

Translation

NOTIFICATION OF THE MINISTRY OF PUBLIC HEALTH
(NO. 412), B.E. 2562 (2019)
ISSUED UNDER THE FOOD ACT, B.E. 2522 (1979)
RE: CLEANING OR SANITIZING PRODUCTS FOR FOOD*

Whereas it is expedient to prescribe measures to regulate cleaning or sanitizing products for food with a view to protecting consumers' safety;

By virtue of the provisions of section 5 paragraph one and section 6 (1), (2), (4), (5), (6), (7), (9) and (10) of the Food Act, B.E. 2522 (1979), the Minister of Public Health hereby issues the Notification as follows:

Clause 1. A cleaning or sanitizing product for food shall be a food additive which is specifically controlled food.

Clause 2. In this Notification:

“cleaning or sanitizing product for food” means a food additive which is intended to be used as a processing aid to wash, clean, remove or reduce the quantity of potentially harmful materials in food, whether the harm is physical, biological or chemical, as the case may be;

“processing aid” means any substance or material which is not used for consumption as a food ingredient by itself but is intentionally used in the processing of raw materials, food or its ingredients to fulfil a certain technological purpose during treatment or processing, and which may result in the non-intentional but unavoidable presence of residues or their derivatives in the final product.

* Published in the Government Gazette, Vol. 136, Special Issue, Part 278d, page 34, dated 13th November B.E. 2562 (2019).

Disclaimer: This translation is provided by the Food and Drug Administration as the competent authority for information purposes only. Whilst the Food and Drug Administration has made efforts to ensure the accuracy and correctness of the translation, the original Thai text as formally adopted and published shall in all events remain the sole authoritative text having the force of law.

Clause 3. Cleaning or sanitizing products for food are classified into 3 categories as follows:

- (1) cleaning products;
- (2) sanitizing products;
- (3) cleaning and sanitizing products.

Clause 4. The products under clause 3 shall be in compliance with the quality or standards as follows.

(1) The substance used as a cleaning or sanitizing product for food or as an active ingredient in such product must not be harmful or cause harm to health, and must conform to any of the following conditions:

(a) conditions prescribed in the latest version of the Combined Compendium of Food Additive Specifications, FAO JECFA Monographs;

(b) conditions prescribed in the latest version of the Food Chemical Codex Monograph;

(c) conditions prescribed in the latest version of the Code of Federal Regulations Title 21 of the United States of America;

(d) conditions as approved by the Food and Drug Administration with the recommendation of the Food Committee under the conditions set forth in the notification of the Ministry of Public Health on food additives.

(2) Other ingredients used in the product must not be harmful or cause harm to health, and must conform to the following conditions, as the case may be.

(a) Food additives shall be used in accordance with the name and functional classes under the notification of the Ministry of Public Health on food additives.

(b) Flavoring agents must be flavoring agents for food.

(c) Water used must conform to the quality or standards under the notification of the Ministry of Public Health on drinking water in sealed containers.

(d) With respect to ingredients other than (a) to (c), the approval of the Food and Drug Administration must be obtained.

(3) The contaminants for the product under clause 3 which are resulted from the mixture of two or more active ingredients under (1) or which are resulted from the mixture of the active ingredients under (1) and other ingredients under (2) must conform to the standards as follows.

(a) Arsenic shall not exceed 3 milligrams per kilogram.

(b) Lead shall not exceed 10 milligrams per kilogram.

Clause 5. The cleaning product used for washing vegetables and fruits that contains a surfactant must conform to the quality or standards under clause 4, and must also conform to the following quality and standards.

(1) The acid-base value is between 6.0 and 10.5 for a cleaning product that contains a fatty acid-based surfactant (when diluted with 30 parts of distilled water), and is between 6.0 and 8.0 for a cleaning product that contains non-fatty acid-based surfactants (when diluted with 150 parts of distilled water).

(2) Methanol detected shall not exceed 1 microliter per gram (in liquid form) when tested by mixing 10 grams of isopropyl alcohol in a 100-gram sample or by other equivalent methods.

(3) It does not contain an enzyme or a substance with bleaching action.

(4) The biodegradability of the surfactant used is not less than 85 percent within 19 days only for a cleaning product containing an anionic surfactant.

(5) The concentration of the surfactant when preparing the cleaning product in a ready-to-use condition shall not exceed 0.5 percent for a cleaning product that contains a fatty acid-based surfactant, and shall not exceed 0.1 percent for a cleaning product that contains non-fatty acid-based surfactants.

Clause 6. The use of active ingredients must conform to the type of the product under clause 3, and must be in accordance with the list of substances used, types of food, technological purpose, maximum use level, and residue amount in food prescribed in the Schedule annexed to this Notification.

Clause 7. In the case where the use of active ingredients in a cleaning or sanitizing product for food under the Schedule annexed to this Notification is different from the use prescribed, the approval from the Food and Drug Administration must be obtained. In this regard, evidence and documents in relation to the food shall be submitted in accordance with the notification of the Ministry of Public Health on food additives.

Clause 8. The labeling shall be in compliance with the notification of the Ministry of Public Health on food additives, and the label shall also contain the following details:

(1) name of the food which is accompanied by the word “Cleaning Product for ...”, “Washing Product for ...”, “Sanitizing Product for ...”, “Cleaning and Sanitizing Product for ...” (the blank shall be filled with the category or type of food), or other similar statement, as the case may be;

(2) instructions for use which are easy to understand and comply, and must at least include:

(a) purposes of use;

(b) types of food;

(c) amount of use for food;

(d) instructions for preparing or using the product, which must also specify, as the case may be, the specific conditions prescribed in the Schedule annexed to this Notification;

(e) methods of washing or removing the product from food on which the product is used, in respect of which the label must conform to the following conditions:

1) In case of washing or removing the product from food with respect to the product distributed directly to consumers:

a) the statement “After soaking in a solution of the product as specified in the instructions for use, rinse again with clean water and change water more than twice”; or

b) the statement “Rinse again under clean running water for at least 30 seconds”; or

c) the statement “After soaking in a solution of the product as specified in the instructions for use, rinse again with clean water and change water more than twice, or rinse again under clean running water for at least 30 seconds”; or

d) other statements as approved by the Food and Drug Administration.

2) In case of washing or removing the product from food with respect to the product not distributed directly to consumers, appropriate control measures for the production of such food shall be complied.

(3) warning statements which at least include the statements “Do not consume”, “Avoid contact with eyes”, “People whose skin is hypersensitive to chemicals or requires prolonged or frequent washing should wear rubber gloves” and “Do not dispose the product or its empty container into rivers, ditches, canals or public water sources” with font height not less than 2 millimeters;

(4) first aid instructions;

(5) other statements prescribed by the Food and Drug Administration (if any).

Clause 9. A person producing or importing for distribution cleaning or sanitizing products for food must comply with the notification of the Ministry of Public Health on production practices, production equipment and utensils, and storage of food.

Clause 10. The use of containers for cleaning or sanitizing products for food shall be in compliance with the notification of the Ministry of Public Health on food containers.

Clause 11. A producer or an importer of cleaning or sanitizing products for food who is licensed prior to the date this Notification comes into force shall duly comply with this Notification within two years from the date this Notification comes into force.

Clause 12. This Notification shall come into force as from the day following the date of its publication in the Government Gazette.

Given on the 2nd day of October B.E. 2562 (2019)

Anutin Charnvirakul

Minister of Public Health

Schedule Annexed to Annexed to the Notification of The Ministry of Public Health (No. 412), B.E. 2562 (2019)

Issued under the Food Act, B.E. 2522 (1979)

Re: Cleaning or Sanitizing Products for Food

No.	Active Ingredient	Technological Purpose	Food Type	Maximum Use Level in Ready-to-use Condition	Residue Amount	Specific Condition
1	Calcium oxide (INS 529; CAS 1305-78-8)	Cleaning agent	Vegetables and fruits	1,000 milligrams per liter	Not specified	
2	Calcium hydroxide (INS 526; CAS 1305-62-0)	Cleaning agent	Vegetables and fruits	1,000 milligrams per liter	Not specified	
3	Sodium hydrogen carbonate (INS 500 (ii); CAS 144-55-8)	Cleaning agent	Vegetables and fruits	2,000 milligrams per liter	Not specified	
4	Alkyl polyglycoside, Decyl glucoside, Lauryl glucoside (INS -; CAS 68515-73-1, 132778-08-6, 110615-47-9)	Cleaning agent	Vegetables and fruits	5,000 milligrams per liter	Not specified	Washing or cleaning vegetables or fruits by soaking in a solution of a cleaning product containing the surfactant as specified in the instruction for use must not exceed 5 minutes.
5	Peroxyacetic acid obtained from the preparation of hydrogen peroxide, acetic acid, and a permitted	Sanitizing agent	Vegetables and fruits	Peroxyacetic acid not exceeding 80 milligrams per liter; hydrogen peroxide not exceeding 59 milligrams per	Not specified	

No.	Active Ingredient	Technological Purpose	Food Type	Maximum Use Level in Ready-to-use Condition	Residue Amount	Specific Condition
	stabilizer (1-hydroxy ethylidene-1, 1-diphosphonic acid; HEDP) (INS -; CAS 79-21-0)			liter; and hydroxy ethylidene diphosphonic acid not exceeding 4.8 milligrams per liter		
			Fresh meat carcasses, parts, and organs	Peroxyacetic acid not exceeding 220 milligrams per liter; hydrogen peroxide not exceeding 75 milligrams per liter; and hydroxy ethylidene diphosphonic acid not exceeding 13 milligrams per liter	Not specified	
			Fresh poultry carcasses, parts, and organs	Peroxyacetic acid not exceeding 220 milligrams per liter; hydrogen peroxide not exceeding 110 milligrams per liter; and hydroxy ethylidene diphosphonic acid not exceeding 13 milligrams per liter	Not specified	

No.	Active Ingredient	Technological Purpose	Food Type	Maximum Use Level in Ready-to-use Condition	Residue Amount	Specific Condition
6	Chlorinated trisodium phosphate (INS -; CAS 11084-85-8, 56802-99-4)	Sanitizing agent	Vegetables and fruits	100 milligrams per liter, calculated as available chlorine	1 milligram per kilogram, calculated as available chlorine	
7	Chlorine gas (INS 925; CAS 7782-50-5)	Sanitizing agent	Vegetables and fruits	100 milligrams per liter, calculated as available chlorine	1 milligram per kilogram, calculated as available chlorine	
8	Sodium hypochlorite (INS -; CAS 7681-52-9)	Sanitizing agent	Vegetables and fruits	100 milligrams per liter, calculated as available chlorine	1 milligram per kilogram, calculated as available chlorine	
9	Calcium hypochlorite (INS -; CAS 7778-57-3)	Sanitizing agent	Vegetables and fruits	100 milligrams per liter, calculated as available chlorine	1 milligram per kilogram, calculated as available chlorine	

No.	Active Ingredient	Technological Purpose	Food Type	Maximum Use Level in Ready-to-use Condition	Residue Amount	Specific Condition
10	Acidified sodium chlorite obtained from the preparation of sodium chlorite and an acid (INS -; CAS -)	Sanitizing agent	Vegetables and fruits	500 – 1,200 milligrams per liter, calculated as sodium chlorite	Not specified	<ol style="list-style-type: none"> 1. Use in industrial production only 2. Acid-base value of the ready-to-use solution shall be controlled to be between 2.3 – 2.9
11	Sodium chlorite (INS -; CAS 7758-19-2)	Sanitizing agent	Vegetables and fruits	500 – 1,200 milligrams per liter, calculated as sodium chlorite	Not specified	<ol style="list-style-type: none"> 1. Use in industrial production only 2. Acid-base value of the ready-to-use solution shall be controlled to be between 2.3 – 2.9
12	Chlorine dioxide and substances used for its preparation, i.e., sodium chlorite, sodium hydrogen sulfate (INS -; CAS 10049-04-4)	Sanitizing agent	Vegetables and fruits	3 milligrams per liter (calculated as chlorine dioxide)	Not specified	<ol style="list-style-type: none"> 1. Chlorine dioxide shall be prepared by the following methods: <ol style="list-style-type: none"> 1.1 preparing by adding chlorine gas or a mixture of sodium hypochlorite and hydrochloric acid into a solution of sodium chlorite 1.2 preparing by adding hydrogen peroxide into a

No.	Active Ingredient	Technological Purpose	Food Type	Maximum Use Level in Ready-to-use Condition	Residue Amount	Specific Condition
						<p>solution of sodium chlorite in the condition that contains sulfuric acid</p> <ol style="list-style-type: none"> 1.3 preparing from a solution of sodium chlorite through electrolysis process 2. Use in industrial production only 3. Do not use with vegetables or fruits that will be consumed fresh
13	Ozone (INS -; CAS 10028-15-6)	Sanitizing agent	Potable water	Appropriate amount	Not specified	Bromate detected in potable water that has been sanitized with ozone must not exceed 10 micrograms per liter
			Vegetables and fruits	Appropriate amount	Not specified	1. For industrial production, both fumigation and ozonated water methods may be used for the preparation of ozone in a ready-to-use condition,

No.	Active Ingredient	Technological Purpose	Food Type	Maximum Use Level in Ready-to-use Condition	Residue Amount	Specific Condition
						<p>provided that the control of the use must conform to the Good Manufacturing Practices of Food.</p> <p>2. For household use, ozone must be prepared in a ready-to-use condition using ozonated water method prior to the use only.</p>
			Fresh meat carcasses, parts, and organs	Appropriate amount	Not specified	<p>1. Use in industrial production only</p> <p>2. Both fumigation and ozonated water methods may be used for the preparation of ozone in a ready-to-use condition, provided that the control of the use must conform to the Good Manufacturing Practices of Food.</p>

No.	Active Ingredient	Technological Purpose	Food Type	Maximum Use Level in Ready-to-use Condition	Residue Amount	Specific Condition
			Fresh poultry carcasses, parts, and organs	Appropriate amount	Not specified	1. Use in industrial production only 2. Both fumigation and ozonated water methods may be used for the preparation of ozone in a ready-to-use condition, provided that the control of the use must conform to the Good Manufacturing Practices of Food.