

# 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.

## Multi-Clean Cleaners and their use categories

A-1 HD Hi-Foam,  
A-1 Multi-Task 12 HD Hi-Foam  
A-1 Multi-Shine  
A-1 Multi-Task 2 Multi-Shine  
A-1 Formula 305

A-3 Phos Clean

A-4 Pressure NB  
A-4 Formula 340

D-1 Century Q 256  
D-1 Multi-Task 256 Century Q 256  
D-1 Millennium Q  
D-1 Multi-Task 64 Millennium Q

D-2 M-C 10 Sanitizer  
D-2 Multi-Task 10 M-C 10

C-1 Bio-Power Plus  
C-1 B-Q 32 Pine Odor Cleaner

C-1 Blue Blazes  
C-1 Multi-Task 6 Blue Blazes

C-1 Century Maintenance  
C-1 Multi-Task 5 Century Maintenance

C-1 Eliminator 3  
C-1 Multi-Task 3 Eliminator 3

C-1 Mastery dL

C-1 Power Suds  
C-1 Multi-Task 15 Power Suds

C-1 Red Lightning  
C-1 Super Clean Shine

C-1 Tough Green  
C-1 Multi-Task 70 Tough Green

C-2 Foamy MAC  
C-2 Multi-Task 4 Foamy MAC

## Floor Seals and Coatings

As of August, 1994 the USDA no longer authorizes individual coatings, sealers or paints. Instead, the USDA Audit System requires a letter of certification from the manufacturer prior to the application of a coating in a federally inspected plant (office areas not included). Please request a letter of certification from Multi-Clean prior to the sale of a floor coating to a federally inspected plant. A description of where the coating will be used should be included with the request.

## The U.S.D.A. Cleaner Codes

### 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. For use on food contact, rinsing with potable water is required.

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