

Bureau of Chemical Safety
Food Directorate
Health Canada
251 Sir Frederick Banting Drwy.
Postal Locator: 2201C
Ottawa, ON K1A 0K9
Canada

December 18, 2023

Our File: IP23060603
Xref: IS16120502

Christine Donohue, MPH, PhD
Senior Managing Consultant
Ramboll
Email: cdonohue@ramboll.com

Dear Dr. Donohue:

RE: CC-615

This is in response to your letter of June 6, 2023, wherein you notified us regarding a legal change to your client's company name from Packers Chemical, Inc. to Safe Foods Chemical Innovations and requested an updated letter of no objection for the subject product to be used as a sanitizer in Federally Registered Food Establishment.

Re: For use as a food contact surfaces sanitizer

Based on the information submitted, we can advise that we see no reason to object to the composition and use of the subject sanitizer on food contact surfaces in food processing establishments without a potable water rinse after treatment, provided that:

- a) the food contact surfaces have been previously cleaned and rinsed with potable water prior to sanitizing;
- b) the concentration of available chlorine will not exceed 200 ppm, as stated on the label;
- c) the surfaces are hard and non-porous in nature and are thoroughly drained prior to re-use;
- d) prior to application (spraying) of the product in food handling areas, all food as well as any surfaces, which directly contact food, should either be removed from the vicinity or otherwise protected from the spray; and

- e) if the limitation as stated in b) above is exceeded and when the subject product is used as a cleaner then a final *rinse with potable water is required* for surfaces in direct food contact.

Re: For use in dishwashing machines

Based on the information submitted, we can advise that we see no reason to object to the composition and use of the subject product in dishwashing machines in food processing establishments, provided that:

- a) there will be no contamination of food as a result of its use;
- b) it is used in the minimum amount required to achieve the intended technical effect; and
- c) cookware or utensils and other surfaces subject to direct contact with food are hard and non-porous in nature and are thoroughly rinsed with potable water after the treatment (it is assumed that in the case of automatic washers, there is an automatic rinse cycle), drained and dried prior to re-use.

We trust that the foregoing will be of use to you.

Yours truly,

X 

Signed by: Scholten, Cynthia
Cynthia Scholten
Scientific Evaluator
Food Packaging Materials and
Incidental Additives Section
Chemical Health Hazard Assessment
Division