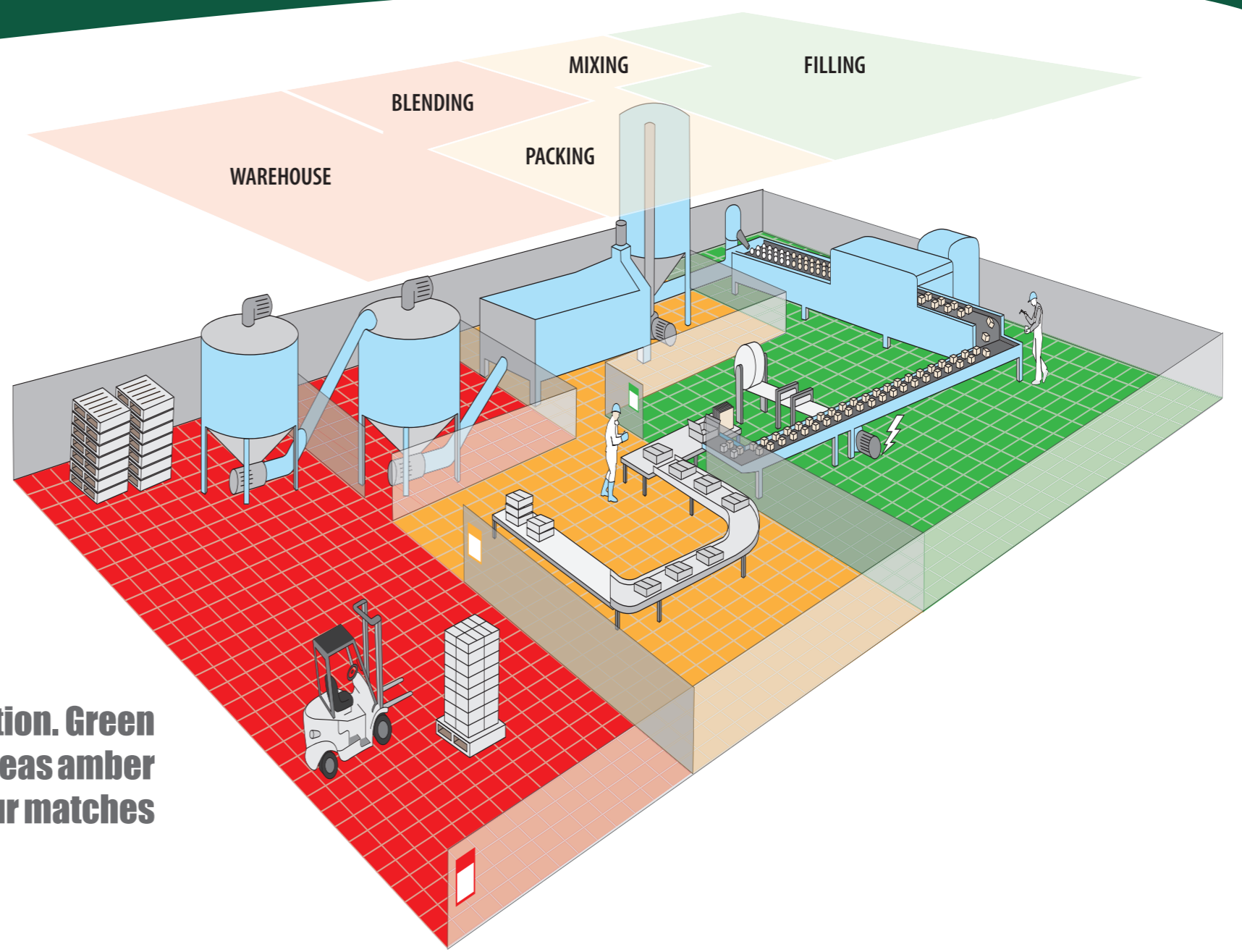


GREENLIGHT FOOD SAFETY PROGRAMME



FACILITY ZONING

The facility is zoned according to risk of food/drink contamination. Green zones are where only the "safest" products are authorised, whereas amber and red zones have decreasing product controls. The zone colour matches the product colours for a simple, visual, authorisation check.

Food processing area - Incidental food contact
 NSF H1 NSF 3H NSF M1

GREEN ZONE

GREEN

Only Green classified products to be used in the area, e.g. Food Processing Areas, Unpackaged Goods Areas. Some Amber coloured products may be used - check zone poster for authorised products

Food processing area - Non-food contact
 NSF A1 NSF K2 NSF K3 NSF H2 NSF P1 NSF R2 NSF /ANSI 51

AMBER ZONE

AMBER

Many products can be used here, but check - caution! e.g. Store Rooms, Food Processing Areas

Non-processing area - Non-food contact
 NSF C1 NSF K1 NSF E4

RED ZONE

RED

Any product can be used here, e.g. Engineering Workshops, Outside Areas, Finished Good Warehouse

NSF® CATEGORY CODES

NSF is an abbreviation for the National Sanitation Foundation, which was founded in 1944 as a not-for-profit, non-governmental organisation. NSF international is a global provider of public health and safety risk management solutions to companies, governments and consumers. In 1999, it launched its voluntary Non-food Compounds Registration Programme to re-introduce the previous authorisation programme administered by the U.S. Department of Agriculture (USDA). Product evaluation is based on formulation and label review and products which comply with the relevant regulations and guidelines receive a Letter of Authorisation and are included in the 'NSF White Book™ Listing of Proprietary Substances and Non-food Compounds'.



NSF H1 Acceptable as a lubricant with incidental food contact for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

NSF H2 Acceptable as a lubricant where there is no possibility of food contact in and around food processing areas. Such compounds may be used as lubricants, release agents, or anti-rust films on equipment and machine parts in locations in which there is no possibility of the lubricant or lubricated part contacting edible products.

NSF 3H Acceptable for use as a Release Agent (3H) on grills, ovens, loaf pans, boning benches, chopping boards, or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.

NSF A1 Acceptable for use as a general cleaner on all surfaces in and around food processing areas, where its use is not intended for direct food contact. All food products and packaging materials must be removed or protected prior to product use. After use of this product, surfaces should be rinsed with potable water. The cleaner should not exhibit a noticeable odour nor leave a visible residue.

NSF C1 Acceptable for use in inedible product processing areas, non-processing areas, and/or exterior areas of food processing establishments provided that it is not used to mask odours resulting from unsanitary conditions, and that any characteristic odour 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.

NSF E4 Acceptable for use as a hand cream, lotion or cleaner in non-processing areas. The use of such products is limited to toilets, dressing rooms and other non-processing areas.

Acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

NSF K3 Acceptable for use as an adhesive or glue remover, for removing adhesive or glue from food packaging materials in and around food processing areas, where its use is not intended for direct food contact. Before using this compound, food products and packaging materials must be removed from the area or carefully protected. After using these compounds, all surfaces must be thoroughly washed with an acceptable detergent solution and rinsed with potable water. This compound must be used in a manner so that all odours associated with the compound are dissipated before food products or packaging materials are re-exposed in the area.

NSF M1 Acceptable for use as a mold release agent on molds that are used to produce packaging materials that will contact food to prevent the finished product from adhering to the mold. The amount used on the equipment should be the minimum required to accomplish the effect.

NSF K1 Acceptable for use as a cleaner and degreaser for use in non food processing areas, which are used to remove oil, wax, resinous materials, or other substances not removable by using acidic or alkaline cleaning agents. Their use is limited to non-processing areas where there is no possibility of solvent vapours entering a processing area. Food processing equipment or utensils treated with such preparations must be washed with an acceptable detergent solution and thoroughly rinsed with potable water before returning to a processing area.

NSF K2 Acceptable for use as a solvent for cleaning electronic instruments and devices, which will not tolerate aqueous cleaning solutions in and around food processing areas, where its use is not intended for direct food contact. Before using this compound, food products and packaging materials must be removed from the area or carefully protected. This compound must be used in a manner so that all odours associated with the compound are dissipated before food products or packaging materials are re-exposed in the area.

NSF R2 Acceptable for use as a coating where there is no possibility of food contact such as floors, walls, and ceilings.

NSF /ANSI 51 Acceptable as a sealant for all food contact types with a maximum temperature use of 204°C, used in the manufacture of commercial food service equipment and its components.

PRODUCTS BY NSF® CATEGORY

NSF H1	FOOD GRADE LUBRICANTS	
2085	Di-Electric Grease (Silicone Paste)	●
3035	Food Grade Water Based Silicone	●
3038	Food Grade White Grease	●
3040	Food Grade Silicone	●
3054	Food Grade Syntha-Tech Lubricant	●
3055	Food Grade Chain Lube	●
3065	Food Grade Belt Dressing	●
3081	Food Grade Machine Oil	●
3082	Food Grade Di-Electric Grease (Aerosol)	●
3085	Food Grade Lubricant and Sealant	●
3086	Food Grade Penetrating Oil	●
4202	Food Grade Synthetic Compressor Oil	●
4212	Food Grade Synthetic Hydraulic Oil ISO 48	●
4216	Food Grade Synthetic Hydraulic Oil ISO 68	●
4232	Food Grade Synthetic Gear & Chain Oil	●
4246	Food Grade Gear Oil SAE 90	●
4258	Food Grade Air Tool Oil	●
4261	Food Grade Proofer Chain Lube	●
4269	Food Grade Chain Lube	●
SL35600	Food Grade Multi-Purpose Grease	●
SL35605	Food Grade Multi-Purpose Grease	●
SL35610	Food Grade Synthetic Grease	●
SL35906	Food Grade Anti-Seize Compound	●

NSF 3H	DIRECT FOOD CONTACT LUBRICANTS	
4590	Direct Food Contact Pan Divider Oil ISO 15	●
4592	Direct Food Contact White Oil ISO 22	●
4594	Direct Food Contact White Oil ISO 46	●
4596	Direct Food Contact White Oil ISO 100	●

NSF H2	DEGREASERS AND CLEANERS	
92005	2-26 Multi-Purpose Lubricant	●
3005	3-36 Multi-Purpose Lubricant & Corrosion Inhibitor	●
92088	3-36 Multi-Purpose Technical Grade	●
3050	Chain & Wire Rope Lubricant	●
3044	Dry PTFE Lube	●
3076	Tac 2® Adhesive Chain Lubricant	●
3020	Knock'er Loose	●
3027	Knock'er Loose Plus Penetrating Solvent	●
3262	SP-350 Corrosion Inhibitor	●
3282	SP-400 Corrosion Inhibitor	●

NSF C1	CLEANERS	
14005	Natural Degreaser	●
14406	Hydro-Force All Purpose Degreaser	●
14412	Hydro-Force Glass Cleaner	●
14414	Hydro-Force Industrial Strength Degreaser (510g)	●
14416	Hydro-Force Industrial Strength Degreaser (3.8ℓ)	●
14417	Hydro-Force Industrial Strength Degreaser (18.9ℓ)	●
14424	Hydro-Force Stainless Steel Cleaner	●

NSF /ANSI 51	FOOD ZONE SEALANTS	
14082	Food Zone Silicone Sealant (White)	●
14083	Food Zone Silicone Sealant (Clear)	●

NSF A1	SMARTWASHER	
14740/1	SmartWasher®	●

NSF K2	ELECTRICAL CLEANERS	
2130	QD Contact Cleaner	●
2016	CO Contact Cleaner	●
2140	Contact Cleaner 2000	●
3201	Isopropyl Alcohol Precision Cleaner	●
2018	Lectra Clean (539g)	●
2020	Lectra Clean (3.8ℓ)	●
2120	Lectra Clean II Low VOC (425g)	●
2121	Lectra Clean II Low VOC (18.9ℓ)	●

NSF K1	CLEANERS & DEGREASERS	
3201	Isopropyl Alcohol Precision Cleaner	●
2120	Lectra Clean II Low VOC (425g)	●
2121	Lectra Clean II Low VOC (18.9ℓ)	●
3115	T-Force Degreaser	●

NSF E4	HAND CLEANER TOWELS	
4100	Hand Cleaner Towels	●

NSF K3	ADHESIVE REMOVERS	
3250	Industrial Adhesive Remover	●

NSF M1	MOLD RELEASE	
3301	Food Grade Silicone Mold Release	●

NSF P1	LEAK DETECTOR	
15403	Leak Detector	●

NSF P1	STEEL RE-NU	
18211	Steel Re-Nu	●

CATEGORY KEY	Food Grade	Lubricants	Protection & Corrosion Inhibitors	Industrial Degreasers & Cleaners	Precision Cleaners	Environmentally Preferred Products	Speciality
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