



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

June 21, 1993

A. W. Chesterton Company
225 Fallon Road
P. O. Box 9101
Stoneham, MA 02180-9101

Dear Ms. Berry:

Subject: ARC 5 Part A and Part B

We have no objection to the use of your products on incidental food contact surfaces in federally inspected establishments under the following conditions to prevent contamination of meat and poultry products:

1. The Food Safety and Inspection Service (FSIS) inspector in charge at the establishment is notified, prior to application of your products, of the time and place of application.
2. All meat and poultry products and packaging materials are removed from the area where vapors from the preparation or application of your products may contaminate them, until the area is free from odor.
3. After the application, the finished surface of your products must be smooth and free of any voids or crevices.
4. Any change in formulation, label text, products, company name, or company address voids this letter.

Please be advised that any improper application of your products which results in contamination of meat and/or poultry products will result in appropriate action by FSIS. This letter does not constitute an endorsement of your products.

Sincerely,

Karen M. Wesson, DVM
Director
Facilities, Equipment and
Sanitation Division