

Regulation of Chemicals Used in Meat & Poultry Processing

Are you aware of the different categories of chemicals utilized in the meat and poultry processing industry and the agencies that approve/regulate them?

See the summary below to learn more:

Chemical Types	What Does it Do?	Does EPA Regulate this Type of Chemical?
Cleaners	Cleaning removes dirt and organic matter from surfaces using soap or detergents.	EPA regulates cleaning products only if they claim to sanitize or disinfect. Learn more about EPA's role.
Sanitizers	Sanitizing kills bacteria on surfaces using chemicals. It is not intended to kill viruses.	Yes, EPA registers products that sanitize. The FDA governs their usage/application parameters.
Antimicrobial Intervention / Processing Aids	Chemical interventions can be used to potentially reduce Salmonella in meat and poultry products during second processing (post-chill) as part of a multiple hurdle approach without additional approval.	No, FSIS utilizes FCN's issued by FDA for these products. A complete list can be found in FSIS Directive 7120.1 with acceptable uses and rates. <ol style="list-style-type: none"> 1. The use of the substances is consistent with FDA's labeling definition of a processing aid, 2. Generally Recognized as Safe (GRAS), 3. Secondary Direct Food Additive, 4. Direct Food Additive, 5. Color Additive, 6. Food Contact Substance (FCS) subject to food contact notifications (FCN) is defined as any substance that is intended for use as a component of materials used in manufacturing, packing, packaging, transporting, or holding food if such use is not intended to have any technical effect in such food
Hand Sanitizer	Using hand sanitizer kills pathogens on skin.	No, hand sanitizers are regulated by the Food and Drug Administration (FDA) .

FDA = Food and Drug Administration **EPA** = Environmental Protection Agency

FSIS = Food Safety Inspection Service (Agency of the USDA)

FCN = Food Contact Notification **FIFRA** = Federal Insecticide, Fungicide, and Rodenticide Act

Reach out to the **RITE team** for more information on food processing environment chemical selection including intervention chemistry.