

**APPROVED MAINTENANCE COMPOUNDS  
ANIMAL PRODUCTS REGULATIONS 2000  
ANIMAL PRODUCTS (REGULATED CONTROL SCHEME - LIMITED PROCESSING FISHING  
VESSELS) REGULATIONS 2001**

**ANIMAL PRODUCTS (SPECIFICATIONS FOR PRODUCTS INTENDED FOR HUMAN CONSUMPTION)  
NOTICE 2004**

**ANIMAL PRODUCTS (SPECIFICATIONS FOR LIMITED PROCESSING FISHING VESSELS) NOTICE  
2005**

Pursuant to the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004, clause 3(1) "approved maintenance compound", and the Animal Products (Specifications for Limited Processing Fishing Vessels) Notice 2005, clause 4(1) "approved maintenance compound", **I approve** the chemicals or compounds listed in parts B4, B6 and B7 of Manual 15: Approvals Fish-Game-Meat Chemicals, set out in the attached schedule as approved maintenance compounds.

And pursuant to regulation 11(4)(b) of the Animal Products Regulations 2000, and regulation 18(4)(b) of the Animal Products (Regulated Control Scheme - Limited Processing Fishing Vessels) Regulations 2001, **I impose** conditions on the use of those maintenance compounds as specified in parts B1, B2, B3, B4 and B5 of Manual 15: Approvals Fish-Game-Meat Chemicals, set out in the attached schedule, in addition to the expiry date specified in the letter of approval issued for each approved maintenance compound.

I revoke the approval of maintenance compounds and imposition of conditions on the use of those compounds, dated 19 December 2003.

Signed at Wellington this 10<sup>th</sup> day of February 2006.

Tim Knox  
Director (New Zealand Standards)  
New Zealand Food Safety Authority  
(Acting pursuant to delegated authority)

Certified in order for signature

Legal services



Schedule: Manual 15:  
Approvals Fish-Game-Meat  
Chemicals

Part B: Authorisations

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***Website***

A copy of this document can be found at <http://www.nzfsa.govt.nz/animalproducts/index.htm>

# Part B: Authorisations

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# 1 Application

Amendment 1

November 2003

## 1.1 **Scope**

This manual applies to all chemicals and compounds used in the premises except where a specific exemption is provided.

## 1.2 **Outcome**

The use of chemicals in the premises must not jeopardise the hygienic status of food or byproducts.

## 1.3 **General Principles**

Chemical compounds, production aids and packaging material must be handled in such a manner that the hygienic status of food, the processing environment, equipment or personnel is not adversely affected. All chemical agents must be authorised and used in accordance with the manufacturer's instructions.

## 1.4 **Documentation**

The Licensee must document the procedures for the handling of chemicals that are appropriate to the particular premises. The programme must provide for a person who is trained in the use of chemicals, an inventory of compounds and the management of chemicals so that food and the food environment, or byproducts, do not become contaminated.

## 1.5 **Authorised Chemicals**

All chemical compounds on a premises shall be clearly labelled and listed in an inventory. The name of any chemical compound present on the premises must correspond to a name that appears in the lists in Manual 15 Approvals Fish-Game-Meat Chemicals or in a current letter of authorisation.

## 1.6 **Trained Personnel**

The access, handling and use of chemical compounds shall be under the supervision of trained personnel.

## 1.7 **Storage of Chemicals**

### 1.7.1 **General Requirement**

Chemicals shall be kept in closed containers in dedicated secure facilities.

### 1.7.2 **Labelling**

All containers of chemicals must be labelled. If bulk chemical supplies are transferred to smaller containers for immediate use, the name of the chemical as listed in this manual or in a current letter of authorisation must appear on the container.

### 1.7.3 **Stores**

Chemical stores must be kept dry and must be maintained in a clean condition. Access to the store by people must be under supervision of trained personnel.

### 1.7.4 **Chemicals in Use**

1.7.4.1 **Chemical compounds may be held in food support facilities in quantities necessary for immediate use.**

1.7.4.2 **Containers of chemicals must be closed immediately after use.**

## 1.8 **Use of Chemicals**

### 1.8.1 **Conditions of Use**

Chemical compounds shall only be used according to the directions of the manufacturer and subject to the conditions of the authorisation.

### 1.8.2 Directions for Use

The directions for use shall be available at the point where the compound is used. If the directions do not appear on the label, the product information data sheets shall be available to the person who is using the chemical.

### 1.8.3 Incidental Food Contact

Chemicals that are permitted in situations where there is a potential for incidental food contact shall be used according to the conditions of the approval and:

#### 1.8.3.1 Lubricants

In the case of lubricants, the relevant parts of equipment shall be thoroughly cleaned according to requirements for food contact surfaces. Where necessary, the relevant parts of the equipment shall be dismantled to visualise cleaning. After cleaning, fresh lubricant shall be applied according to the instructions for use.

#### 1.8.3.2 Surface Treatment Compounds

In the case of surface treatment compounds, the surface shall be cleaned by washing to ensure no free substance remains that could be transferred to food being processed. Baths used in the anti-rust treatment of skids and gambrels shall be kept clean.

Explanatory note: accumulations of fat and/or moisture in anti-rust treatment baths can reduce the effectiveness of the treatment.

## 1.9 Chemical Use during Plant Maintenance

Any authorised chemical or production aid required during any corrective action or maintenance activity shall be used according to the conditions of its approval.

The restriction of any chemical or production aid to non-food areas does not apply when processing in a food area has ceased for routine or programmed maintenance. Afterwards, the affected parts of the room and affected equipment shall be subjected to wet cleaning to remove chemical residues followed by a pre-operation hygiene check before processing recommences.

## 2 Compounds that Require Authorisation

### Amendment 2

### November 2004

Chemical compounds that require NZFSA authorisation include, but are not limited to, all of the following:

- a. lubricants, solvents and combustion additives for use in any area except for the exemption in the following section.

Note: hydraulic oils and compressor oils must be clearly included as such;

- b. surface treatments: including on food contact surfaces as either a release agent or as an anti-rust film;
- c. cleaning compounds;
- d. sanitising compounds: including for use as a no rinse sanitiser on clean hard surfaces in premises which are restricted only to the processing of fish;
- e. **shell egg cleaning and sanitising compounds;**
- f. topical preparations: including hand washing compounds, hand sanitising compounds, barrier creams, dermatological creams, hand cleaners and body washes;
- g. water treatment products: including those for potable water, boilers, steam lines (where steam contacts edible products directly or indirectly), cooling systems, drain lines and wastewater recovery systems;
- h. pesticides (including insecticides) except for the exemption in the following section;
- i. pre-slaughter stock wash;
- j. packaging adjuncts (other than cartons or bags) including those intended to and not intended to contact product; e.g. packaging adhesives, oxygen absorbers;

k. branding inks.

Note: Part B.1 of Manual 15 Approvals Fish-Game-Meat Chemicals allows specific dyes and solvents/diluents to be used as meat marking inks and condemned material stains without a formal approval letter as general approval exists regardless of the chemical manufacturer; and

l. miscellaneous compounds that are used in areas where edible food products are prepared, handled or stored.

## 3 Compounds that Do Not Require Authorisation

### Amendment 2

### November 2004

The following chemical compounds are exempted from requiring NZFSA authorisation subject to:

- compliance with all relevant requirements within this manual other than those relating to NZFSA authorisation; and
- compliance with any specified requirements; and
- chemical compounds being held in specific areas and only used in those areas.

These exemptions are based on the low possibility of contamination of animal material / animal product as a result of use of the chemical compound in accordance with the directions of use.

The exemptions from requirement to have NZFSA authorisation include:

- a. Chemical compounds used as food additives. The use of these compounds must be in accordance with the Australia New Zealand Food Standards Code (FSC);

Note: use in accordance with the FSC only relates to the New Zealand Standard. It is the operator's responsibility to ensure compliance with overseas market access requirements.

- b. Chemical compounds used as processing aids. The use of these compounds must be in accordance with the FSC;

Note: use in accordance with the FSC only relates to the New Zealand Standard. It is the operator's responsibility to ensure compliance with overseas market access requirements.

- c. Chemical compounds used solely in laboratories for analytical and similar use;
- d. Chemical compounds used solely in offices, such as dusting aids, furniture waxes/polishes, floor waxes/polishes, upholstery cleaners, and window/glass cleaners;
- e. Fuel oil, combustion additives and crankcase lubricants used in combustion engines not located within any processing room or any area where products are stored provided the compounds are:

- in fully labelled containers or bulk tanks clearly identified as such; and
  - not present in areas accessible to production personnel during processing.
- f. Chemical compounds other than insecticides, pre-slaughter stock wash and stock marking products used solely in holding pens, stock trucks and the like;
- g. **Non toxic rodent monitoring baits and lures provided the use of the compounds are:**
- **detailed in a vermin control programme which is compliant with relevant NZFSA legalisation;**
  - **limited to the initial detection of vermin activity prior to the use of rodenticide;**
  - **limited to food areas provided there is no exposed product or food ingredient present in the room;**
  - **removed from edible areas before processing operations commence.**
- h. Herbicides provided the compounds are:
- limited to those that are routinely used in general agricultural activities;
  - only used in external areas and in a manner that prevents contamination of any area where products are processed, packaged or stored;
  - used in accordance with manufacturer's directions;
  - not present in areas accessible to production personnel during processing.
- i. Chemical compounds used for the marking of animals including markers, paints and dyes provided the compounds are:
- limited to those that are routinely used in general agricultural activities;
  - only used in stockyards;
  - only used in sufficient quantity to achieve the desired effect;
  - not used in a manner likely to result in contamination of the carcass during dressing.
- j. Marking inks used for the application of information to packaging materials used to cover animal material or animal product (e.g. printing on stockinette bags) provided:

- it is clearly specified that the resultant printing must be stable and not impart any characteristics on product if used on insert labels or other labels likely to come into contact with food; and
- inks containing volatile solvents must not be used when products are in the room.

k. Building materials including paints and other resinous or polymeric surface coatings;

Note: these compounds were previously approved under a system operated in parallel to Manual 15 Approvals Fish-Game-Meat Chemicals by the Animal Products Group of NZFSA. The current requirement for premises operating under the Meat Act regime is that these compounds meet the requirements of any relevant standards e.g. IS2: Design and Construction, IAIS 001.2 Fish Premises Circular 1995. For premises operating under the Animal Products Act regime the compounds need to meet relevant Regulations and Specifications.

l. Packaging material provided the:

- use is limited to paperboard cartons and other materials, which are employed for outer packaging of edible products and are not intended for direct food contact; and
- manufacturer or supplier provides a guarantee that the material complies with the relevant United States food additive and packaging material regulations; refer MISC/VISC IS 3;

m. Packaging material provided the:

- use is limited to paperboard cartons and other materials, which are employed for outer packaging of edible products and are not intended for direct food contact; and
- manufacturer or supplier provides a guarantee that the material complies with the relevant United States food additive and packaging material regulations; refer MISC/VISC IS 3;

n. Packaging gases used in packaging systems provided:

- the gases must meet food grade standards; and
- the gases must be used according to good manufacturing practice for the type of packaging system.

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## 4 Compounds having Generic Approval

### Amendment 2

### November 2004

#### 4.1 Introduction

Chemicals that are identified in the following sections (4.3 to 4.10) may be used in fish, game and meat premises licensed or approved under the Meat Act regime according to the general rules applicable to each sub-section.

**Note:** the chemicals listed below are also approved maintenance compounds under the Animal Products Act regime when used according to the general rules applicable to each sub-section.

#### 4.2 Labelling

The labelling of all of the chemicals listed in these sections must prominently display the chemical name and must comply, where appropriate, with the Dangerous Goods (Labelling) Regulations 1978. Trade names may be used in addition to the chemical name. Products so identified are not permitted to contain additional substances.

#### 4.3 Production Aids - All Areas

The chemicals listed below may be used in edible and inedible areas of premises. When used in edible areas, all edible product and packaging material must be removed from the room. Food contact surfaces which have been treated with these substances must be thoroughly washed to remove all residues then rinsed with potable water.

Calcium chloride

Carbon dioxide [as dry ice]

Citric acid

Ethanol

Formaldehyde [as a fumigant only]

Fish oil

Hydrochloric acid  
Hydrogen peroxide  
Manganese sulphate  
Methylated spirits  
Nitric acid  
Phosphoric acid  
Potassium permanganate [as a fumigant only]  
**Sodium bicarbonate**  
Sodium carbonate (soda ash)  
Sodium chloride  
Sodium citrate  
Sodium hexametaphosphate  
Sodium hydroxide (caustic soda)  
Sodium metabisulphate  
Sodium metasilicate (anhydrous and pentahydrate)  
Sodium perborate  
Sodium phosphate (mono, di and tribasic)  
Sodium sulphate (anhydrous)  
Sodium tripolyphosphate  
Sulphuric acid  
Tetrasodium pyrophosphate  
Zinc oxide

#### **4.4 Production Aids - Inedible Areas Only**

The chemicals listed in this section may only be used in inedible areas. Materials and equipment which have been treated with these chemicals must be thoroughly washed to remove all residues before being used in edible areas.

Kerosine  
Naphthalene  
Oxalic acid  
Paraformaldehyde  
Turpentine  
White spirits

## **4.5 Production Aids - Special Purpose**

### **Refrigerants**

Ammonia

Fluorocarbon refrigerants that are not prohibited under the Ozone Layer Protection Act 1996.

### **Antifreeze**

The chemicals listed below may be used in edible and inedible areas of premises.

When used in edible areas the chemical must be contained within an enclosed heat exchange system. Before any edible area is exposed to chemical all edible product and packaging material must be removed from the room. Incidental contamination of food contact surfaces must be thoroughly cleaned, then rinsed with potable water before production starts.

Ethylene glycol

Propylene glycol

## **4.6 Processing Aids - Inedible Products**

The chemicals listed in this section may be used in the processing of the by-products as specified. These substances are not permitted in any edible area of any premises.

### **Hides and pelts**

Ammonium chloride

Ammonium sulphate

Aluminium sulphate

Boric acid

Dichlorophen

Hydrated lime

Sodium borate (borax)

Sodium hydrosulphide

Sodium sulphide

### **Antioxidants for inedible tallow, meat meal and pet food**

The amounts used must be consistent with good manufacturing practice.

Butylated hydroxyanisole (BHA)

Butylated hydroxytoluene (BHT)

Ethoxyquin

Herbal antioxidants

Tocopherols

### **Defoaming agents**

The amounts used must be consistent with good manufacturing practice.

Dimethylpolysiloxane

## **4.7 Processing Chemicals - Direct Food Contact**

The information previously supplied in this section has been deleted. The use of chemicals in direct contact with edible products must comply with the Australia New Zealand Food Standards Code. Refer to Part B, section 3.

## **4.8 Processing Aids - Incidental Food Contact**

Substances identified in this section may be used;

- in solutions for sanitising clean food surfaces, Code C41 or C43;
- in solutions treating water supplies, Code C 61; or
- as release agents, Code C 26.

These substances must be of an appropriate quality and must be used in accordance with the conditions for approval relevant to the use of the substances.

Aluminium sulphate

Chlorine

Chlorine dioxide

Calcium hypochlorite (hydrated and containing 65% active ingredient)

Ethyl alcohol

Fish oil

Isopropyl alcohol

Hydrochloric acid [as buffering agent only, minimum amount to accomplish the technical effect]

Hydrogen peroxide

Ozone

Paraffin oil

Potassium permanganate

Sodium carbonate (soda ash)

Sodium chloride [C 61 only]

Sodium hydroxide

Sodium hypochlorite

Vegetable oils meeting the standards laid down by the Australia New Zealand Food Standards Code may be used for lubrication purposes without restriction.

The following substances may be used according to the conditions for code C 43 sanitising solutions provided the concentration of chlorine does not exceed 200ppm in the case of the chlorinated compounds.

Chlorine

Calcium hypochlorite (hydrated and containing 65% active ingredient)

Ethyl alcohol

Isopropyl alcohol

Hydrochloric acid [as buffering agent only, minimum amount to accomplish the technical effect]

Hydrogen peroxide, 35% aqueous solution

Sodium hypochlorite

When the following substances are added to wipes of an appropriate quality the wipes may be used according to the conditions for code C 44 sanitising wipes.

Ethyl alcohol

Isopropyl alcohol

## **4.9 Meat Marking Inks**

### **4.9.1 Criteria**

Any meat marking ink that conforms to the following criteria may be used in licensed premises. These substances do not require evaluation or specific listing.

The formulation of branding and grading inks must comply with the recommendations contained in MIRINZ\* Publication 815 or with the specifications for thermo setting inks, MIRINZ 819.

\*AgResearch Limited  
Ruakura MIRINZ Centre  
Private Bag 3123  
Hamilton.

The labelling on any container of branding or grading ink must clearly state the name and the colour index number of the dye used and other ingredients. The label must also contain the statement:

**This ink is prepared according to the recommendations in MIRINZ 815**

or

**This ink is prepared according to the specification in MIRINZ 819**

Inks that have been prepared for the branding or grading of carcasses or products must be used in accordance with any regulations and directives.

#### 4.9.2 Dyes

Branding and grading inks may only contain the following dyes:

Dye	Colour Index Number Number (C.I.)	International Number System (INS)
Allura Red	16035	129
Brilliant Blue FCF	42090	133
Chocolate Brown HT	20285	155
Hexacol Chocolate Brown HT Lake	20285	155
Lynlake Brown HT 620	20285	155
Ponceau 4R	16255	124

#### 4.9.3 Pet Food

Inks for marking pet food may be prepared from the following:

- A black dye, colour index number (CI) 28440, variously named Food Black, Brilliant Black, Permicol Black or Hexacol Black PN; or
- Charcoal; and

- any of the solvents and diluents listed in section 4.9.4.

The labelling of these inks must contain a list of all constituents.

#### 4.9.4 Solvents and Diluents

All meat marking inks may contain any of the following solvents and diluents:

Ethanol

Ethyl acetate

Edible grades of hardened vegetable fat

Glycerol in its mono, di and tri-acetic acid esters

Hydrogenated castor oil, Sett HR1

Isopropyl alcohol

Propylene glycol

#### 4.10 Condemned Material Stains

The following dyes may be used in the preparation of condemned material stains:

Brilliant Green FCF

Hexacol Green R1891

Green Powder Colour QZ 03195

Green Powder Colour QZ 03204

Green vegetable dyes

The following formula would meet USDA requirements for denaturing condemned material:

1 part  
40 parts  
40 parts  
40 parts

FD & C No3 Green colouring  
Water  
Liquid detergent  
Oil of citronella, or  
Crude carbolic acid, or  
Cresylic disinfectant

## 5 Criteria for Chemical Compounds

### Amendment 2

### November 2004

#### 5.1 Introduction

Chemical compounds are assessed for their suitability to use in food areas within fish, game and meat premises licensed or approved under the Meat Act regime. Of paramount importance is the protection of edible product from the effects of chemical substances which could contaminate the product as a consequence of odours and residues remaining on food surfaces.

**Note:** the approval codes listed below are also used under the Animal Products Act regime for approved maintenance compounds.

#### 5.2 Lubricants, Solvents, Combustion Additives

##### C 11

1. This may be used in edible areas provided it does not come in contact with edible products or packaging material.
2. Where incidental contact with the food surface occurs, the surface must be thoroughly cleaned and washed to ensure that no residue remains.

##### C 12

1. This may be used in edible areas.
2. Before use, all edible product must be removed from the room.
3. No edible product is permitted in the room while odours remain.
4. Where incidental contact with the food surface occurs, the surface must be thoroughly cleaned and washed to ensure that no residue remains.

### **C13**

1. This may be used in edible areas.
2. The lubricant must be confined in enclosed housings.
3. The inspector or accredited verifier must be informed in the event of any leakage.
4. Where incidental contact with the food surface occurs, the surface must be thoroughly cleaned and washed to ensure that no residue remains.

### **C 14**

1. This may only be used in non-food areas.

### **C 15**

1. This is permitted to be used during processing of food to lubricate moving parts of equipment whereby the lubricated surface is either an integral part of the food contact surface, or is contiguous with the food contact surface and contamination could result from bearing seal leakage.
2. The equipment is to be maintained, including the application of lubricants, according to the specifications of the equipment manufacturer.
3. Only sufficient lubricant is to be used to achieve the desired effect.
4. When used in the manner permitted, all lubricated surfaces are to be maintained according to requirements for sanitation of food contact surfaces.
5. When used in any other manner that may result in incidental contamination of a food surface, the surface is to be cleaned by washing to ensure no free substance remains that could be transferred to food being processed.

## **5.3 Surface Treatments**

### **C 21**

1. This may be used in edible areas provided it does not come in contact with edible products or packaging material.
2. Where incidental contact with the food surface occurs, the surface must be thoroughly cleaned and washed to ensure that no residue remains.

## **C 22**

1. This may be used in edible areas.
2. Before use, all edible product must be removed from the room.
3. No edible product is permitted in the room while odours remain.
4. Where incidental contact with the food surface occurs, the surface must be thoroughly cleaned and washed to ensure that no residue remains.

## **C 23**

1. This may be used in edible areas.
2. Before use, all edible product must be removed from the room.
3. No edible product is permitted in the room until all treated surfaces have been adequately protected with an approved coating.
4. Where incidental contact with the food surface occurs, the surface must be thoroughly cleaned and washed to ensure that no residue remains.

## **C 24**

1. This is permitted for marking animals.
2. It may only be used in stockyards.
3. It must not be used in a manner likely to contaminate the carcass during dressing.

## **C 25**

1. This may not be used in areas where edible products are processed or stored.

## **C 26**

1. This is permitted on food contact surfaces as a release agent or as an anti-rust film.
2. The amount used should be the minimum required to accomplish the technical effect.
3. The surface must be wiped or adequately drained after application so that no free substance remains that could be transferred to food being processed.

### **C 27**

1. This compound may be used for washing stock prior to slaughter.
2. The compound is to be used according to the manufacturer's directions with a concentration not exceeding that recommended by the manufacturer.
3. Stock must be washed in clean water after application and before slaughter.

### **C 28**

1. This compound may be used for washing stock prior to slaughter.
2. The compound is to be used according to the manufacturer's directions with a concentration not exceeding that recommended by the manufacturer.
3. There is no requirement to rinse stock after application and before slaughter provided moisture can not be expressed when the wool at the opening-up areas is firmly squeezed.
4. When used in all other circumstances, stock must be washed in clean water after application and before slaughter.

### **C 29**

1. This compound may be used in direct contact with product.

## **5.4 Cleaners**

### **C 31**

1. This may be used in all areas.
2. Before use, all edible product and packaging material must be removed from the room.
3. After using this compound, food surfaces must be thoroughly rinsed with potable water before production starts.

**Note:** Cleaner sanitisers are categorised as C 31. This does not prevent the compound from being used to clean hard surfaces and then being used again to employ the sanitising attributes. When an operator uses a compound in this manner the recommended procedures must be validated to ensure adequate sanitation is achieved.

**C 32**

1. This may not be used in edible areas.
2. The perfume must not be used to mask the odours of unsanitary conditions.
3. This compound must be used in a manner that prevents the perfume invading any edible area.

**C 33**

1. This may only be used as a laundry compound.
2. If treated fabric directly or indirectly comes in contact with edible product, a thorough rinse with potable water must follow the laundering process.

**C 34**

1. This compound may only be used in non-food areas.
2. All equipment and utensils treated with this compound must be thoroughly cleaned, then rinsed with potable water before being returned to edible areas.

**C 35**

1. This may be used as a window cleaner in all areas.
2. No edible product is permitted in the room during cleaning.
3. Incidental contamination of food contact surfaces must be thoroughly cleaned, then rinsed with potable water.

**C 36**

1. This may not be used in areas where edible products are processed or stored.

**C 37**

1. General purpose detergent which is not for use on food surfaces but may be used on floors and walls.
2. Before using this compound in food areas, all product and packaging material must be removed from the room.
3. Accidental spillage onto food surfaces must be thoroughly washed off with potable water.

### **C 38**

1. This may be used for cleaning large processing rooms provided the room can be divided into distinct areas, no edible product or packaging material is present in the area during cleaning and there can be no possibility of contamination of product or packaging material as a result of cleaning.
2. As a general cleaner in all other instances, all edible product and packaging material must be removed from the room before cleaning starts.
3. After using this compound, food contact surfaces must be thoroughly rinsed with potable water before production starts.

### **C 39**

1. This may be used for cleaning and disinfection of poultry facilities and equipment used in the production and processing of eggs for human consumption.
2. The compound must be used according to the manufacturer's directions.
3. Poultry and eggs must not be present in the area at the time when cleaning and disinfection is carried out.

## **5.5 Sanitisers**

### **C 41**

1. This may be used in all areas.
2. Before use, all edible product and packaging material must be removed from the room or carefully protected.
3. After use, surfaces must be thoroughly rinsed with potable water before production starts.
4. This compound must always be used at dilutions recommended by the manufacturer.

#### **C 42**

1. Before use, all edible product and packaging material must be removed from the room.
2. This may be used on clean hard surfaces, a rinse with potable water is not required.
3. Food contact surfaces must be thoroughly drained to minimise residues.
4. On non-food surfaces, such as floors, walls and ceilings, higher concentrations may be required to control microbial growth. This is allowed provided there is no risk of contamination of the edible product.
5. Where these conditions cannot be met a potable water rinse is required.
6. This compound must always be used at the dilutions recommended by the manufacturer.

#### **C 43**

1. This may be used as a no-rinse sanitiser on clean hard surfaces in licensed or registered premises which are restricted only to the processing of fish.
2. Before use, all edible product and packaging material must be removed from the room or carefully protected.
3. After use, a rinse with potable water is not required but food contact surfaces must be thoroughly drained to minimise residues.
4. When used as a sanitiser in other licensed or registered premises, surfaces must be thoroughly rinsed with potable water before production starts.
5. This compound must always be used at the dilutions recommended by the manufacturer.

#### **C 44**

1. This may be used in all areas.
2. This may be used for sanitising quality control equipment where the equipment is allowed to dry prior to contacting product.
3. It must be used at a sufficient distance from all edible product and packaging material so that there can be no possibility of contamination of product or packaging material as a result of use.
4. When used as a sanitiser in other circumstances, surfaces must be thoroughly rinsed with potable water before production starts.

## 5.6 Topical Preparations

### C 51

1. This may be used as a hand washing and sanitising compound in all areas.
2. After using this compound, hands must be thoroughly rinsed with potable water.
3. There must be no odour left on the hands.

### C 52

1. This may be used as a barrier cream, dermatological cream, hand cleaner or body wash.
2. This compound cannot be used by persons employed in slaughter or handling edible product at any stage during dressing or processing.
3. This compound is not permitted in slaughter, dressing or processing areas.

### C 53

1. Barrier cream restricted to use by operators whose hands are constantly in water and are employed in the preparation of casings.
2. The compound must be supplied from a fixed dispenser located in locker rooms or amenities.
3. After applying this product the hands must be washed before entering the processing area.

### C 54

1. This may be used as a hand sanitising compound in all areas.
2. The compound must be supplied from a fixed, metered dispenser located a sufficient distance from the processing line to prevent product contamination.
3. Before the sanitiser is applied, hands must be clean. This includes washing the hands where necessary.
4. After use, the hands need not be rinsed but must be dry before the operator returns to the processing line.

### **C 55**

1. This may be used as a special purpose skin compound by personnel in edible areas provided the treated skin is fully protected by an impervious covering at all times during processing.
2. This compound must be supplied from a fixed dispenser located in locker rooms or amenities.

### **C 56**

1. This may be used as a hand washing compound in all areas.
2. After using this compound hands must be thoroughly rinsed with potable water.
3. There must be no odour left on the hands.

## **5.7 Water Treatment Products**

### **C 61**

1. This is permitted in potable water.
2. The final concentration of the active element, at the point of use, shall conform to the limits stated in directives on potable water.

### **C 62**

1. This compound may be used for treating boilers, steam lines and/or cooling systems.
2. Treated water must not be used in edible areas, or used in a manner that could contaminate edible product or stock drinking water.
3. Steam produced from treated water must not be used in edible processes or come in contact with edible product.

### **C 63**

1. This compound may be used for treating boilers and steam lines where the steam produced may contact edible product.

### **C 64**

1. This compound may be used for treating sewer or drain lines in any area.

2. Before use in edible areas all edible products must be removed from the room and the drains must be thoroughly flushed before edible operations re-commence.
3. Solids recovered from waste water may not be used in the production of animal foods.

#### **C 66**

1. This wastewater treatment compound may be used in effluent treatment and waste streams where solid wastes are processed through solids recovery systems.

### **5.8 Pesticides**

#### **Type A**

1. This insecticide may be used in all areas.
2. This insecticide may only be used in edible areas as a space spray provided that, before use, all edible products and packaging materials, except canned products, are removed from the room.
3. After using this insecticide the room must be adequately ventilated, and all food surfaces thoroughly washed with potable water before edible products and packaging material are returned to the room.

#### **Type B**

1. This insecticide is not permitted in any edible product area or any area where edible product or packaging material is stored.
2. It must be used in a manner that prevents the entry of the insecticide into edible product areas or stores containing packaging material.

#### **Type C**

1. This rodenticide may only be used in premises according to the requirements of a vermin control programme which has been documented to relevant NZFSA legislation.
2. It may be used in food areas provided there is no exposed product or food ingredient present in the room.
3. It must be removed from edible areas before processing operations commence.

### **Type D**

1. This pesticide must be used strictly in accordance with the special conditions contained in the approval letter.
2. A copy of this letter must be available to the inspector, animal products officer or accredited verifier upon request.

### **5.9 Packaging Materials**

#### **C 81**

1. This material may be used in contact with edible product.
2. The amount used shall not be greater than is required to accomplish the desired physical or technical effect.

#### **C 82**

1. This material is for packaging only and must not come in contact with edible products.

#### **C 83**

1. This may be included with packaged meat as part of the packaging system.
2. The sachet must remain intact and none of the contents are to come in contact with meat.

### **5.10 Miscellaneous Products**

#### **C 101**

1. This must be used in accordance with the special conditions contained in the approval letter.
2. A copy of this letter must be available to the inspector, animal products officer or accredited verifier upon request.

### **C 102**

1. This compound must not be used in any area where edible products are processed, packaged or stored.
2. It may be used in inedible processing areas or external areas.
3. The compound must not be used to mask the odours of unsanitary conditions.
4. Compounds must be used in a manner that prevents any perfume invading an edible area.

### **C 103**

1. This compound may be used for washing whole shell eggs.
2. The compound must be used according to the manufacturer's directions.
3. Where eggs are intended for sale in the whole shell the eggs must be subject to a warm potable rinse after the cleaning step. This rinse may or may not contain a C 104 approved sanitiser.

### **C 104**

1. This compound may be used for sanitising whole shell eggs.
2. The compound must be used according to the manufacturer's directions.

## 6 Compounds Listed by Manufacturer

### Amendment 3

### December 2005

The database has been updated, removing compounds that have not been revalidated by the due date. The list is available on the NZFSA Animal Products Registers & List website under [Chemical Approvals: Fish-Game-Meat](#).

## 7 Authorised Disinfectants for Foot-and-Mouth Disease Responses Listed by Manufacturer

### Amendment 3

### December 2005

Company	Type	Dilution	Stock on call	Stock after 48 hours
Aakland Chemicals (1997) Limited PO Box 323 Christchurch Phone: 03 341-8490 Fax: 03 341-8491	<i>Alkaline Disinfectant (non-corrosive)</i> STC 250 Quat	2.00%	100 l	500 l
Andrew Industrial Limited PO Box 33-445 Takapuna Auckland Phone: 09 444-3733 Fax: 09 444-3838	<i>Alkaline Disinfectant (non-corrosive)</i> Vigour	10%	400 l	3000 l
Arnold Product Limited 60 Tancred Street Hokitika Phone: 03 755-6600 Fax: 03 755-6655	<i>Acid Disinfectant</i> Process <i>Alkaline Disinfectant (corrosive)</i> Elim-N-8 Sentry	0.25% 1.00% 0.25%	1000 l 1000 l 1000 l	1000 l 2000 l 10000 l

<p>Astron Chemical Corporation Limited PO Box 7060 New Plymouth Phone: 06 758-8500 Fax: 06 758-2923</p>	<p><i>Acid Disinfectant</i> Oxykil</p>	<p>100 l</p>	<p>1000 l</p>
<p>BFC Limited PO Box 8639 Auckland Phone: 09 580-0018 Fax: 09 580-2108</p>	<p><i>Acid Disinfectant</i> Oxilite</p>	<p>2:1</p>	<p>100 L      1000 L</p>
<p>Bomac Laboratories PO Box 76-369 Manukau City Auckland Phone: 09 262-3169 Fax: 09 262-3008</p>	<p><i>Acid Disinfectant</i> Terminator Vironz-C</p>	<p>0.25%</p>	<p>1000 L      1000 L 0.1 T      0.1 T</p>
<p>Chemical Solutions Limited PO Box 107-105 Airport Oaks Auckland Phone: 09 255-5609 Fax: 09 255-5610</p>	<p><i>Acid Disinfectant</i> Kemsol Sani Care <i>Alkaline Disinfectant</i> (corrosive) Kemsol Pronto <i>Alkaline Disinfectant</i> (non-corrosive) Kemsol Attack Kemsol Express Sani Kemsol Uni Universal Cleaner</p>	<p>1.00%  1.00%  5.00% 2.00% 5.00%</p>	<p>500 l      5000 l  0.5 T      3.0 T  2000 l      10000 l 1000 l      5000 l 1000 l      5000 l</p>
<p>Clark Products Limited</p>	<p><i>Alkaline Disinfectant</i></p>		

PO Box 541	<i>(non-corrosive)</i>			
Napier	Response	2.5%	200 l	2000 l
Phone: 06 843-6049				
Fax: 06 843-2758				
Ecolab Limited	<i>Acid Disinfectant</i>			
PO Box 10-061	AC 300-E	0.10%	5000 l	15000 l
Hamilton	AC 3-E	0.10%	2000 l	10000 l
Phone: 07 849-4829	AC-300	0.50%	3 T	8 T
Fax: 07 849-4782	Acid S	1.00%	2 T	5 T
	Eco-star Ozonit	1.00%	1 T	2 T
	Eco-star Sour	1.00%	1 T	4 T
	Foamacid G	1.00%	1 T	5 T
	Formula 500A	0.50%	1 T	4 T
	Formula 522A	1.00%	1 T	4 T
	Klenz Alltemp High Foam	0.50%	1 T	4 T
	Klenz Iodophor	1.00%	1 T	4 T
	Oxonia Active	1.00%	2 T	2 T
	Super Add	0.50%	2 T	5 T
	Tsunami	0.50%	2 T	5 T
	Ultrasil 75	0.50%	1 T	5 T
	Vortexx	1.00%	1 T	1 T
	<i>Alkaline Disinfectant</i>			
	<i>(corrosive)</i>			
	215-D	1.00%	1 T	4 T
	AC-180	0.50%	2 T	10 T
	Avoid	1.00%	2 T	6 T
	Enforce	1.00%	2 T	8 T
	Esteem	0.50%	1 T	5 T
	Ezichlor	1.00%	1 T	2 T
	Ferroklenz	0.50%	2 T	5 T
	Foam Klenz	1.00%	1 T	5 T
	Formula 141C	0.50%	1 T	4 T
	Formula 381C	1.00%	1 T	5 T
	Glissen	0.50%	2 T	8 T

Hi Foam Cleaner	1.00%	1 T	4 T
Husky	1.00%	1 T	5 T
Kettlebrite	0.50%	1 T	3 T
Kleer Klenz	0.20%	3 T	5 T
Klenmax TFC Green	1.00%	1 T	5 T
Liquid Caustic Soda 50%	0.20%	10 T	20 T
Microsmok 939C	0.50%	1 T	4 T
Probreak	0.50%	1 T	5 T
Process 135C	0.20%	1 T	4 T
Process 375C	0.20%	1 T	4 T
Quantum	1.00%	1 T	5 T
Solid Advantage	0.50%	1 T	4 T
Topax 68	1.00%	1 T	3 T
Triple-S	1.00%	2 T	10 T
Turbo 1010	0.50%	1 T	4 T
Turbochlor	0.50%	1 T	5 T
Ultrasil 91	0.20%	1 T	4 T
<i>Alkaline Disinfectant</i>			
<i>(non-corrosive)</i>			
Aquafoam	1.00%	5 T	15 T
HC-62	1.00%	2 T	5 T
I.M.-3	1.00%	2 T	5 T
Trichlor-O-Cide	1.00%	2 T	5 T

GDM Technologies Pty Limited

4 Rodney Road

North Geelong

Victoria 3215

Australia

Phone 0061 3 5255-5555

Fax: 0061 3 5255-5255

*Acid Disinfectant*

Citrofresh 14P (Concentrate)

2

200000

Citrofresh 14W (Ready to use)

2

20000

GeoSil Pacific Limited

PO Box 513

*Acid Disinfectant*

Shortland Street Auckland Phone: 09 306-1372 Fax: 09 306-7591	Geosil Sanitiser and Biocide	1.00%	0.6 T		
Global Science & Technology Limited PO Box 101-253 NSMC Auckland Phone: 09 443-5867 Fax: 09 444-7314	<i>Acid Disinfectant</i> Virkon	1.00%	0.5 T		
Hi-Tech Detergents Limited PO Box 15-205 Hamilton Phone: 07 847-9904 Fax: 07 847-9689	<i>Acid Disinfectant</i> Acidet – P <i>Alkaline Disinfectant</i> (non-corrosive) Egg Crate Wash	1.00%	0.1 T	2 T	
Jasol New Zealand PO Box 19-632 Woolston Christchurch Phone: 03 384-4433 Fax: 03 384-4431	<i>Alkaline Disinfectant</i> (corrosive) Razz	0.50%	1 T	2 T	
JohnsonDiversy New Zealand Limited PO Box 23-172 Papatoetoe Auckland Phone: 09 278-2119 Fax: 09 278-4286	<i>Acid Disinfectant</i> Clax 100OB 2AL1 Divosan Activ VT05 <i>Alkaline Disinfectant</i> (corrosive) Clax Activ 4AP1	2.00%	4000 l		
		0.30%	200 l		
		2.00%	0.6 T		

Clax Alegro 1 AL1	1.00%	8000 l	
Metasan	2.00%	4 T	
Powerfoam	2.00%	3000 L	
Shurfoam	2.00%	9600 l	10 T

NRM New Zealand Limited  
Private Bag 99927  
Newmarket  
Auckland  
Phone: 09 379-1876  
Fax: 09 300-3185

*Acid Disinfectant*

Virkon S	1.00%	2.5 T	
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Orica Chemnet  
Private Bag TG 12500  
Mt Maunganui South  
Phone: 07 575-3157  
Fax: 07 575-7076

*Alkaline Disinfectant  
(non-corrosive)*

Bactozolv	0.80%	1 – 5000 l	8000 l
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Tergo Industries Limited  
PO Box 15-783  
New Lynn  
Auckland  
Phone: 09 820-3888  
Fax: 09 820-3979

*Alkaline Disinfectant  
(non-corrosive)*

Enviro Cleaner	2.50%	2000	8000
Flight II	1.00%	400 l	2000 l
New Power Wash	3.00%	1000 l	8000 l
Top Flight	1.00%	400 l	2000 l