



May 17, 2012

Ms. Joyce Prindle  
CH2O, Inc.  
8820 Old Highway 99 Southeast  
Olympia, WA 98501  
United States

RE: IVR-SAN 7.5  
Category Code: D2, G5, 3D  
NSF Registration No. 146276

Dear Ms. Joyce Prindle:

NSF has processed the application for Registration of **IVR-SAN 7.5** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2009), which are available at [www.nsfwhitebook.org](http://www.nsfwhitebook.org). The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

**This product is acceptable for use in meat, poultry, and other food processing areas as a Fruit and Vegetable Washing Product (3D), when used to wash fruits and vegetables that will become ingredients of meat, poultry, and rabbit products. After using the substance, the fruits and vegetables must be rinsed thoroughly with potable water. Such use requires following the respective label instructions, and shall utilize the minimum amount sufficient for the purpose.**

**This product is acceptable for use as a sanitizer on all surfaces not always requiring a rinse (D2) in and around food processing areas. Before using this compound, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following the use of this compound 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. A potable water rinse is required following use of this compound under conditions other than those stated above. The compound must always be used according to applicable label directions.**

**This product is acceptable for treatment of cooling and retort water (G5) in and around food processing areas.**

**Food processing facilities are responsible for ensuring that they do not use chemical compounds in a manner that will result in the adulteration of food products. Therefore, it is not expected that the compounds would have to be decharacterized if an establishment document, as part of its HACCP plan, indicates that decharacterization is not needed. Such examples include if data are available to show that low levels of non-volatiles (such as sulfites) will not carry over into steam with the system, or, in the case of cooling water, a functional barrier separates the water from the meat food product.**

NSF Registration of this product is current when the NSF Registration Number, Category Code, and Registration Mark appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website ([www.nsfwhitebook.org](http://www.nsfwhitebook.org)). The NSF Registration Mark can be downloaded by clicking the "Download Registration Mark" link on the NSF website ([www.nsfwhitebook.org](http://www.nsfwhitebook.org)).

NSF Listing of all Registered Nonfood compounds by NSF International is not an endorsement of those compounds, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF website, at [www.nsfwhitebook.org](http://www.nsfwhitebook.org). Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing.

Sincerely,

A handwritten signature in black ink, appearing to read "Clifton J. Mclellan". The signature is written in a cursive, flowing style.

Clifton Mclellan  
NSF Nonfood Compounds Registration Program

Company No: C0111748