Letter of Guarantee: Antimicrobial Products for Food-Contact Surfaces

The Sanitation Performance Standards Compliance Guide requires an establishment to develop and employ sanitation or processing procedures that meet USDA regulatory sanitation performance objectives.

Sanitizers such as those listed below should only be applied to cleaned surfaces. Sanitized food contact equipment and utensils must be adequately drained to prevent food adulteration.

The product(s) listed below are registered as antimicrobial product(s) for food-contact surfaces under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA) by the Office of Pesticide Programs, United States Environmental Protection Agency (EPA). It is a violation of Federal law to use a registered product in a manner inconsistent with its labeling. The EPA registration number appearing on the label provides access to documentation regarding these products.

Strength of product are at time of packaging. **Use a chlorine test kit** to determine exact available chlorine and adjust as necessary to obtain specific ppm.

The following products are safe and effective for **sanitizing and/or disinfecting** and do not require a potable water rinse as directed on the label:

**Austin A-1 Bleach**
5.25% Sodium Hypochlorite
- EPA Registration Number 1672-20004
- * NSF Registration 046926 Categories B1, B2, D2, Q4

**Austin A-1 Ultra Bleach**
6.0% Sodium Hypochlorite
- EPA Registration Number 1672-65
- * NSF Registration 146950 Categories B1, B2, D2, Q4

**Austin A-1 Concentrated Bleach**
8.25% Sodium Hypochlorite
- EPA Registration Number 1672-67
- * NSF Registration 153592 Categories B1, B2, D2

**Elite Professional Bleach**
5.25% Sodium Hypochlorite
- EPA Registration Number 1672-66

*USDA White Book-Nonfood Compound certification by NSF
  B1 Laundry products – food contact
  B2 Laundry products – nonfood contact
  D2 Antimicrobial agents not requiring rinse
  Q4 Shell Egg Products Chlorine sanitizers

Sincerely,

Harry Austin
President

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