

Draft Sanitation Standard for Food Cleansers – amended the Article 5 and Appendix 2

Article 5

For the disinfect substances used to clean food, unless the legal food ingredients, the restricted substances, residue limit, usage scope and specifications are subject to the provisions of Appendix 2.

In order to make the residual concentration in the preceding paragraph compliant with the regulations, if necessary, it may be rinsed with drinking water or otherwise treated appropriately after disinfection.

Appendix2. The disinfect substances which used to clean food shall apply to:

NO	CAS Reg. No.	Substance	Residue Limit	Usage scope
1	None	Acidified sodium chlorite solutions (ASC) ¹	Sum of chlorate and chlorite not more than 1 ppm.	Fresh ready-to-eat foods
2	10049-04-4	Chlorine dioxide	Sum of chlorate and chlorite not more than 1 ppm.	Fresh ready-to-eat foods
3	7790-92-3	Hypochlorous acid	Not more than 1 ppm as total available chlorine.	Fresh ready-to-eat foods
4	7681-52-9	Sodium hypochlorite ²	Not more than 1 ppm as total available chlorine.	Fresh ready-to-eat foods
5	79-21-0	Peracetic acid	Not more than 1 ppm	Fresh ready-to-eat foods

Note:

1. Acidified sodium chlorite solutions (ASC): The substance is produced by mixing an aqueous solution of sodium chlorite (CAS Reg. No. 7758-19-2) with any generally recognized as safe (GRAS) acid; achieve a pH of 2.3 to 2.9.
2. The sodium hypochlorite shall not contain bromate more than 50 ppm.