly rinsed with potable water.

A4. Floor and wall cleaners for use in all departments.

Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. After using these compounds, all surfaces in the area must be thoroughly rinsed with potable water.

A5. Floor and wall cleaners for subfreezing temperatures.

When used in areas with subfreezing temperatures, potable water rinsing is not required following use provided that the solution and solubilized soil are effectively removed by wiping or wet vacuuming.

A6. Scouring cleaners

Residues resulting from the use of scouring cleaners must be carefully removed from surfaces by thorough rinsing with potable water.

A7. Metal cleaners and polishes for nonfood contact surfaces.

These compounds must be used in a manner so that all odors associated with the compounds are dissipated before food products or packaging materials are re-exposed in the area.

A8. Degreasers or carbon removers for food cooking or smoking equipment, utensils, or other associated surfaces.

Before using these compounds, food products and packaging materials must be removed from the area or carefully protected. After using these compounds, all surfaces must be thoroughly rinsed with potable water. The compounds must be used in a manner so that all odors associated with the compounds are dissipated before food products or packaging materials are re-exposed in the area.

B. COMPOUNDS FOR LAUNDRY USE

B1. Laundry compounds

Laundry detergents, bleaches, and sour s may be used on fabric which contacts meat or poultry products, directly or indirectly, provided that the fabric is thoroughly rinsed with potable water at the end of the laundering operation.

B2. Laundry compounds for uniforms or other fabric which does not come in direct contact with food products.

C. COMPOUNDS USED IN INEDIBLE AND NON-PROCESSING AREAS

C1. Compounds for use on all surfaces in inedible product processing areas, non processing areas, and/or exterior areas. These compounds must not be used to mask odors resulting from insanitary conditions. They must be used in a manner which prevents penetration of any characteristic odor or fragrance into edible product areas. Compounds containing isomers of dichlorobenzene, or other substances toxic by inhalation, may be used only in areas where there is adequate ventilation to prevent accumulation of hazardous vapors.

Permission for the use of these compounds on loading docks and other similar areas is left to the discretion of the Inspectors in Charge of the plants.

C2. Compounds for use in toilets and/or dressing rooms.

C3. Paint removers for use in non processing areas.

Equipment and utensils which directly contact edible products must be thoroughly cleaned and rinsed with potable water after treatment with such products before being returned to a processing area.

D. ANTIMICROBIAL COMPOUNDS

D1. Sanitizers for all surfaces always requiring a rinse.

Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. After using these compounds, surfaces must be thoroughly rinsed with potable water before operations are resumed. The compounds must always be used at dilutions and according to applicable directions provided on the EPA registered label.

D2. Sanitizers for all surfaces not always requiring a rinse.

Before using these compounds, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following use of these compounds for sanitizing previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have a deleterious effect on edible products. These compounds may be used for microbial control on ceilings, floors, and walls at concentrations considerably higher than those allowed for sanitizing food contact surfaces without a potable rinse unless, in the opinion of the Inspector in Charge, such use may result in contamination of food products. A potable water rinse is required following use of these compounds under conditions other than those stated above. The compounds must always be used at dilutions and according to applicable directions provided on the EPA registered label.



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E. EMPLOYEE HAND CARE

E1. Handwashing compounds for use in all departments.

The compounds must be dispensed from adequate dispensers located at sufficient distance from the processing line to prevent accidental product contamination. After the use of the compounds, the hands must be thoroughly rinsed with potable water. The compounds must always be used at dilutions and according to applicable directions provided on the label.

E2. Handwashing and sanitizing compounds.

The compounds must be dispensed from adequate dispensers located a sufficient distance from the processing line to prevent accidental product contamination. The hands need not be washed prior to the use of the compounds. After the use of the compounds, the hands must be thoroughly rinsed with potable water. The compounds must always be used at dilutions and according to applicable directions provided on the label.

E3. Hand sanitizing compounds.

The hands must be washed and thoroughly rinsed prior to sanitizing with the compound. The compound may be injected directly into the wash and rinse water. The hands need not be rinsed with potable water following the use of the compound. The compounds must always be used at applicable directions provided on the label.

E4. Hand creams, lotions, and cleaners.

The use of such compounds is limited to toilets and dressing rooms. Employees who handle edible products may use the compounds only when leaving the plant.

J. ABSORBENTS

J1. Absorbent or anti-slip agents for spot application to floors.

Such compounds may be used in all areas provided that use is limited to the portion of the floor area where the hazard exists, and that such use does not result in dusting, tracking, or other objectionable conditions. Compounds may not be used as substitute for good sanitation. They must be removed as a part of the routine floor cleaning operation.

K. SOLVENT CLEANERS

K1. Solvents and solvent degreasers for use in non-processing areas.

Following the use of these compounds, equipment and utensils must be thoroughly washed and rinsed in potable water before returning to a processing area.

K2. Solvents for cleaning electronic instruments.

These compounds are chemically acceptable for cleaning electronic instruments and devices which will not tolerate aqueous cleaning solutions. Before using these compounds, food products and packaging materials must be removed from the area or carefully protected. These compounds must be used in a manner so that all odors associated with the compound are dissipated before food products or packaging materials are re-exposed in the area.

K3. Adhesives or glue removers.

Before using these compounds, food products and packaging materials must be removed from the area or carefully protected. After using these compounds, all surfaces must be thoroughly washed and rinsed with potable water. These compounds must be used in a manner so that all odors associated with the compound are dissipated before food products or packaging materials are re-exposed in the area.

L. SEWER AND DRAIN CLEANERS

L1. Compounds for use in sewage and/or drain lines.

L2. Enzymatic compounds for use in sewage and/or drain lines.

Manufacturers must provide FIAD with a record of salmonellae analysis for each lot of the finished enzymatic treated proposed for sale to federally inspected meat and poultry plants. Testing must be performed by a qualified microbiologist.

M. Compounds listed in this category in previous edition of the "List of Chemical Compounds" are now included in Part 1 of this publication.

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