

## ■ NSF/USDA Classifications

The classifications listed below were formerly approved by the United States Department of Agriculture (USDA) which regulates meat and poultry establishments; these classifications are now issued by the National Sanitation Foundation (NSF), follow the same guidelines and have the same classification codes as the USDA. Products authorized by the NSF/USDA for use in plants operating under the federal meat and poultry program are classified according to where or how they may be used. The following summarizes brief definitions of NSF/USDA classifications that are associated with products in this catalog.

*Employees who handle edible products may use compounds only when leaving the plant.*

- A1** For use as general cleaning agents on all surfaces, or for use with steam or mechanical cleaning devices in all departments.
- A4** Floor and wall cleaners for all departments.
- A6** Scouring cleaners.

- A7** Metal cleaners and polishers for nonfood contact surfaces.
- A8** Degreasers or carbon removers for food cooking or smoking equipment, utensils or other associated surfaces. No food contact.
- B1** For laundering fabrics that come into contact with meat or poultry products, directly or indirectly.
- C1** For use on all surfaces in processing areas for inedible products, nonprocessing areas and/or exterior areas.
- C2** Compounds for use in toilets and/or dressing areas.
- D1** Antimicrobial agents, always requiring a rinse.
- D2** Sanitizers for all surfaces, not always requiring a rinse.
- E2** Hand washing and sanitizing compounds.
- E4** Hand creams, lotions and cleaners. Use is limited to toilet and dressing rooms.
- F1** Nonresidual pesticides. For use in all departments.
- F2** Residual pesticides. For use in inedible product areas only.
- G7** Compounds for treating boilers, steam lines and/or cooling systems where neither treated water nor the steam produced may contact edible products. This does not include compounds added to water used to cook and cool containers of meat and poultry products.
- H1** Lubricants with incidental food contact.
- H2** Lubricant, release agent, or antirust film on equipment and machine parts in locations in which there is no possibility of the lubricant or lubricated part contacting edible products.
- K1** Cleaning and/or degreasing solvents for use in nonprocessing areas.
- K2** Solvents for cleaning electronic instruments.
- L1** Compounds for use in sewage and/or drain lines.
- L2** Enzymatic compounds for use in sewage and/or drain lines.
- P1** Miscellaneous. See individual letter for specific authorized uses.

## ■ Dilution Chart

Use this chart as a guideline for diluting the products sold in this catalog. 1:x means 1 part concentrate to x parts water. For example, to make a quart of solution in a 1:15 dilution, mix 2 oz. of concentrate into 30 oz. of water. (NOTE: To minimize foaming, fill the container with water before adding the concentrate. Then stir thoroughly.)

### CONVERSION CHART

1 Gallon =	128 ounces	¼ Cup =	2 ounces
1 Quart =	32 ounces	½ Cup =	1 ounce
1 Pint =	16 ounces	2 Cup =	1 Pint
1 Cup =	8 ounces	2 Pints =	1 Quart
½ Cup =	4 ounces	4 Quarts =	1 Gallon



24-oz. Spray Bottle



Quart



Gallon



Five Gallons

### CONCENTRATE NEEDED TO MAKE THE FOLLOWING AMOUNTS OF SOLUTION

DILUTION RATIO	24-oz. Spray Bottle	Quart	Gallon	5 Gallons
1:4	4¾ oz.	6½ oz.	25½ oz.	128 oz. (1 Gallon)
1:10	2¼ oz.	2½ oz.	11½ oz.	59 oz.
1:12	1¾ oz.	3 oz.	10 oz.	50 oz.
1:15	1½ oz.	2 oz. (¼ Cup)	8 oz. (1 Cup)	40 oz.
1:20	1 oz. (½ Cup)	1½ oz.	6 oz. (¾ Cup)	31 oz.
1:32	¾ oz.	1 oz. (½ Cup)	4 oz. (½ Cup)	20 oz.
1:40	¾ oz.	¾ oz.	3 oz.	16 oz. (1 Pint)
1:50	½ oz.	¾ oz.	2½ oz.	13 oz.
1:64	½ oz.	½ oz.	2 oz. (¼ Cup)	10 oz.
1:128	½ oz.	¼ oz.	1 oz. (¼ Cup)	5 oz.
1:256	¼ oz.	¼ oz.	½ oz.	3 oz.