

# Certificate of Registration

SanAssure Manufacturing, LLC has achieved Registration status for San-Assure to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .



SanAssure Manufacturing,  
LLC  
1600 14th Street  
West Linn, OR 97068  
United States  
January 07, 2026

Registration may be verified at  
[nsfwhitebook.org](http://nsfwhitebook.org)



A handwritten signature in blue ink, appearing to read 'S. Cole'.

Samuel Cole

NSF Nonfood Compounds  
Registration Program  
Company No: C0682991

## San-Assure

Category Code: D2, G7

NSF Registration No. 165594

**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 treating boilers, steam lines, and/or cooling systems (G7) where neither the treated water nor the steam produced may contact edible products 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.**

Registration of this product is current when the NSF Registration Mark and Category Code appear on the product label reviewed by NSF, and the Registered product name is in the NSF White Book™ ([www.nsfwhitebook.org](http://www.nsfwhitebook.org)).

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.