

DATE: September 26, 2000

TO: All Local Health Departments
Attn.: Health Officer/Director of Environmental Health/Chief Sanitarian
Food and Dairy Division

FROM: Food Service Sanitation Section & Science and Technology Section
Food and Dairy Division

SUBJECT: Announcing the NSF White Book

Background

Historically the Food Safety and Inspection Service of United States Department of Agriculture (USDA, FSIS) required meat and poultry plants to use compounds in and around food processing areas that had been approved under the USDA authorization program. Upon determination of compliance with applicable requirements, the USDA listed the products in the *List of Proprietary Substances and Nonfood Compounds*. This authorized listing served as a resource document not only for FSIS inspectors, but carried over into other product applications, including food processing plants and retail operations.

In 1998, USDA discontinued its review and listing of Proprietary Substances and Nonfood Compounds used in USDA inspected meat and poultry plants. Fortunately, NSF International continues the program to benefit product manufacturers, food processors, inspectors, and consumers by offering a web-based solution for product acceptance.

Program highlights and benefits

All products listed by the USDA, including sanitizers, cleaners, and hand-contact products, are now on the NSF website at www.nsf.org/usda. More than 120,000 products are listed in the NSF "White Book." The on-line listings provide instant confirmation of registration for inspectors.

Listing is voluntary, however, the White Book provides an important tool for regulators to determine consistency with the regulations. This information grows in importance with Michigan Food Law's application of number of federal regulation for food establishments, such as 21 CFR 178.1010 for sanitizing solutions, and the requirement that hand-dip anti-microbial ingredients be listed in the *List of Proprietary Substances and Nonfood Compounds*, now the NSF White Book.

Hyperlinks are provided from the NSF website to each registered company's website for further information on products. Listed products may also be identified in the field by a distinct "NSF registered" seal.

Products covered under this program

Products used in the pre-processing of food at meat and poultry plants are defined as "proprietary substances." These include anti-foaming agents, marking agents, fruit and vegetable washing products, preflushing agents, denaturants, and other related substances.

Products used in and around food processing areas, but not intended for direct food contact are defined as "nonfood compounds." These include cleaning chemicals, sanitizers, hand care products, pesticides, lubricants, water treatment compounds, and other related products.

You can expect to find information on:

21 CFR products referenced in the 1999 *Food Code*

- Chemicals used for washing fruits and vegetables,
- Lubricants
- Boiler water additives
- Sanitizers
- Drying agents
- Water treatment compounds
- Detergents - cleaners
- Hand Sanitizers
- Pesticides

Also included are:

- Proprietary substances – used for pre-processing of food at meat and poultry plants
- Laundry products
- Anti-microbial products
- Hand care products
- Sewer and Drain cleaners
- Absorbents / anti-slip agents
- Non-processing area Products – toilet/dressing room, paint removers
- Shell egg products
- Coatings

For more information, contact NSF International at 888-NSF-FOOD, or by e-mail at nonfood@nsf.org.

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