



**CRC Industries, Inc.**

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## **Certificate of Acceptability**

Dear CRC® Valued Customer:

In 1998, the USDA Food Safety Inspection Service discontinued the testing of new and reformulated proprietary substances and nonfood compounds intended for use in USDA inspected food-processing facilities. In December of 1999, the National Sanitation Foundation (NSF), a non-profit, third party product certifier specializing in public health and safety, revived the USDA authorization program with the launch of their own Registration and Listing Program for Proprietary Substances and Non-Food Compounds. The NSF program is fee based and mirrors the previous USDA program evaluation for all product categories. Once a product has successfully gone through the NSF approval process, it receives a registration number. This registration number is listed on the label of the NSF registered product, along with the registration mark and category code.

CRC products authorized by the USDA before 1998 Continue to meet USDA 1998 guidelines. Products introduced or modified after January 1999 are submitted to the NSF authorization process and will carry the new NSF registration upon approval.

The following product is acceptable for use as a solvent for cleaning electronic instruments and devices (K2), 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 odors associated with the compound are dissipated before food products or packaging materials are re-exposed in the area.

The following product is acceptable for use as an electronic cleaner with incidental food contact (P1) for use in and around food processing areas. Such compounds may be used to remove dirt, moisture, dust, flux, or oxides from the internal components of electronic or precision equipment. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. Use must also be consistent with the manufacturer's directions and warnings to leave the surface effectively free of any substance which could be transferred to food being processed.

**QD® Contact Cleaner**  
**No. 03134 (Item# 1003411)**  
**Category Code: K2**  
**NSF Registration No. 017408**

For more information, please contact our Technical Service Department at 800-521-3168.

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