



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

August 5, 1988

International Cleaning Systems  
6901 Old Keene Mill Road G-4  
Springfield, VA 22150

Gentlemen:

The USDA meat and poultry inspection program has no objection to the use of LP or natural gas fired hot water or steam cleaning equipment in food processing and storage areas of federally inspected meat and poultry plants. Since products of combustion are released to the atmosphere at the location of the equipment, sufficient ventilation must be provided to keep the carbon dioxide level below 0.5% or 5000 PPM and carbon monoxide level below 0.005% or 50 PPM. These are OSHA exposure levels that are not to be exceeded.

Sincerely,

*Ronald W. Anderson*

Ronald W. Anderson, P.E.  
Mechanical Engineer  
Facilities Branch  
Facilities, Equipment and Sanitation Division  
Technical Services