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<http://assessedproducts.asurequality.com/> or google AsureQuality Assessed Products

29/03/2010b (replaces: n/a is new) ref h2466 & 2467(cross-ref USEPA 70087-1), non-regulated, review 25/03/2015 & at any change.

Zoono Limited, Level 3, 235 Broadway, Newmarket, P O Box 9248 Newmarket, Auckland, New Zealand  
cc Tony Rumney, N.Z.F.S.A, PO Box 2835 Wellington (only if requested & a regulated farm detergent or sanitiser).

To whom it may concern,

**(Zoono Ltd) Zoonocide Z-71 & spray,**

- Which is: surface coating anti-microbial,
- For: food area, up to indirect contact, e.g. food contact surface use,
- And with status: factory - passed assessment new

**"Passed AsureQuality assessment for food/beverage including dairy farm & factory food contact surfaces"**

with conditions (refer NZFSA for approval of this & other animal products & ERMA for HSNO-OSH-environment).  
Conditions:

- General conditions: use per instructions, & food contact surfaces drained, & residues minimised (e.g. wiped or potable pre-rinsed), used as permitted & not prohibited see references.
- Special conditions:- based on compliance with USEPA 70087-1 contents, efficacy sighted & prior NZFSA non-dairy animal products & rinse).
- **Special conditions: nil**
- Assessment conditions: subject to notification of change, review within 5 years, inclusion of the assessment statement level of contact, and activation by (counter)-signing.

**Administration detail:**

- \*\* Asurequality assessment is a non-regulated, voluntary, and evidential certification by the supplier, independently confirmed, without prejudice or guarantee, against checklist standards for food safety as shown in the report attached for your verification. It can be used in food/beverage programme purchasing. \*\*\*It excludes NZFSA meat/fish/game specifically regulated approvals & is a recommendation for their specifically legislated farm dairy detergent/ sanitiser approval.
- \*The purpose of this work is to ensure that when used according to instructions products perform without compromising food safety, protect it when this is part of their function, and they should not have other apparent adverse effects for production.
- Compliance vs. HACCP risk standards is via coded identities linked to confidential appendices protected by legislation with a partial list of standards compliant, or used, listed: Animal Prods Act, RMP. D & S Manufacturer COP/D&S standards & analytical methods. Quality Manual, Approval Procedures. Also may refer in the concentrations table for food safety to 21CFR, ANZFA..& for side effects & efficacy to other literature (IDF, BS, NZ Cleaning Symposium).
- Formulation 100% (Assume Instructions to comply for NZ & USEPA report which is crossreferenced. HSNO approval code HSR002530, NZFSA C11 non-dairy animal products.
- 3-(Trimethoxysilyl) propyl dimethyl octadecyl ammonium chloride CAS 27668-52-6 from Wright Corp Raw 1 Antimicrobial coating (reacts to form polymer)US EPA registered product 70087-1 sighted via Google had toxicities inc sub-chronic all ok but had rabbit skin irritation positive effect re hands
- Chloropropyltrihydroxysilane CAS 00253-08-72 from Wright Group Raw 2 associated with Raw 1
- Methanol CAS 006-75-61 from Wright Group Raw 3 Solvent USFDA21CFR 173.250 ANZFA & 21CFR 2% of antifoam ..

AsureQuality Ltd..... *R.G. Hutchinson*

Supplier:..... *P. M. Hill - Paul Hill step*

Date: *29/3/2010*

**Risk Rating (failure/accident)**

	Chemical	Microbiological
Incidence	Low if residue is minimised	Low (high if product use was ineffective)
Susceptibility	Low	Low-high (high post-heat step)
Severity	Low	Low-high.
Total	Low	Low -moderate (high if product use was ineffective))

**Contents**

0 Information is to be evidential (std 0).	1 Materials safety and residues etc
2 Material (other – function)	3 Quality assurance certificate
4 Purity (or Design, formulation, fabrication and finish).	5 Instructions
6 Freedom from apparent side effects	7 Efficacy or hygiene to meet food safety margins
8 Packaging safety.	9 Summary of submitted information etc
10 Standards/References - front page/may be attached	11 Contacts.
12 Confidential information re design, formulation etc.	13 Covering letter & then 14 Raw material confidential information

**EVALUATION FOLLOWS:**

Note that Standards, (per Code and Standards and Methods) are compared with responses from submission etc information. This yields compliance status in each of the sections below.