



NSF/USDA Classifications

Category Code: A1

This product is acceptable for use as a **general cleaning agent on all surfaces, or for use with steam or mechanical cleaning devices in all departments**. Before using this compound, food products and packaging materials must be removed from the room or carefully protected. After using this compound, surfaces must be thoroughly rinsed with potable water. 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 establishment.

Category Code: C1

This product is acceptable for use as a **general cleaner/degreaser in inedible product processing 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 unsanitary conditions, and that any characteristic odor or fragrance does not penetrate into an edible 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 establishment.

Category Code: C3

This product is acceptable for use as a **paint remover in inedible product processing areas, non-processing 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 unsanitary conditions, and that any characteristic odor or fragrance does not penetrate into an edible 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 establishment.

Category Code: H1

This product is acceptable as a **lubricant with incidental food contact** for use in official establishments operating under the Federal Meat and Poultry Products Inspection Program. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is potential exposure of lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed. The final granting of authorization for the proposed use of such compound is the responsibility of the Inspector-In Charge of the official plant.

Category Code: H2

This product is acceptable as a **lubricant where there is no possibility of food contact** in official establishments operating under the Federal Meat and Poultry Products Inspection Program. Such compounds may be used as lubricants, release agents, or anti-rust films on equipment and machine parts or in closed systems (ex. hydraulic systems) in locations where there is no possibility of the lubricant or lubricated part contacting edible products. The final granting of authorization for the proposed use of such compounds is the responsibility of the Inspector-In-Charge of the official plant.

Category Code: K1

This product is chemically acceptable as a **solvent cleaner for use in non-processing areas** of official establishments operating under the Federal Meat and Poultry Products Inspection Program. After using the product, equipment and utensils must be thoroughly washed with an acceptable detergent solution and rinsed with potable water to remove all traces of the cleaner before being returned to the processing area. The final granting of authorization for the proposed use of such compound is the responsibility of the Inspector-In-Charge of the official plant. Technical assistance will be provided by the Compounds and Packaging Branch upon request.

Category Code: K2

This product is **chemically acceptable as a solvent for cleaning electronic instruments and devices** which will not tolerate aqueous cleaning solutions in official establishments operating under the Federal Meat and Poultry Products Inspection Program. Before using this compound, food products and packaging material must be removed from the area or carefully protected. This compound must be used in a manner so that all odors associated with the compound are dissipated before food products or packaging material are re-exposed in the area. The final granting of authorization for the proposed use of such compounds is the responsibility of the Inspector-In-Charge of the official plant.

Category Code: P1

This product is **chemically acceptable** for use in official establishments operating under the Federal Meat and Poultry Products Inspection Program. This compound must be used in a manner which prevents direct or indirect contamination of edible products. The final granting of authorization for the proposed use of such compounds is the responsibility of the Inspector-In-Charge of the official plant.

Category Code: E4

This product is acceptable for use as a **hand cream, lotion or cleaner in non-processing areas**. The use of such products is limited to toilets, dressing rooms and other non-processing areas. Employees who handle edible products may use such compounds only when leaving the plant.