

Sanitation Standard for Food Cleansers

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Article 1

This Standard is prescribed in accordance with the provisions of Article 17 of the Act Governing Food Safety and Sanitation.

Article 2

The food cleansers referred in this standard are used to disinfect or clean foods, food utensils, food containers and food packaging. Food utensils, containers and packages using disinfectants for commercial sterilization operations in accordance with "Good Hygiene Practice for Canned Foods", does not apply to this standard.

Article 3

Maximum tolerance of hazardous materials:

1. Arsenic: the diluted solution based on the label direction of the product shall not contain more than 0.05 ppm of arsenic (as As_2O_3).
2. Heavy metals: the diluted solution based on the label direction of product shall not contain more than 1 ppm of heavy metals (as Pb).
3. Methanol: Not more than 1 mg/ml.
4. Nonylphenol and Nonylphenol ethoxylate: Not more than 0.1 % by mass.
5. Fluorescent brightening agent: Not be detected.
6. Flavorings and coloring agents to be used in the products shall be compatible with "Standards for Specification, Scope, Application and Limitation of Food Additives".

The preceding paragraph applies only to liquid synthetic detergent main ingredients is synthetic surfactant, for dish washer detergent are not included.

Article 4

The substances which list in Appendix 1 are used to disinfect food-contact surfaces in food utensils, food containers and food packaging, and no longer have to rinse for water, to using limitations shall accord the Appendix 1.

Article 5

For the disinfect substances used to clean food, unless the legal food ingredients, the restricted substances, residue limit, usage scope and specifications are subject to the provisions of Appendix 2.

In order to make the residual concentration in the preceding paragraph compliant with the regulations, if necessary, it may be rinsed with drinking water or otherwise treated appropriately after disinfection.

Article 6

This Standard shall be implemented from the date of promulgation.

Appendix1. The substances which used to disinfect food-contact surfaces shall apply to:

NO	CAS Reg. No.	Substance	Use limitation*
1	64-19-7	Acetic acid	686 ppm
2	98-55-5	Alpha-terpineol	None (Note 2)
3	12125-02-9	Ammonium chloride	48 ppm
4	10043-52-4	Calcium chloride	17 ppm
5	7778-54-3	Calcium hypochlorite	200 ppm as total available chlorine (Note 2)
6	1592-23-0	Calcium stearate	None
7	3347-48-5	Decanoic acid	Dairy processing equipment: 90 ppm Other food-contact surfaces: 234 ppm
8	7173-51-5	Didecyldimethylammonium chloride	Active quaternary compound: 200 ppm (Note 2)
9	139-33-3	Disodium ethylenediaminetetraacetate	1400 ppm
10	27176-87-0	Dodecyl-benzenesulfonic acid	Dairy processing equipment: 5.5 ppm Other food-contact surfaces: 400 ppm
11	64-17-5	Ethanol	None
12	111-76-2	Ethylene glycol monobutyl ether	None (Note 2)
13	7790-92-3	Hypochlorous acid	200 ppm as total available chlorine
14	10034-85-2	Hydriodic acid	25 ppm of titratable iodine
15	7722-84-1	Hydrogen peroxide	Dairy processing equipment: 465 ppm Other food-contact surfaces: 1100 ppm
16	7553-56-2	Iodine	25 ppm of titratable iodine
17	13840-33-0	Lithium hypochlorite	200 ppm as total available chlorine and 30 ppm lithium

NO	CAS Reg. No.	Substance	Use limitation*
			(Note 2)
18	50-21-5	Lactic acid	Dairy processing equipment: 138 ppm Other food-contact surfaces: None
19	1309-48-4	Magnesium oxide	None
20	7558-80-7	Monosodium phosphate	350 ppm
21	26896-20-8	Neo-decanoic acid	174 ppm (Note 2)
22	7697-37-2	Nitric acid	1000 ppm
23	112-05-0	Nonanoic acid	90 ppm
24	7378-99-6	N,N-dimethyloctanamine	113 ppm
25	124-07-2	Octanoic acid	Dairy processing equipment: 176 ppm Other food-contact surfaces: 234 ppm
26	3944-72-7	1-Octanesulfonic acid	172 ppm (Note 2)
27	28805-58-5	Octenyl succinic acid	156 ppm
28	90-43-7	ortho-Phenylphenol	400 ppm (Note 2)
29	None	Oxychloro species (predominantly chlorite, chlorate and chlorine dioxide in an equilibrium mixture) generated either (i) by directly metering a concentrated chlorine dioxide solution prepared just prior to use, into potable water, or (ii) by acidification of an aqueous alkaline solution of oxychloro species (predominately chlorite and chlorate) followed by dilution with potable water	200 ppm as total available chlorine
30	None	Oxychloro species (including chlorine dioxide) generated by acidification of an aqueous solution of sodium chlorite.	200 ppm as total available chlorine
31	79-21-0	Peroxyacetic acid	315 ppm
32	33734-57-5	Peroxyoctanoic acid	122 ppm

NO	CAS Reg. No.	Substance	Use limitation*
33	2809-21-4	1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)	34 ppm
34	7664-38-2	Phosphoric acid	None
35	7758-02-3	Potassium bromide	Dairy processing equipment: 46 ppm total available halogen Other food-contact surfaces: 200 ppm total available halogen
36	7681-11-0	Potassium iodide	25 ppm of titratable iodine
37	7778-66-7	Potassium hypochlorite	200 ppm as total available chlorine (Note 2)
38	79-09-4	Propionic acid	297 ppm
39	499-83-2	2,6-Pyridinedicarboxylic acid	1.2 ppm
40	8001-54-5	(Quaternary ammonium compounds, including cetylpyridinium chloride) 1. alkyl (C ₁₂ -C ₁₈) benzyl dimethyl, chlorides	the end-use concentration of all quaternary chemicals in the solution is not to exceed 200 ppm of active quaternary compound
41	68424-85-1	2. n-alkyl (C ₁₂ -18) dimethyl benzyl ammonium chloride	the end-use concentration of all quaternary chemicals in solution is not to exceed 400 ppm of active quaternary compound
42	85409-23-0	3. n-alkyl (C ₁₂ -14) dimethyl ethylbenzyl ammonium chloride, average molecular weight (in amu), 377 to 384.	the end-use concentration of all quaternary chemicals in solution is not to exceed 400 ppm of active quaternary compound

NO	CAS Reg. No.	Substance	Use limitation*
43	None	4.n-alkyl (C ₁₂₋₁₈) dimethyl ethylbenzyl ammonium chloride, average molecular weight (in amu) 384.	the end-use concentration of all quaternary chemicals in the solution is not to exceed 400 ppm of active quaternary compound
44	None	5.di-n-Alkyl(C ₈₋₁₀) dimethyl ammonium chloride, average molecular weight (in amu) 332 to 361.	the end-use concentration of these specific in quaternary ammonium compounds is not to exceed 240 ppm of active quaternary ammonium compound; the end-use concentration of all quaternary chemicals in the solution is not to exceed 400 ppm of active quaternary compound
45	148788-55-0 /148812-654-1	6.didecyl dimethyl ammonium carbonate /didecyl dimethyl ammonium bicarbonate	the end-use concentration of these specific ammonium compounds is not to exceed 240 ppm of active quaternary ammonium compound
46	5324-84-5	Sodium 1-octanesulfonate	312 ppm (Note 2)
47	7647-15-6	Sodium bromide	200 ppm total available halogen (Note 2)
48	527-07-1	Sodium gluconate	760 ppm
49	7681-52-9 1310-73-2	Sodium hypochlorite	200 ppm as total available chlorine
50	7681-82-5	Sodium iodide	25 ppm of titratable iodine (Note 2)
51	7775-19-1	Sodium metaborate	None (Note 2)
52	68309-27-3	Sulfonated tall oil fatty acid	66 ppm (Note 2)
53	7664-93-9	Sulfuric acid	228 ppm (Note 2)
54	64-02-8	Tetrasodium ethylenediamine	None

NO	CAS Reg. No.	Substance	Use limitation*
		tetraacetate	
<p>*"Limitations" means the end-use concentration maximum limits, when ready for use.</p> <p>Note 1. In composite formulation's product, each single component's concentration limits shall apply this table.</p> <p>Note 2. Not apply to dairy processing equipment.</p> <p>Note 3. Used to the cleanser substances in this table, should adequate draining or dried volatile to avoid detergent residue on food contact surfaces.</p>			

Appendix2. The disinfect substances which used to clean food¹ shall apply to:

NO	CAS Reg. No.	Substance	Residue Limit	Usage scope
1	None	Acidified sodium chlorite solutions (ASC) ²	Sum of chlorate and chlorite not more than 1 ppm.	Fresh ready-to-eat foods ³
2	10049-04-4	Chlorine dioxide	Sum of chlorate and chlorite not more than 1 ppm.	Fresh ready-to-eat foods ³
3	7790-92-3	Hypochlorous acid	Not more than 1 ppm as total available chlorine.	Fresh ready-to-eat foods ³
4	7681-52-9	Sodium hypochlorite ⁴	Not more than 1 ppm as total available chlorine.	Fresh ready-to-eat foods ³
5	79-21-0	Peracetic acid	Not more than 1 ppm	Fresh ready-to-eat foods ³

Note:

1. Eggshells or peels not intended for consumption are not covered by this table.
2. Acidified sodium chlorite solutions (ASC): The substance is produced by mixing an aqueous solution of sodium chlorite (CAS Reg. No. 7758-19-2) with any generally recognized as safe (GRAS) acid; achieve a pH of 2.3 to 2.9.
3. Raw and ready-to-eat food that has not been heated, such as peeled and cut fruits and vegetables, sashimi, etc.
4. The sodium hypochlorite shall not contain bromate more than 50 ppm.