

05/04/2016 amends10/02/2015 H3435

Global Proficiency Ltd for AsureQuality Ltd,  
Ruakura Research Centre, Hamilton East,  
P O Box 20474 Hamilton.

Key Industries Limited, P O Box 65070 Mairangi Bay, Auckland,  
NZ Phone 09 917 1700, fax 09 917 1793. Contact Frank  
Visser. email frank@keyindustries.co.nz or Karen Thode [karen@keyindustries.co.nz](mailto:karen@keyindustries.co.nz)

To whom it may concern,

### Fog-It

- Product description: fog enhancer - fogging agent
- Product use: for thermal fogging in combination with aqueous and non-aqueous actives application

**"Passed AsureQuality assessment for food/beverage including dairy factory food areas with no food contact (cat A)" H3435 with conditions.** This 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:

- Use in all areas only up to the level of contact of the active, with no contact with food or packaging, not on operational product contact surfaces, & so as to prevent food risk from pests & pesticide. The substance may be used on non-operational product contact surfaces provided no residues remain using a withholding time to allow residues to decay/escape and surfaces are to be rinsed with potable water to remove any residues.
- The product is to be used according to Manufacturer's Instructions (reflecting the assessment etc), Good Manufacturing Practice (GMP), and applicable legislation.
- Usage and carry-over to food should be avoided minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits (MRLs/MAVs), and that food legislation requirements are met.
- The assessment is subject to notification of change (e.g. in formulation, raw materials or instructions) and expires on 02/04/2020.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

Prepared by Global Proficiency for AsureQuality Ltd...



Supplier:.....

Date:.....

### Scope and purpose of the assessment:

- Asurequality assessment is a non-regulated, voluntary, and evidential certification by the supplier demonstrating equivalence with food safety standards, and also that product instructions address hazards for staff & equipment. The assessment is independently confirmed, without prejudice or guarantee, using information submitted by the supplier or from other sources. Confidentiality of the product formulation is maintained using coded material identifiers in the report, and appendices containing confidential information are provided only to the supplier.
- Scope: NZ checks (FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures

### Summary of assessment with risks highlighted:

- Prior information/ registrations (MPI C101? HSNO HSR0002503).
- Food safety/toxicity (by raw material safety data, concentrations and very low carry over shown the table).
- QA (unfound unrequired for low contact)
- QC specs (Unfound. Chemical residues safe by non-contact and low toxicity). Micro safety by anhydrous formula before dilution).
- Instructions:
- Label (Danger keep out of reach of children. Fog-It. Thermal fogging agent - Use in domestic & industrial sites, vector control, warehouses, grain silos & food processing plants. For thermal fogging in combination with aqueous and non-aqueous actives - contains up to 10% ethoxylated alcohol. Company contacts. Read safety instructions. Hazards 6.1E. 6.3Am 8.3A, & 9.2D. May be harmful if swallowed & enters airways, Causes skin irritation. Causes serious eye damage. Harmful to aquatics. Panels completed for first aid, precautions. For Industrial, commercial and food areas. Use 200 ml/1000 m3 & 4 hours venting. Use warning signs, work away from fog towards exit. NZFSA C101 & AsureQuality food/beverage/ dairy Cat Q up to level of contact of active carried).
- Unwanted effects (HSNO: refer EPA NZ system scope & label. Note may be flammable? Production side effects ok by non-contact and similar material food listings).
- Hygiene efficacy (not applicable)

**Contents (This is a simplified report with sections 2-11 replaced by a summary on p1 and in the table in section 1)**

0 Information is to be evidential (std 0).	1 Materials safety and residues etc
2 Material (other – function)	3 Quality assurance certificate
4 Purity (or Design, formulation, fabrication and finish).	5 Instructions
6 Freedom from apparent side effects	7 Efficacy or hygiene to meet food safety margins
8 Packaging safety.	9 Summary of submitted information etc
10 Standards/References - front page/may be attached	11 Contacts.
12 Confidential information re design, formulation etc.	13 Covering letter & then 14 Raw material confidential information

**Risk Rating (failure/accident)**

	Chemical	Microbiological
Incidence	Low	Low
Susceptibility	Low	Low
Severity	Low	Low
Total	Low	Low

**Evaluation:** Note that Standards vs. submission-responses yield compliance status in each of the sections below.

**Nature of information**

**0 Standard: Assurance information is to be evidential/cross-registered/or ex accredited bodies (and approvals may need levels of independence for toxicity and efficacy).**

- Prior information/ registrations (MPI C101? HSNO HSR0002503).

**Raw materials:**

**1 Standard:**

**Raw materials are to be identified safe: traceably identified, non-toxic, and pure - depending on the level of contact. Raw materials are to be safe at residue levels with safety factors (simplified here eg per cross-registration of USFDA 21 CFR/ ANZF/ EU etc registrations factored for likely equivalence and recognising high 1.5 L milk consumption would have been required by FDA etc – refers to supplier confidential appendix but with identifiers excluded**

**Response**

(Key-Renovo) Fog-It H3435 02-04-2015	Registrations column. Scope: NZ checks (FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice) Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures	Purity column: Raw material purities to be per FSANZ purity wanted (as ingredient etc.) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg). Purity column.
Formulation 100% belongs to manufacturing partner. Calculation of food accidental spray.. (Actually to have nil contact in food areas but has low toxicity).	Instructions label (Danger keep out of reach of children. Fog-It. Thermal fogging agent - Use in domestic & industrial sites, vector control, warehouses, grain silos & food processing plants. For thermal fogging in combination with aqueous and non-aqueous actives - contains up to 10% ethoxylated alcohol. Company contacts. Read safety instructions. Hazards 6.1E. 6.3Am 8.3A, & 9.2D.	May be harmful if swallowed & enters airways, Causes skin irritation. Causes serious eye damage. Harmful to aquatics. Panels completed for first aid, precautions. For Industrial, commercial and food areas. Use 200 ml/1000 m3 & 4 hours venting. Use warning signs, work away from fog towards exit. NZFSA C101 & AsureQuality food/ beverage/ dairy Cat Q up to level of contact of active carried)
Formulation 100% continued	Prior information/ registrations (MPI C101? HSNO HSR0002503). Food safety/toxicity (by raw material safety data, concentrations and very low carry over shown the table). QA (unfound unrequired for low contact) QC specs (Unfound. Chemical residues safe by non-contact and low toxicity). Micro safety by anhydrous formula before dilution)	Unwanted effects (HSNO: refer EPA NZ system scope & label. Note may be flammable? Production side effects ok by non-contact and similar material food listings). . Hygiene efficacy (not applicable)
Raw 1 Paraffinic hydrocarbon (residue may be lost to evaporation)	NICNAS AICS listed un-assessed. Similar material has FSANZ FS Code & 21 CFR 178.1010 & 178.3400 listings	Purity wanted (per column header). Purity found (not found and not critical for non-contact here).
Raw 2 surfactant non-ionic (residue may not be lost to evaporation)	NICNAS AICS listed as not assessed. USA similar/bridged by FDA 21 CFR 178.1010 food contact surface sanitisers no excess, drained, and not necessarily rinsed or extended to dairy. Also 178.3400 emulsifiers for food process items. FSANZ FS Code 2000 1.3.3.3 permitted processing aids used generally with GMP.	Purity wanted (per column header). Purity found (not found and not critical for non-contact here).
Raw 3 Solvent.(residue may be lost to evaporation)	NICNAS AICS listed un-assessed. Similar material has FSANZ FS Code 1.3.3.3 similar listing & 21 CFR 178.1010 & similar 178.3400 etc bridging listings	Purity wanted (per column header). Purity found (not found and not critical for non-contact here).
Safety vs. pathogens is by anhydrous formula until mixed. pH is inside HD/GP margins of pH 2 & 12.5 & also inside pathogen growth ranges) .	pH growth ranges: B cereus 4.4-9.3, Campylobacter jejuni 4.9-9.0, C botulinum A & B 4.8-8.5 type E 5-8.5, C perfringens 5-8.9, Listeria monocytogenes 4.5-8.0, Salmonella 3.8-9,	Staph aureus 4.3-9.0, vibrio cholerae 6-11, vibrio parahaemolyticus 4.8-9, vibrio vulnificus 5-10, Yersinia enterocolitica 4.4-9.6

- Food safety/toxicity (by raw material safety data, concentrations and very low carry over shown the table).

**12 The formulation in confidence follows & is not for public circulation (or supplier)**