

FOOD GRADE CLEANERS AND SANITIZERS

What is meant by "Food Grade"?

Cleaners and sanitizers, with the food grade designation, have been approved for use in a food-processing environment. These cleaners/sanitizers should cause no ill effects in anyone consuming foods containing these chemicals in trace amounts.



What about high concentrations of Food Grade cleaners/sanitizers?

Most food grade cleaners/sanitizers for the food processing industry are extremely concentrated chemicals. pH levels can be extremely high or low. As well, some cleaners/sanitizers contain ingredients which can be toxic to humans.

Can these chemicals be harmful?

Yes! Consumption of a food containing high concentrations of a cleaner/sanitizer will result in harmful effects ranging from mild discomfort, to severe vomiting/diarrhoea, to even death.

Any special concern with dairy products?

Young children consume large volumes of dairy products. This is of particular concern because young children will not always detect the presence of a cleaner/sanitizer by taste or smell. This can result in large amounts of a contaminated product being consumed, thus increasing the harmful effects.

How can this be prevented?

In general, follow your chemical suppliers' recommended procedures with special regard to:

- **Chemical concentrations:** using excessive or higher than recommended concentrations does not result in a "better job" being done. At high concentrations, most cleaners/ sanitizers are more corrosive to equipment, and are more difficult to rinse off equipment.
- **Rinse times:** recommended rinse times must be followed to ensure all residues are removed from equipment.

Other preventative measures can also include:

- routine testing of all "first off the line" containers
- installing fail-safe or interlocking devices on automatic CIP/sanitizing systems to prevent the accidental addition of chemicals during production
- proper testing of systems after new installations or modifications to automatic equipment
- education and training of all personnel involved in cleaning, sanitizing and chemical handling procedures

***For further information please contact
the Dairy Plant Specialist at
604.707.2440***

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