

USDA Performance Standards for Cleaning Products

The United States Department of Agriculture (USDA) no longer “authorizes” cleaners to be used in USDA regulated facilities (dairy, meat and poultry processing plants). The term “USDA Authorized” is no longer used. Instead, the USDA has published performance standards that a cleaner must meet in order to be used for specific tasks in USDA facilities. Now products are labeled: “This Product Meets USDA Performance Standards for (A-1) Type Products.” It is the manufactureres’ responsibility that the cleaner meets these performance standards. See the back page for a description of the USDA Codes listed below.

PowerBoss Cleaners/Degreasers and their use categories

CODE	PRODUCT
(A-1)	Heavy Duty Degreaser
(C-1)	Citrus Degreaser
(C-1)	Power Green
(C-1)	Tire Mark Remover
(A-5)	Freezer Locker Cleaner
(A-5)	Freezer Cleaner

The U.S.D.A. Cleaner Codes, and their meanings, under which these are authorized are:

A. CLEANING COMPOUNDS

A-1. General Cleaning. For use 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.

A-3 Acid Cleaners

A-4. 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. Freezer Floor and Wall Cleaners. 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.

A-8. 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.

C. COMPOUNDS USED IN INEDIBLE AND NON-PROCESSING AREAS

C-1. General Cleaners. 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.

C-2. Compounds for use in toilets and/or dressing rooms.

D. SANITIZERS

D-2. Sanitizers not 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 on 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. See label directions for clarification. 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 dilution and according to applicable directions provided on the EPA registered label.

E. EMPLOYEE HAND CARE

E-1. Handwashing compounds for use in all departments.

The compounds must be dispensed from adequate dispensers located a 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. Under conditions of use, there can be no odor or fragrance left on the hands.

E-2. Handwashing and Sanitizing Products

E-3. Hand Sanitizing Products

E-4. Hand Lotions/Cleaners- Non-Food Contact