



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Science  
Building 306, BARC-East  
Beltsville, MD 20705

February 28, 1986

**RECEIVED**

Mr. Gus W. Leep  
Seymour of Sycamore, Inc.  
917 Crosby Avenue  
Sycamore, IL 60178

MAR 10 1986

SEYMOUR OF SYCAMORE, INC.  
SYCAMORE, ILL. 60178

Dear Mr. Leep:

This is in reply to your request for compound authorization received on December 12, 1985.

Your product 16-054 Stainless Steel is chemically acceptable as a coating for application to structural surfaces or surfaces where there is a possibility of incidental food contact in official establishments operating under the Federal meat and poultry products inspection program. This letter does not authorize use of the coating on any surface where there is direct or prolonged contact with food. Before food product may be placed in the area where the material is being used, the area should be sufficiently free of odor to prevent product contamination. As a safety precaution, smooth coatings should not be applied to walking or standing surfaces in processing areas.

The final granting of authorization to use coatings on structural surfaces such as walls or ceilings, or on equipment surfaces below the product zone, is the responsibility of the inspector in charge of the official plant. Before applying the coating to equipment which will subsequently be installed in an official plant, you must obtain clearance from the Equipment Standards and Review Branch, Meat and Poultry Inspection Technical Services in Washington, DC 20250. Technical advice will be provided by the Product Safety Branch upon request.

Acceptance of compounds by this Department is in no way to be construed as an endorsement of the compounds or of any claims made for them.

If any change is made in the labeling information or formulation, the authorization for use in official plants becomes void immediately.

The above acceptance of this compound will not be indicated in the publication, "List of Proprietary Substances and Nonfood Compounds." This letter acts as continuing authorization for its use under the conditions stated above.

Sincerely,

*Charles R. Edwards /REN*

Charles R. Edwards, Chief  
Product Safety Branch  
Food Ingredient Assessment Division

## Richie, Christine

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**From:** Nicholson, David  
**Sent:** Wednesday, June 25, 2014 11:01 AM  
**To:** Richie, Christine  
**Subject:** FW: Stainless Steel Coating

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**From:** Bill Zanellato [<mailto:bianellato@seymourpaint.com>]  
**Sent:** Friday, June 13, 2014 2:18 PM  
**To:** Nicholson, David  
**Subject:** RE: Stainless Steel Coating

Hi Dave, I asked our Regulatory Affairs guy and this was his reply. Hope this helps.

-----Original Message-----

**From:** Craig Swafford  
**Sent:** Friday, June 13, 2014 8:03 AM  
**To:** Bill Zanellato  
**Subject:** RE: Stainless Steel Coating

We have the old approval letter from 1986 for 16-54. Since 1994 though, the USDA has not done approvals. Instead, the manufacturer is allowed to make a performance guarantee/statement. Ours is found in section 15 of the msds.

Craig

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-----Original Message-----

**From:** Nicholson, David [<mailto:dnicholson@crcindustries.com>]  
**Sent:** Thursday, June 12, 2014 3:06 PM  
**To:** Bill Zanellato  
**Subject:** RE: Stainless Steel Coating  
Hello Bill,

I got your contact information from Chris Seito.

Do you have a letter or documentation that states that the product below Steel Re-Nu is "Food Contact Rating: Category 21: Acceptable".

Thank you,

Dave Nicholson  
Chemist  
CRC Industries, Inc.  
215-674-4300 xt. 6348

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**From:** Bill Zanellato [<mailto:bianellato@seymourpaint.com>]  
**Sent:** Wednesday, October 09, 2013 12:05 PM  
**To:** Sieto, Christopher

**Cc:** Tammie Criswell

**Subject:** RE: Stainless Steel Coating

Chris, Category 21 is defined as the following:

Category 21: Chemically acceptable as a coating for applications to structural surfaces or surfaces where there is a possibility of incidental food contact in official establishments operating under the Federal Meat and Poultry Products Inspection Program.

-----Original Message-----

**From:** Sieto, Christopher [<mailto:CSieto@crcindustries.com>]

**Sent:** Wednesday, October 09, 2013 10:01 AM

**To:** Bill Zanellato

**Subject:** Stainless Steel Coating

Bill,

What does the "Food Contact Rating: Category 21: Acceptable" actually mean on the Stainless Steel Coating 16-054?

I am designing our version of the label and would like some additional clarification. What part of CFR 21 does the coating components refer to?

Attached is a copy of my label.

Thanks

Chris

**CRC**

# Steel Re-Nu™

**100% 316L Stainless Steel Pigment**  
**Easy to Apply Protection**

### Technical Data

<b>Surfaces:</b> Wood and Metal	<b>Resistance:</b>
<b>Resin System:</b> Acrylic	Heat: 250°F
<b>Dry Time:</b> 5 minutes to touch	Abrasion: Good
Recoat: 10 minutes	<b>Food Contact Rating:</b>
<b>VOC Compliant</b>	Acceptable according to FDA Title 21 CFR

*Para obtener las instrucciones*

Chris Sieto  
Product Manager  
Electrical/ Industrial Products  
CRC Industries  
215-442-6284

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Coatings	R1	Coatings for use on direct food contact surfaces
	R2	Coatings for use on structural surfaces
	RX-1	Ingredients for use in R1 Coatings
	RX-2	Ingredients for use in R2 Coatings