

22/11/2021 reference H4598

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Dear Simon Wright,

Please find attached your assessment report for any question or suggestions. The invoice and web listing should follow. There is brief draft label data etc. to add to tidy this off completely - see status below.

Just a heads up that this AQ service is under review for major change pending discussion with MPI. I do not know more than that including timing - but it may use direct access through to MPI and possibly static AQ website for 5 years (?). Thanks for this.

Say No 19 Non-Alcohol Hand & Surface Sanitiser & Wipes

- Product description: hand treatment sanitiser, QAC / polymer
- Product use: hands in food areas
- Status: completing passed new AsureQuality factory assessment cost 1:40 hours \$283.32 + GST. Previously had similar & to complete please send draft label to include MPI rinse please

"Passed AsureQuality assessment for food/ beverage/ dairy farm & factory uses including (1) hands wiped and rinsed and up to incidental food contact & (2) food areas up to food contact surfaces cleaned, & spray sanitised & residues minimised by safe water rinse & let dry." H4416 with conditions. The assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <http://assessedproducts.asurequality.com>. This supports food Risk Management Programmes & other endorsements that may apply to this product include MPI regulated farm dairy approval, MPI dairy factory endorsement, MPI regulated non-dairy animal product approvals, EPA HSNO-OSH-environment approval (& previously AQIS).

Conditions:

- Used per instructions, legislation, & GMP, uses including (1) hands wiped and rinsed and up to incidental food contact & (2) food areas up to food contact surfaces cleaned, spray sanitised & residues minimised by safe water rinse & let dry. Carry-over to food should be minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits (EU limit sanitiser may be 0.1 ppm) and that food legislation requirements are met.
- The assessment is subject to notification of change and expires on 22/11/2026.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement & this does not allow use of the word approval or of the AsureQuality logo.

Global Proficiency for AsureQuality Ltd by **Bob Hutchinson** PHD SENIOR DEVELOPMENT SCIENTIST

