

Certificate of Registration



Sunshine Makers, Inc.
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Highway
Huntington Beach, CA
92649
United States
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*Registration may be verified at
nsfwhitebook.org*



A handwritten signature in blue ink that appears to read "Samuel Cole".

Samuel Cole
NSF Nonfood Compounds
Registration Program
Company No: N06573

Sunshine Makers, Inc. has achieved Registration status for Simple Green Precision Cleaner Ready-To-Use to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .

Simple Green Precision Cleaner Ready-To-Use

Category Code: A1, A2, A4, A8, B1, B2, C1, G7

NSF Registration No. 173437

This product is acceptable for use as a general cleaner (A1) on all surfaces in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue.

This product is acceptable for use as a cleaner for use in soak tanks or with steam or mechanical cleaning devices (A2) in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue.

This product is acceptable as a floor and wall cleaner (A4) in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue.

This product is acceptable as a degreaser or carbon remover for food cooking or smoking equipment, utensils, or other associated surfaces (A8) in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable

odor nor leave a visible residue.

This product is acceptable as a laundry product for fabrics contacting food (B1). This product may be used on fabric that contacts meats or poultry products, directly or indirectly, provided that the fabric is thoroughly rinsed with potable water at the end of the laundering operation.

This product is acceptable as a laundry product for fabrics not contacting food (B2). This product may be used on uniforms or other fabrics that do not come in direct contact with food products.

This product is acceptable for use in inedible product processing areas, nonprocessing areas, and/or exterior areas of food processing establishments (C1) provided that it is not used to mask odors resulting from unsanitary conditions, and that any characteristic odor or fragrance does not penetrate into an edible product area. When used on equipment that will be returned to a food processing area, the product must be completely washed off and rinsed with potable water before returning to the processing area.

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).

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.