GREENLYTE

(FOOD GRADE)

Kindly note that since this virus is not place or country specific all continents are working together to fight this .Our collective input on finding a cure or product runs hand in hand with other world bodies

APPLICATIONS

Approved uses of Food Grade Greenlyte include bleaching of tripe, instant tea and cheese whey. Greenlyte is an effective antimicrobial agent in cheese making and in the manufacture of starch. It is also approved as a sterilizing agent for aseptic packaging. Food Grade Greenlyte is formulated to meet the stringent requirements of the drinking water industry. It is certified under ANSI/NSF Standard 60 Drinking Water Additives - Health Effects. Dosage levels shall be in accordance with NSF requirements. After Greenlyte being applied can the treated area being access within 30 minutes to provide rapid ongoing antibacteria and antiviral action.

Food Grade Greenlyte has a suitable status under the Federal Food, Drug, and Cosmetic Act, as implemented by FDA in C.F.R. Title 21.

PHYSICAL PROPERTIES

Greenlyte is a clear, colorless, slightly viscous liquid. It is slightly denser than water but is miscible in water in all proportions. Greenlyte decomposes exothermally to water and oxygen with no toxic residues. The decomposition is normally slow (<1% per year) with no long-term temperature rise but is accelerated by heat and decomposition catalysts, such as transition metals and their compounds, strong acids and strong alkalis.

Specification	**3%**	**5%**
Concentration in water, % w/w	3.0 – 3.6	5– 5.5
Apparent pH undiluted	2.5 – 4.2	2.0 – 3.5
Residue on Evaporation, mg/kg	60 max	60 max
Acidity as H_2SO_4, mg/kg	300 max	300 max
Lead, mg/L	4 max	4 max
Phosphate as PO_4, mg/L	50 max	50 max
Iron, mg/L	0.5 max	0.5 max
Tin, mg/L	10 max	10 max
Appearance	Clear, colorless liquid	

While the product testing is being in process, according to the rules set out by the WHO and CDC all these attribute mentioned above will be verified.

COVID-19 Cleaning and Disinfection for Human-Touch Surfaces

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Introduction

Food retailers play a critical role in protecting public health, especially during the COVID-19 pandemic. The White House and Department of Homeland Security (DHS) consider the food supply chain as "critical infrastructure" and food industry employees as "essential." During these extraordinary times, grocery stores must maintain a clean and sanitary facility to ensure the health and well-being of all customers and employees.

Cleaning and sanitation procedures for frequently touched surfaces can help protect customers and employees from COVID-19. While some grocery stores are limiting store hours to thoroughly clean and disinfect their entire store before opening the follow morning (i.e., deep clean), others are more aggressively cleaning and sanitizing high touch surfaces throughout the day to reduce the risk of transmission.

The U.S. Centers for Disease Control and Prevention (CDC) provides practical guidance on cleaning and disinfection procedures to control infectious viruses, such as the novel coronavirus (SARS-CoV-2). While coronavirus is not known to be transmitted through food or food packaging, coronavirus particles can survive on common, high-touch surfaces, such as stainless steel, shopping cart handles or door handles. The CDC recommends routine cleaning and disinfection using EPA-registered disinfectants that are effective against SARS-CoV-2.

Cleaning and disinfection activities must be:

(1) Validated to ensure effective removal of SARS-CoV-2.
(2) Utilizing EPA-registered antimicrobial chemicals.
(3) Communicated with the local health department.

Human-Touch Surfaces for Food Retail*

***List provided by Greenoat and is not intended to be an exhaustive list.**

Back of the House

- ⎦ Door handles and push plates
- ⎦ Handles of all equipment doors and operating push buttons
- ⎦ Handles of the dispensers (beverage, etc.)
- ⎦ Ice scoops
- ⎦ Walk-in and other refrigerator handles
- ⎦ Walk-in refrigerator and freezer plastic curtains
- ⎦ Freezer handles
- ⎦ 3-compartment sink and mop sink handles
- ⎦ Handwash sink handles
- ⎦ Soap dispenser push plates at handwash sink
- ⎦ Cleaner dispenser push buttons
- ⎦ Towel dispenser handle at handwash sink
- ⎦ Trash receptacle touch points
- ⎦ Cleaning tools
- ⎦ Self-service Utensils
- ⎦ Buckets
- ⎦ Telephone keypad and handset
- ⎦ Computers
- ⎦ Office cabinet handles and safe handle
- ⎦ Microphone and point of sale register
- ⎦ Breakroom tables and chairs
- ⎦ Display screens on equipment
- ⎦ All service area counter surfaces
- ⎦ All kitchen/fresh department counter surfaces
- ⎦ All stainless steel surfaces

Front of the House

- ⎦ Door handles, push plates, thresholds and hand railings
- ⎦ Grocery carts and baskets
- ⎦ Dining tables and chairs, if still in service
- ⎦ Trash receptacle touch points
- ⎦ Highchairs, if still in service
- ⎦ Front counter
- ⎦ Drink and condiment dispensers
- ⎦ Display cases
- ⎦ Self-service areas, if still in service
- ⎦ Point of sale registers/touchscreens
- ⎦ Trays
- ⎦ Kiosks
- ⎦ Sneeze guards

Restrooms

- ⎦ Door handles
- ⎦ Sink faucets and toilet handles
- ⎦ Towel dispenser handle
- ⎦ Soap dispenser push plates
- ⎦ Baby changing station
- ⎦ Trash receptacle touch points

Curbside Pickup and Delivery

- ⎦ Pens or other writing utensils
- ⎦ Clipboards
- ⎦ Electronic signature pads
- ⎦ Elevator buttons
- ⎦ Door handles
- ⎦ Surfaces inside delivery vehicles

Examples of Approved Disinfectants for Retail*

*** A full list available here: EPA List N: Disinfectants for Use Against SARS-CoV-2**

- Diluted Bleach (Sodium hypochlorite)
- Quaternary Ammonium
- Citric Acid
- Peroxyacetic Acid
- Hydrochloric Acid
- Alcohol solutions with at least 70% alcohol

Important Information on Disinfectants and Cleaning Agents

(1) Follow manufacturer's label instructions for application.
(2) Ensure proper ventilation.
(3) Make sure employees are trained appropriately on cleaning and disinfection procedures.
(4) Ensure the product is not past its expiration date.
(5) Never mix household bleach with ammonia or any other cleanser.

Resources

- CDC: Environmental Cleaning and Disinfection Recommendations – Community Facilities
- EPA: Disinfectants for Use Against COVID-19
- CDC: Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 (COVID-19), February 2020
- CDC: When and How to Wash Hands
- FDA provides guidance on production of alcohol-based hand sanitizer to help boost supply, protect public health
- FDA: FAQ on Food Safety and the Coronavirus Disease 2019 (COVID-19)
- DOL: OHSA Resources for Workers and Employers on COVID-19
- FMI: Food Industry Best Practices for Current Situation
- FMI: Pandemic Planning and Preparedness Guide
- FMI: Pandemic Preparedness Checklist
- FMI: COVID-19 FAQ
- FMI: Cleaning and Sanitation Guide for Food Retail
- FMI: Hepatitis A Information Guide for Food Retail
- FMI: Norovirus Information Guide
- FBIA: Feeding Us COVID-19 Resources for the Food Industry