



140 Private Brand Way
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September 6, 2019

Re: Victoria Bay Low Temp 10% Dish Machine Sanitizer USDA Certification

To Whom It May Concern:

As you may be aware, USDA no longer offers a program of product authorization and classification. Chemical manufacturers may now self-certify their products.

This is to certify that this product was developed and is manufactured with consideration for the USDA "Guidelines for Obtaining Authorization of Compounds to be used in Meat and Poultry Plants." This product meets the requirements of 9CFR Section 416.4(c) and 40CFR Section 180.940.

This product is safe and effective as a sanitizer for all surfaces not always requiring a rinse in official establishments operating under the Federal meat, poultry, shell egg grading and egg products inspection programs when used according to label directions. (formerly USDA Classification D2.)

Before using this compound, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following the use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have a deleterious effect on edible products. A potable water rinse is required following use of the compound under conditions other than those stated above. The compound must always be used according to applicable label directions.

Sincerely,

A handwritten signature in black ink that reads "Courtney Cosner".

Courtney Cosner
Chemist
Midlab, Inc.