

CERTIFICATE OF COMPLIANCE

This document stands as a testament to Perfex Corporation's dedication to quality for our customers. Perfex Corporation adheres to the requirements of ISO standards to assure customers of our commitment to quality.

The entire Perfex product line complies with Title 21 - Food and Drugs, Part 110 - Good Manufacturing Practice in Manufacturing, Packing, Handling issued by the FDA.

Subpart C - Equipment, Sec. 110.40 (a) All plant equipment and utensils shall be so designed and of such material and workmanship as to be adequately cleanable and shall be properly maintained. The design, construction, and use of equipment and utensils shall preclude the adulteration of food with lubricants, fuel, metal fragments, contaminated water, or any other contaminants. Food-contact surfaces shall be corrosion-resistant when in contact with food. They shall be made of nontoxic materials and designed to withstand the environment of their intended use and the action of food, and, if applicable, cleaning compounds and sanitizing agents. Food-contact surfaces shall be maintained to protect food from being contaminated by any source, including unlawful indirect food additives. (c) Equipment that is in the manufacturing or food-handling area and that does not come into contact with food shall be so constructed that it can be kept in a clean condition.

All materials used in the manufacturing of Perfex products are in compliance with the Code of Federal Regulations, Title 21 - Food and Drugs, Part 177 - Indirect Food Additives: Polymers.

Subpart B - Substances for Use as Basic Components of Single and Repeated Use Food Contact Surfaces, Section 177.1520 Olefin polymers (polypropylene).

#22-35: TruCLEAN Mop Cover

Lot: #2288

Michael Dougherty

January 1st, 2025

Michael Dougherty
Quality Supervisor



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