

26/08/2020 reference H2485

Hose Supplies NZ Ltd, 101 Hull Rd Mt Maunganui, P O Box 5228 Mt Maunganui ph 07 572 7070, fax -2029. Contact Blair Williams blair.williams@hosesupplies.co.nz

Global Proficiency Ltd for AsureQuality Ltd,
Unit 2/25 Mareno Rd, (P O Box 1335)
Tullamarine Vic 3043, Australia +61 3 9089 1151
Global Proficiency Ltd for AsureQuality Ltd,
Ruakura Research Centre, 10 Bisley Road,
Enderley, Hamilton 3241, P O Box 20474
Hamilton

To whom it may concern,

Parker 7079 Economy White Washdown Hose

- Product description: rubber hot washdown hose
- Product use: cold-hot wash-down water

"Passed AsureQuality assessment for food / beverage / dairy farm & factory use cold-hot (100C) washdown use, incidental contact with food contact surfaces, & residues drained & let dry" H2485 with conditions. This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <http://assessedproducts.asurequality.com>. This supports food Risk Management Programmes & other endorsements that may apply to this product include MPI regulated farm dairy approval, MPI dairy factory endorsement, MPI regulated non-dairy animal product approvals, EPA HSNO-OSH-environment approval (& previously AQIS).

Conditions:

- Use per instructions, legislation & GMP food area cold-hot (100C) washdown use, incidental contact with food contact surfaces, & residues drained & let dry. Carry-over to food should be minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits (MRLs/MAVs) and that food legislation requirements are met.
- The assessment is subject to notification of change and expires on 26/08/2025).
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy statement

Prepared by Global Proficiency for AsureQuality Ltd by
Bob Hutchinson PhD SENIOR DEVELOPMENT SCIENTIST



Supplier:..... Date:.....

Scope and purpose of the assessment:

- Asurequality assessment is a non-regulated, voluntary, and evidential certification by the supplier demonstrating equivalence with food safety standards, and also that product instructions address hazards for staff & equipment. The assessment is independently confirmed, without prejudice or guarantee, using information submitted by the supplier or from other sources. Confidentiality of the product formulation is maintained using coded material identifiers in the report, and appendices containing confidential information are provided only to the supplier.
- Scope: checks (Food Standards Australia-NZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). Background (Australian Accord, Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures

Summary of assessment with risks highlighted:

- Information and prior assessments (Renewed AsureQuality assessment followed 10 years of service. EPANZ NZIoC unsearched here).
- Food safety (Is per indirect contact & ingredients safety listings without solvent extraction of polymer per low risk alkane structure). Purities (not searched here). Carryover (nil interpretation vs 21CFR etc listings).
- QA (ISO 9001 etc not required). QC (Microbiological safety per food listings of polymer type (and related materials)).
- Instructions - Label (not required / sighted). SDS ((Not required / sighted))
- Unwanted effects (EPDM can be formulated to be resistant to temperatures as high as 150 °C and, properly formulated, can be used outside for many years or decades without degradation).
- Hygiene efficacy (is per similar only formula food listings)

Contents (This is a simplified report with sections 2-11 replaced by a summary on p1 and in the table in section 1)

0 Information is to be evidential (std 0).	1 Materials safety and residues etc
2 Material (other – function)	3 Quality assurance certificate
4 Purity (or Design, formulation, fabrication and finish).	5 Instructions
6 Freedom from apparent side effects	7 Efficacy or hygiene to meet food safety margins
8 Packaging safety.	9 Summary of submitted information etc
10 Standards/References - front page/may be attached	11 Contacts.
12 Confidential information re design, formulation etc.	13 Covering letter & then 14 Raw material confidential information

Risk Rating (failure/accident)

	Chemical	Microbiological
Incidence	Low	Low
Susceptibility	Low	Low
Severity	Low	Low
Total	Low	Low

Organics

For organic production when food is absent during use and residues are rinsed etc. Reference NZS8410 Organic Production section 10 Storage, transport, preparation and handling. 10.1.2 Where the premises vehicles and equipment are used solely for organic products: (a) Only those substances used in table D1 shall be used for housekeeping purposes in the presence of the product (note that product absence is already a requirement of this assessment). If other materials are used for cleaning, surfaces that could come in contact with organic products shall be flushed with potable water prior to re-entry of organic products, and any airborne substance dispersed. (b) If there are products of more than one organic status (e. g. organic and in conversion to organic), the requirements of 10.1.3 shall be followed as if the higher status organic product were in the presence of products not complying with this standard. 10.1.3 (Note that If not dedicated to organics then the plan must state how there is no non-organics inclusion including “sealing, labelling, & documentation”).

Evaluation: Note that Standards vs. submission-responses yield compliance status in each of the sections below.

Nature of information

0 Standard: Assurance information is to be evidential/cross-registered/or ex accredited bodies (and approvals may need levels of independence for toxicity and efficacy).
Information and prior assessments (Renewed AsureQuality assessment followed 10 years of service. EPANZ NZIoC unsearched here).

Standard:

Raw materials are to be identified safe: traceably identified, non-toxic, and pure - depending on the level of contact. Raw materials are to be safe at residue levels with safety factors (simplified here eg per cross-registration of USFDA 21 CFR/ ANZF/ EU etc registrations factored for likely equivalence and recognising high 1.5 L milk consumption would have been required by FDA etc – refers to supplier confidential appendix but with identifiers excluded

Response

(Hose Supplies) Parker 7079 Economy White Wash Down Hose H2485 26-08- 2020	Registrations column. Scope: checks (Food Standards Australia NZ, NICNAS AICS, US FDA 21 & 40 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings, WHO or MPI, or related data for equivalent safety). Background (Accord, Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer’s Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures	Purity column raw purities to be per FSANZ purity wanted (as ingredient etc) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg). Purity column.
HACCP vs Instruction summary - Label	Label (not required / sighted)	SDS ((Not required / sighted))
HACCP analysis of other aspects	Information and prior assessments (Renewed AsureQuality assessment followed 10 years of service. EPANZ NZIoC unsearched here). Food safety (Is per indirect contact & ingredients safety listings without solvent extraction of polymer per low risk alkane structure). Purities (not searched here). Carryover (nil interpretation vs 21CFR etc listings). QA (ISO 9001 etc not required). QC (Microbiological safety per food listings of polymer type (and related materials)).	Unwanted effects (EPDM can be formulated to be resistant to temperatures as high as 150 °C and, properly formulated, can be used outside for many years or decades without degradation). Hygiene efficacy (is per formula food listings)
Total formulation 100% sum of ingredients below carryover overestimate per farm model		
Composition & properties	Parker 7079 ECW economy white wash down primarily designed for use in food plants, breweries & any place a flexible lightweight wash down hose is needed. Tube & cover white EPDM, reinforcement synthetic ply, temperature range - 40-+100C, ID/OD 12.7/23, 19.1/32, 15/39 mm, WP 250 psi,	Also sighted MAF RA meat and seafood product approval ref 1100/5 for a polyester reinforced EDPM white rubber washdown hose. Conditions were use per instructions and GMP and without tainting and not extending to hygiene.

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Dear Blair Williams

Please find attached your assessment report & thanks for corrections. The invoice and later the web listing should follow.

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