



**KMI**  
CLEANING SOLUTIONS

# Hypo-Solut

**Conforms to USDA/FSIS Sanitation Performance  
Standards Compliance §416.4(a), A-1 and A-8 Guidelines.**



*Specializing in FDA Regulatory Matters*

July 7, 2019

Zach Lafler  
KMI Cleaning Solutions, Inc.  
157 Beadle Lake Road  
Battle Creek, MI 49014

Dear Mr. Lafler:

This is in response to your request for a regulatory opinion on the ingredients in your proprietary cleaning product, identified as "Hypo-Solut." Based on our understanding of the intended use of your product, we conclude that all the ingredients are regulated and can be used in your cleaning product.

The use of the ingredients in your product are predicated on being used consistent with current Good Manufacturing Practices which may require following with a potable water rinse, if applicable.

We trust that this information is satisfactory and helpful to your goals. Please let us know if you have questions.

Thank you for the opportunity to be of service to your company.

Sincerely,

A handwritten signature in black ink that reads "Edward A. Steele".

Edward A. Steele  
Chairman & CEO

EAS Consulting Group, LLC  
1700 Diagonal Road, Suite 750, Alexandria, Virginia 22314  
(877) 327-9808 Toll Free • (571) 447-5500 Local • (703) 548-3270 Fax



**KMI**  
cleaning solutions

157 Beadle Lake Road  
Battle Creek, MI 49014  
1-800-772-4616

Date of Issue: 1/30/2019

Date of Revision: 6/21/2022

## Letter of Guarantee

**Product Name: HYPO-SOLUT**  
**Product Item Code: KHS**

KMI Cleaning Solutions, Inc. hereby guarantees that HYPO-SOLUT is safe and effective under the intended conditions of use as outlined in the product use instructions in accordance with FDA, Code of Federal Regulations, Title 21 and USDA/FSIS Sanitation Performance Standards Compliance §416.4(a), A-1 Guidelines where applicable. This product will not adulterate food products if it is used according to product use instructions.

Appropriate safety precautions must be used in compliance with plant safety procedures and standards while handling and using this product. HYPO-SOLUT is intended for use as a general cleaning compound on all surfaces with mechanical or steam cleaning devices.

Use Instructions: A dilute mixture of "HYPO-SOLUT" and water is a cost-effective method for cleaning equipment in food processing operations. When used properly, "HYPO-SOLUT" can be a very effective method of removing undesirable microorganisms. All personnel should be aware, however, that there are regulations concerning the use of this product. Solutions used for cleaning equipment should be a minimum of 150 parts per million--(ppm) and shall not exceed 200 parts per million (ppm) of available chlorine. The germ-removing effect in a solution of "HYPO-SOLUT" and water is due to available chlorine, present as hypochlorite and hypochlorous acid. Equipment or articles cleaned with the solution must be allowed to drain adequately before contact with food. When used in processing areas, food products and packaging materials must be removed from the room or carefully protected. After using HYPO-SOLUT, all surfaces must be thoroughly rinsed with potable water.

Sincerely,

**Zach Lafler**

Director of Business Development

KMI Cleaning Solutions, Inc.

269-964-2257 or (800) 772-4616

[zlafler@kmicleaningsolutions.com](mailto:zlafler@kmicleaningsolutions.com)

Revised: 06/21/2022



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# Product Usage Instructions

## Hypo-Solut

### **Hypo-Solut Features and Benefits:**

- Phosphate free, silicate free, chlorinated, and chelated, non-foaming
- Created for circulation and pressure spray cleaning of food processing equipment
- Designed for Hard Water use

### **Recommended Uses:**

Circulation and Pressure Spray Cleaning leaves stainless steel tanks and pipes film free and bright, great for circulation cleaning.

A 150-200 ppm solution may be applied directly to surfaces and allowed to drain thoroughly.

### **Use & Concentration Instructions:**

A dilute mixture of Hypo-Solut and water is a cost-effective method for cleaning equipment in food processing operations. When used properly, Hypo-Solut can be a very effective method of killing undesirable microorganisms. All personnel should be aware, however, that there are regulations concerning the use of this product. Solutions used for cleaning equipment should be a minimum of 150 parts per million (ppm) and shall not exceed 200 parts per million (ppm) of available chlorine. The germ-killing effect in a solution of Hypo-Solut and water is due to available chlorine, present as hypochlorite and hypochlorous acid. Equipment or articles cleaned with the solution must be allowed to drain adequately before contact with food.

### **Government Regulations:**

Manufactured in accordance with Code of Federal Regulations, title 21 and FDA/USDA guidelines.

Revised: 06/24/2022





ועד הרבנים דעטראיט  
Council of Orthodox Rabbis of Greater Detroit

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Rabbi Yisroel M. Levin  
Rabbi Yechiel Morris  
Rabbi Elimelech Silberberg  
Presidium

December 16, 2021

Rabbi Moshe Wainkrantz  
Director

To Whom It May Concern:

Rabbi Beryl Broyde  
Rabbi Yosef Krupnik  
K-COR – Kashrus Division

The following cleaning products, manufactured by **KMI Cleaning Solutions**, 157 Beadle Lake Road, Battle Creek, MI 49014, and by **Arrow Chemical Products Inc.**, 2067 Saint Ann Street, Detroit, MI 48216, which are going to be used at Kosher tank wash facilities throughout the country, are certified Kosher and Pareve, and are under the supervision of the Council of Orthodox Rabbis of Greater Detroit. Both plants have been visited by our Kashruth administrator, Rabbi Krupnik, and will continue to be inspected throughout the year.

- **Kleen Strip Powder**
- **D-8000 Powdered Detergent**
- **Breakaway Detergent**
- **191 Performance**
- **TW-22**
- **Work Horse**
- **Citra Clean**
- **Alligator**
- **X-20**
- **Swish**
- **Orange Gator**
- **Sudz**
- **Passivator**
- **Citric Passivator**
- **Metal Prep**

The products are a family of detergents based on Kosher Pareve approved acids (sulfuric acid, phosphoric acid, etc.) and other chemicals approved as Kosher and Pareve.

This certificate is valid through December 31, 2022.

Sincerely,

Rabbi Moshe Wainkrantz  
Director, Council of Orthodox Rabbis of Greater Detroit

