

Historically, the Food Safety and Inspection Services (FSIS), a branch of the United States Department of Agriculture (USDA, required meat and poultry facilities to use pre-processing compounds (Proprietary Substances) and products used in and around food processing areas (Nonfood Compounds) that had been approved under the USDA authorization program. This requirement, based upon recognized public health benefits, carried over into many other product applications (including fishery and retail operations). Product evaluations were primarily based upon formulation and label review and generally did not include testing. Upon a determination of compliance, the USDA would issue a Letter of Authorization and the product would be listed in the next edition of the List of Proprietary Substances and Nonfood Compounds. The USDA authorization ensured that FSIS inspectors would approve a product's use within meat and poultry operations.

Two Federal Register notices, published August 25, 1997 and February 13, 1998, announced the end of the USDA authorization program. The FSIS significantly altered their approach to facility inspections, eliminating the need for USDA product evaluation. FSIS moved away from prescriptive regulation to performance-based reviews. This new approach was driven by the established system of Hazard Analysis and Critical Control Points (HACCP) facility operation. Under HACCP, all meat and poultry establishments must identify and manage critical control points (primarily relating to microbial contamination) for food processing. For Nonfood Compounds and Proprietary Substances, the facility operators must select the appropriate product to not only meet their operations needs, but also their HACCP requirements.

Nonfood Compounds - products that are used in and around food processing areas, but not intended for direct food contact, or are not expected to become a component of a meat, poultry, or egg product, are defined as "nonfood compounds". These include products such as maintenance and cleaning chemicals, sanitizers and pesticide chemicals, lubricants, water treatment compounds, shell egg cleaning, de-foaming, de-staining, and sanitizing compounds, and other miscellaneous products.

Former USDS Authorization Codes for Non-food Compounds

Category	Code	Intended Use
Cleaning Products	A1	General Cleaners
	A2	Soak tank, steam/mechanical cleaners
	A3	Acid Cleaners
	A4	Floor and wall cleaners
	A5	Freezer floor and wall cleaners
	A6	Scouring cleaners
	A7	Metal polishes - nonfood contact
	A8	Degreasers/carbon removers
Laundry Products	B1	Laundry products - Food Contact
	B2	Laundry products - nonfood contact
Non-processing Area Products	C1	General
	C2	Toilet/dressing room
	C3	Paint removers
Anti-microbial Products	D1	General
	D2	Sanitizers not requiring rinse
Hand Care Products	E1	Hand-washing products
	E2	Hand-washing and sanitizing products
	E3	Hand sanitizing products
	E4	Hand lotions/cleaners - nonfood contact
Pesticides	F1	Non-residual pesticides
	F2	Residual pesticides
	F3	Rodenticides
	F4	Fumigants
	F5	Fumigants
Water Treatment Products	G1	General
	G2	Phosphate products
	G3	Silicate products
	G4	Chlorine products
	G5	Cooling and retort water products
	G6	Boiler, steam line products - food contact
	G7	Boiler, steam line products - nonfood contact
Lubricants	H1	General - incidental contact
	H2	General - no contact
	H3	Soluble oils
Absorbents/Anti-slip agents	J1	General