



Canadian Food Inspection Agency Agence canadienne d'inspection des aliments

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Date: 2013/06/26

File/Dossier: T361

Derek J. Tremblett  
Vice President, Business  
Tersano, Inc.  
5000 Regal Drive  
Oldcastle, Ontario Canada  
N0R 1L0

**RE: T361 Tersano, Inc.  
Oldcastle, Ontario N0R 1L0, Canada**

2013/06/26	c1	Lotus® PRO LQFC425K*
2013/06/26	k1, v1	Lotus® PRO LQFC425K
2013/06/26	c1	Lotus® PRO LQFC825K*
2013/06/26	k1, v1	Lotus® PRO LQFC825K

This will acknowledge your submission dated 2012/02/21, concerning the aforementioned sanitation systems for which you have requested acceptance for use in food processing facilities.

Nous accusons réception de votre soumission datée du 2012/02/21, concernant les systèmes d'assainissement cités en rubrique pour lesquels vous demandez une acceptation pour utilisation dans les établissements de transformation alimentaire.

The documentation has been reviewed and the content appear satisfactory for use in food facilities

La documentation finale a été revue et son contenu nous apparaît acceptable pour utilisation dans les établissements alimentaires.

Therefore, no objection will be taken to the use of the above sanitation systems in food facilities, provided that they are) used in keeping with the instructions outlined in the documentation, and provided that:

Ainsi, nous ne nous opposerons pas à ce que les établissements alimentaires utilisent les systèmes d'assainissement ci-haut mentionnés, à condition qu'ils ent utilisés conformément au mode d'emploi indiqué sur la documentation et pourvu que:

a) they are used as directed by the manufacturer of the ozone generating device at a maximum of 2.0 ppm of ozone in the water;

b) prior to sanitizing, hard food contact surfaces are cleaned with an accepted cleaner and thoroughly rinsed with potable water; and.

c) treated surfaces are thoroughly drained prior to re-use in order to maintain the amount of residual ozone to a negligible level.

The acceptance of these sanitation systems will depend upon their continued acceptability to all concerned.

Should any changes occur in the structure or the operation mode of the aforementioned sanitation systems, then this acceptance will be considered **NULL** and **VOID**.

Yours truly,

a) les systèmes de génération d'ozone sont utilisés suivant les recommandations du

fabricant à un niveau maximal de 2.0 ppm d'ozone dans l'eau;

b) avant l'assainissement, les surfaces dures en contact avec les aliments soient nettoyées avec un agent nettoyant accepté et soient rincées avec de l'eau potable; et

c) les surfaces ainsi traitées soient drainées à fond avant leur réutilisation de façon à maintenir la quantité d'ozone à un niveau négligeable.

L'acceptabilité de ces systèmes d'assainissement sera conditionnelle à la satisfaction de toutes les parties intéressées.

Cette acceptation sera considérée comme **NULLE** et **SANS EFFET** si l'on procède à une modification quelconque dans la structure ou le mode de fonctionnement des systèmes d'assainissement ci-haut mentionnés.

Je vous prie d'agréer l'expression de nos sentiments les meilleurs,

Directrice executive  
Direction des sciences et de la salubrité des aliments



Diane Allan  
Executive Director  
Food Safety Science Directorate

DA/tl

RDIMS# 3965870



Health  
Canada

Santé  
Canada

Health Products  
and Food Branch

Direction générale des produits  
de santé et des aliments

**Bureau of Chemical Safety**  
**Sir Frederick Banting Building**  
**Tunney's Pasture**  
**Postal Locator: 2201C**  
**Ottawa, Ontario**  
**K1A 0K9**

November 2, 2012

Your File: T361

Our Files: IS12053002 & IS12090601

Bernard Dallaire  
Program Officer  
Chemical Evaluation  
Food Safety Science Directorate  
Canadian Food Inspection Agency  
1400 Merivale Road  
PL: T2-4G  
Ottawa, ON  
K1A 0Y9

Dear Mr. Dallaire:

**RE: Lotus PRO LQFC425K and Lotus PRO LQFC825K**

This is in response to your letter of May 26, 2012 concerning submissions made by Tersano, Inc. seeking acceptance of their ozone generating devices to produce ozonated water for the purpose of cleaning, deodorizing, disinfectant and sanitizing hard food contact surfaces in Federally Registered Food Establishments.

As a general rule, a good sanitation must always begin with an effective cleaning of the surface to be treated followed by a thorough potable water rinse; as the presence of organic deposits from food residues (oils, grease and proteins) can lower the effectiveness of any sanitizer.

Because ozone is a very strong oxydizing agent and the presence of organic matter may generate unwanted by-products with undesirable health effect, therefore food contact equipment and other hard food contact surfaces must be cleaned first and rinsed with potable water before the ozonated water sanitation can proceed.

Based on the information on hand, we can advise that we have no reason to object to the use of the ozonated water to sanitize hard food contact surfaces provided that:

- a) It is used as directed by the manufacturer of the ozone generating devices at concentrations up to 1.6 ppm of ozone in the water;

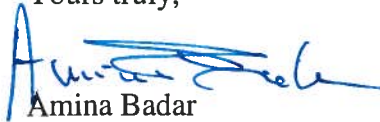
**Canada**<sup>11</sup>

- b) prior to sanitizing, hard, food contact surfaces are cleaned with an acceptable detergent and thorough rinsed with a potable water rinse; and
- c) treated surfaces are thoroughly drained prior to re-use in order to maintain the amount of residual ozone to a negligible level.

We will be pleased to comment on the labels of the devices upon their reception once these systems are marketed.

We hope that the foregoing will be of use to you.

Yours truly,



Amina Badar  
Scientific Evaluator  
Food Packaging Materials and  
Incidental Additives Section  
Chemical Health Hazard Assessment Division

**From:** Amina Badar [<mailto:Amina.Badar@hc-sc.gc.ca>]

**Sent:** Thursday, March 14, 2013 2:09 PM

**To:** Steve Hengesperger

**Subject:** RE: Lotus® PRO LQFC425K and Lotus® PRO LQFC825K

Tersano Inc.

BCS File #IP12100101

#IS12053002 and IS12090601

Dear Mr. Hengesperger,

This is in response to your emails of March 8, 10 and 11 2013 wherein you submitted the amended label of the **Lotus® PRO LQFC425K** and **Lotus® PRO LQFC825K** which you are seeking their acceptance for use as cleaners, deodorizers, disinfectants and sanitizers for hard food contact surfaces in food processing establishments.

We find no objection to the use of the statement "For food premises, food plants and other commercial and industrial use only" to be added on to the label as you requested. Therefore, we have found the amended label acceptable for its use in food plants.

We trust that the foregoing will be of use to you.

Sincerely,

Amina Badar

Scientific Evaluator / Evaluatrice scientifique

Food Packaging Materials and Incidental Additives Section /

Section des matériaux d'emballage alimentaire et additifs indirects

Bureau of Chemical Safety / Bureau d'innocuités des produits chimiques

Food Directorate / Direction des aliments

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IMBYD

# lotus<sup>®</sup> PRO High Capacity Cleaning, Deodorizing, Disinfecting & Sanitizing Unit

For food premise, food plants and other commercial and industrial use only.

**Contains:** Aqueous ozone (water + less than 1.6ppm of ozone in water)

**Model No. / No de modele / Modelo No.:** LQFC225K

Rated: 120v~, 60Hz., 1A

Product of Canada

Serial No:

Date Code:

## **Tersano Inc.**

5000 Regal Drive  
Oldcastle. Ontario  
Canada N0R1L0

## **Tersano (International) SRL**

St. James House  
Second Street, Holetown, St. James  
Barbados BB24116

**www.tersano.com      1-800-727-8835**

- USE AQUEOUS OZONE SOLUTION TO FILL MOP BUCKETS, AUTO-SCRUBBERS, CARPET EXTRACTORS & SPRAY BOTTLES.
- FOOD CONTACT EQUIPMENT AND OTHER HARD FOOD CONTACT SURFACES MUST BE CLEANED FIRST AND RINSED WITH POTABLE WATER BEFORE OZONATED WATER SANITATION CAN PROCEED.
- TREATED SURFACES MUST BE THOROUGHLY DRAINED PRIOR TO RE-USE.
- FOR INDOOR/DRY LOCATION USE ONLY.
- CONNECT TO A CIRCUIT THAT IS PROTECTED BY A GROUND-FAULT CIRCUIT-INTERRUPTER(GFCI)
- MAX 65 PSIG, 448 KPA

WARNING: RISK OF ELECTRIC SHOCK-DISCONNECT POWER BEFORE SERVICING



HIGH VOLTAGE - DO NOT IMMERSE IN LIQUID

AVERTISSEMENT - RISQUE DE DÉCHARGE ÉLECTRIQUE- DÉCONNECTEZ LA PUISSANCE AVANT DESERVIR  
HAUTE TENSION - N'IMMERGZ PAS DANS UN LIQUIDE

**Net Contents: 0 ml**



EPA Est. No. 089093-CAN-001

US and International Patents Pending

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