

Regulatory Status in other U.S. Food related industries

Excerpt from **2009 FDA Food Code**  **Chemicals**

7-204.11 Sanitizers, Criteria.

Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions).^P

[Code of Federal Regulations]
[Title 40, Volume 23]
[Revised as of July 1, 2010]
From the U.S. Government Printing Office via GPO Access
[CITE: 40CFR180.940]

[Page 664-671]

TITLE 40--PROTECTION OF ENVIRONMENT

CHAPTER I--ENVIRONMENTAL PROTECTION AGENCY (CONTINUED)

PART 180_TOLERANCES AND EXEMPTIONS FOR PESTICIDE CHEMICAL RESIDUES IN FOOD--Table of Contents

Subpart D_Exemptions From Tolerances

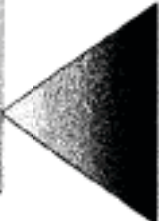
Sec. 180.940 Tolerance exemptions for active and inert ingredients
for use in antimicrobial formulations (Food-contact surface sanitizing solutions).

Residues of the following chemical substances are exempted from the requirement of a tolerance when used in accordance with good manufacturing practice as ingredients in an antimicrobial pesticide formulation, provided that the substance is applied on a semi-permanent or permanent food-contact surface (other than being applied on food packaging) with adequate draining before contact with food.
(a) The following chemical substances when used as ingredients in an antimicrobial pesticide formulation may be applied to: Food-contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils.

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CAS number

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Hypochlorous acid	7790-92-3	When ready for use, the end-use concentration of all hypochlorous acid chemicals in the solution is not to exceed 200 ppm determined as total available chlorine



40 CFR 180.940 cites Hypochlorous acid (HOCl) as an approved food contact surface sanitizer