



UNITED STATES
NUCLEAR REGULATORY COMMISSION

WASHINGTON, D.C. 20555-0001

June 4, 1999

MEMORANDUM TO: Frederick Sturz, Section Leader
Materials Safety and Inspection Branch, IMNS

FROM: John Jankovich *John P. Jankovich*
Materials Safety and Inspection Branch, IMNS

SUBJECT: MINUTES OF MEETING WITH GRAYSTAR, Inc.
MAY 11, 1999

Representatives of GrayStar, Inc., presented a briefing to the NRC staff on May 11, 1999, to describe the principles and operation of their irradiator design. The briefing was a follow-up to GrayStar's application, submitted in April 1999, for approval of the irradiator as a sealed source and device under 10 CFR 36. Messrs. Martin Stein, President/CEO and Russell Stein, VP of GrayStar gave the presentation.

The presentation addressed the following issues:

- the need for food irradiators, bacteriological issues, consumer acceptance issues;
- reasons for selecting Cs-137 as source material;
- source construction (e.g. plugs) and testing;
- device construction, modes of operation, safety features;
- concepts and plans for source and device fabrication.

The NRC participants outlined to the GrayStar representatives that

- GrayStar must also request an application for approval as a transportation container under 10 CFR 71. NRC commenters pointed out that, for an efficient technical review, the Pt. 71 application should be completed first, or conducted concurrently with a Pt. 36 evaluation, because the transportation criteria may represent the bounding conditions;
- the need for an environmental assessment will be determined later.

A set of the presentation slides is attached.

Attachment: As stated

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IMNS r/f
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J. Hickey/DWM

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SSD-99-27
PDR

OFFICE	MSIB	C
NAME	JJankovich/lucy	
DATE	6/	/99

OFFICIAL RECORD COPY

GrayStar Meeting, May 11, 1999

Participants:

1. Industry
Martin H. Stein/GrayStar
Russell Stein/GrayStar
Nicolas Alfano/Ecolab Inc.
Richard Higby/Ecolab Inc.
Mark Wetterhahn/Winston & Strawn
2. Nuclear Regulatory Commission
C. Paperiello/NMSS
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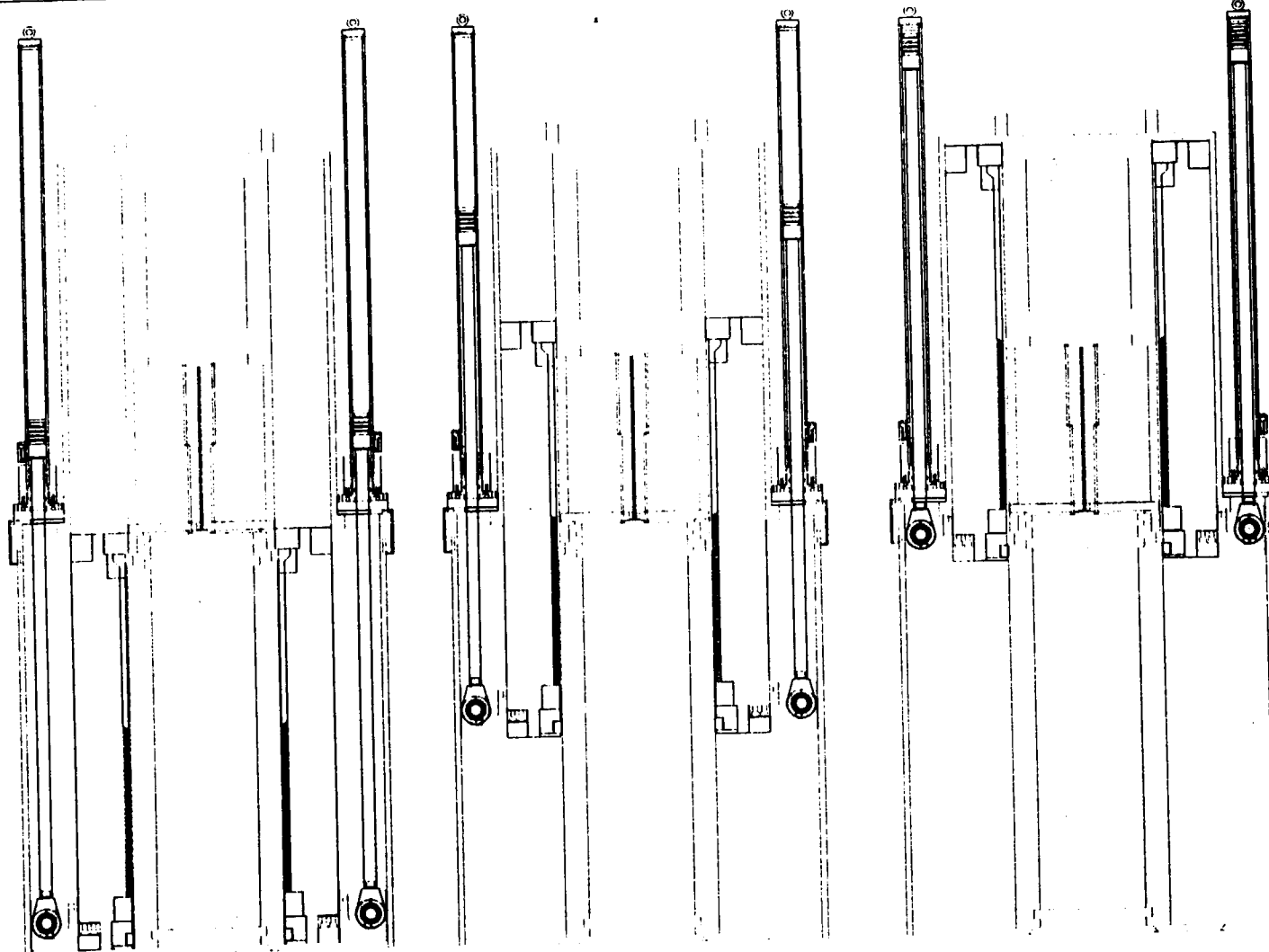
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FRONT VIEW CROSS SECTION



DOWN POSITION

INTERMEDIATE POSITION

UP POSITION

PRELIMINARY DRAWING - PRELIMINARY INSTRUCTIONS	
GRAY STAR	Gray Star, Inc. 100 Schuyler Avenue, Larchmont, N.Y. 10538
TITLE ASSEMBLY DRAWING	
FILE REFERENCE	100400
DATE	10/1/70
BY	10/1/70
CHECKED	10/1/70
APPROVED	10/1/70

There are two reasons why irradiation is so effective:

1. Radiation is a volume sterilant.

Does not rely on diffusion through materials

"Critters" can't escape treatment

2. For most cases only one variable requires control: Total Dose

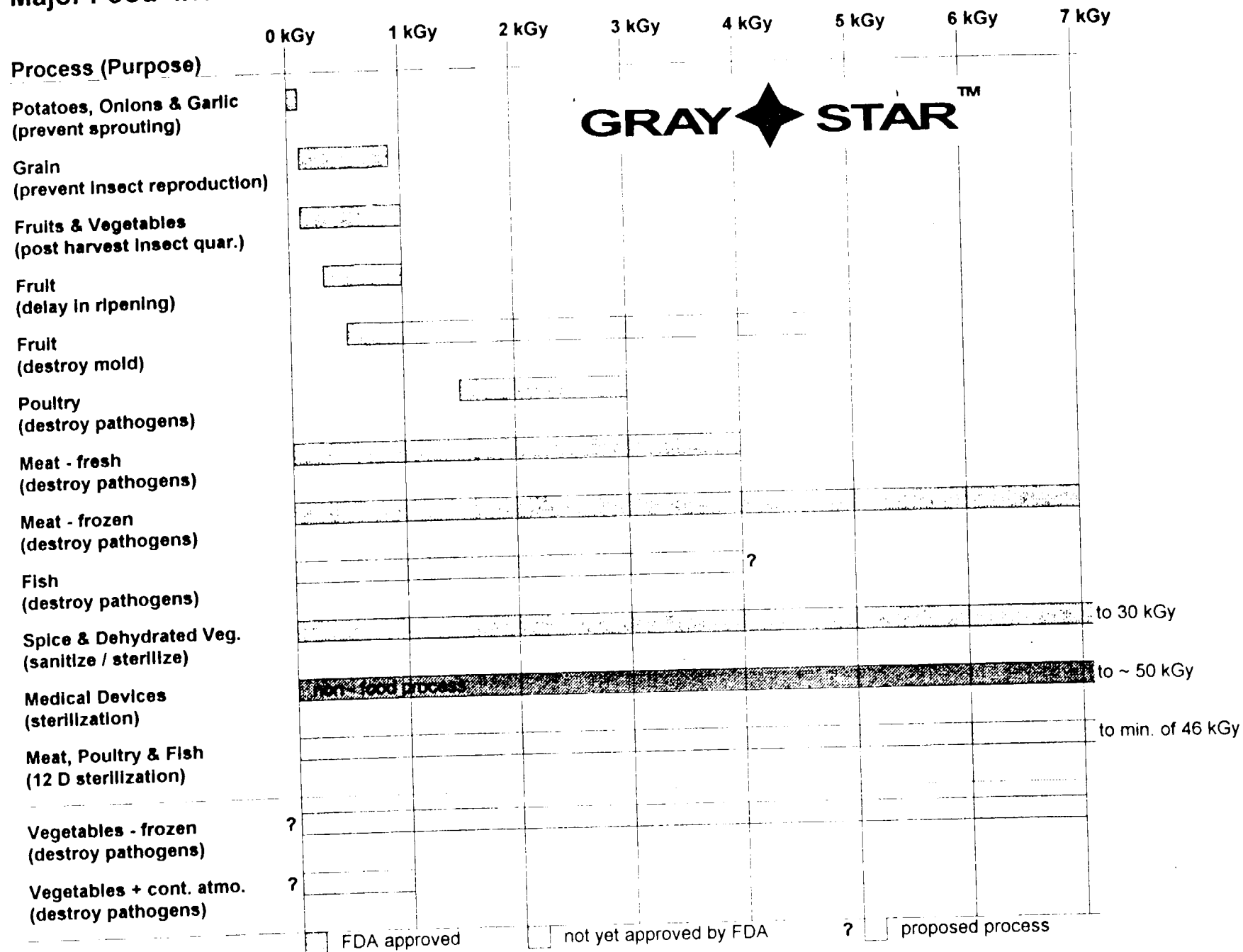
Total absorbed dose determines effect

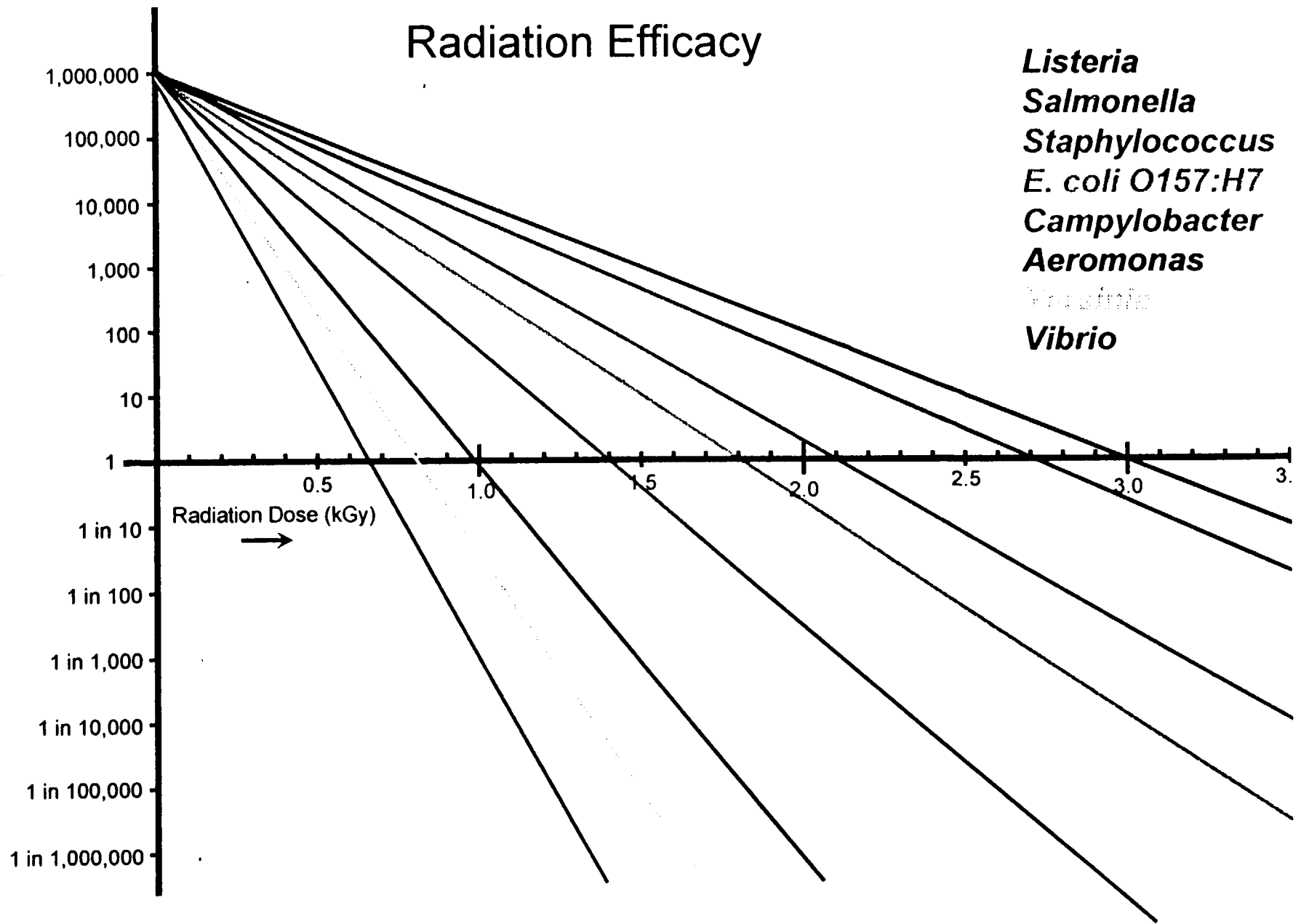
Not dose rate dependent

Validation is simple

Major Food Irradiation Processes

Typical Radiation Doses





Typical Radiation Efficacy for Pathogenic Organisms

Meat, Poultry and Marine Products

Minimum radiation dose = 1.5 kGy
 Average radiation dose = 2.4 kGy
 Maximum radiation dose = 3.2 kGy
 Typical product density = 0.43 g/cc



Effectiveness (log reduction)

Organism	Average D-Value (kGy)*	Effectiveness (log reduction)		
		[Minimum Dose] Worst Case	[Average Dose] Typical Case (most)	[Maximum Dose] Best Case
<i>Salmonella</i>	0.45	3.33	5.33	7.11
<i>Campylobacter</i>	0.23	6.52	10.4	13.9
<i>Listeria</i>	0.50	3.00	4.80	6.40
<i>Yersinia</i>	0.13	11.5	18.5	24.6
<i>Aeromonas</i>	0.17	8.82	14.1	18.8
<i>E. coli</i> O157:H7	0.30	5.00	8.00	10.7
<i>Vibrio</i>	0.11	13.6	21.8	29.1
<i>Staphylococcus</i>	0.36**	4.17	6.67	8.89

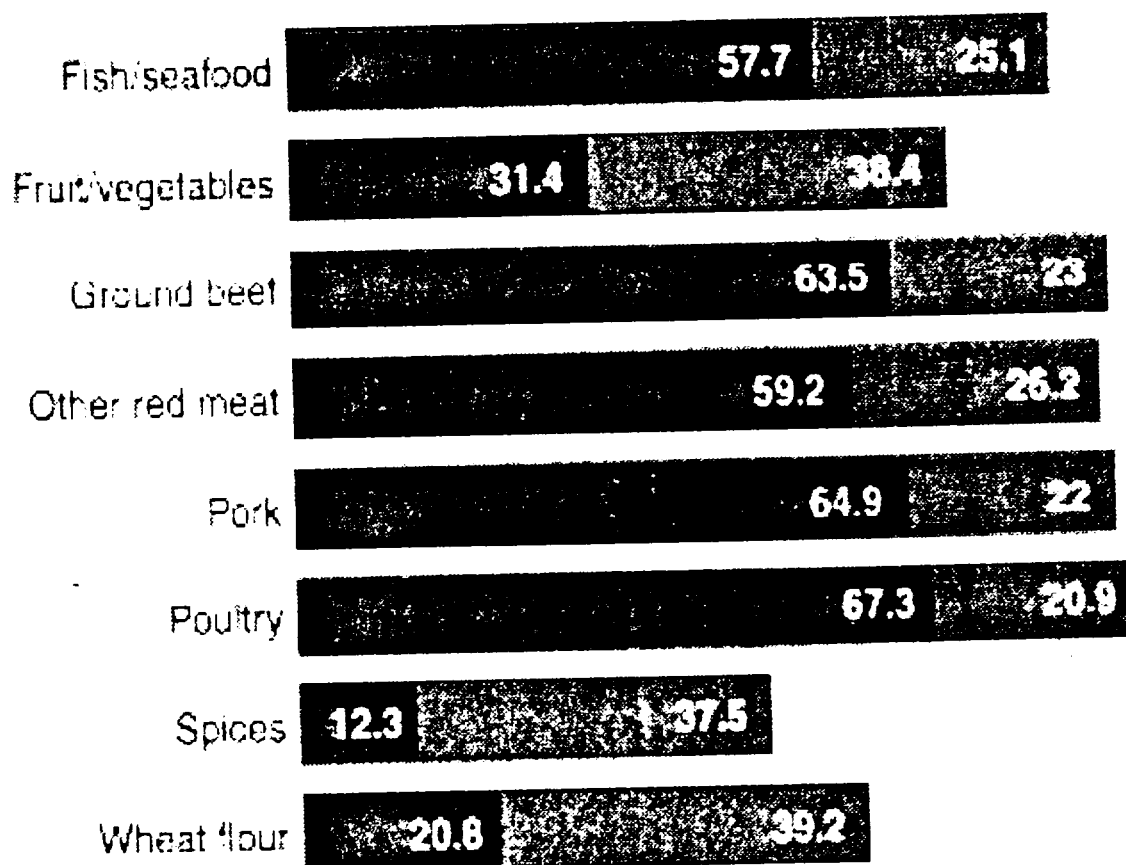
* "Food Irradiation: A Source Book", E. A. Murano, et al.,
 Iowa State University Press, 1995


** "Gamma Ray Processing to Destroy *Staphylococcus aureus* in Mechanically
 Deboned Chicken Meat", D.W. Thayer and G. Boyd, Journal of Food Science,
 Volume 57, No. 4, 1992

Compiled by M. H. Stein---January 2, 1995

CONSUMER VIEWS

Here's a look at the percentages of consumers who view irradiation of food products as very or somewhat necessary, according to a Food Marketing Institute survey:





 Very necessary

 Somewhat necessary

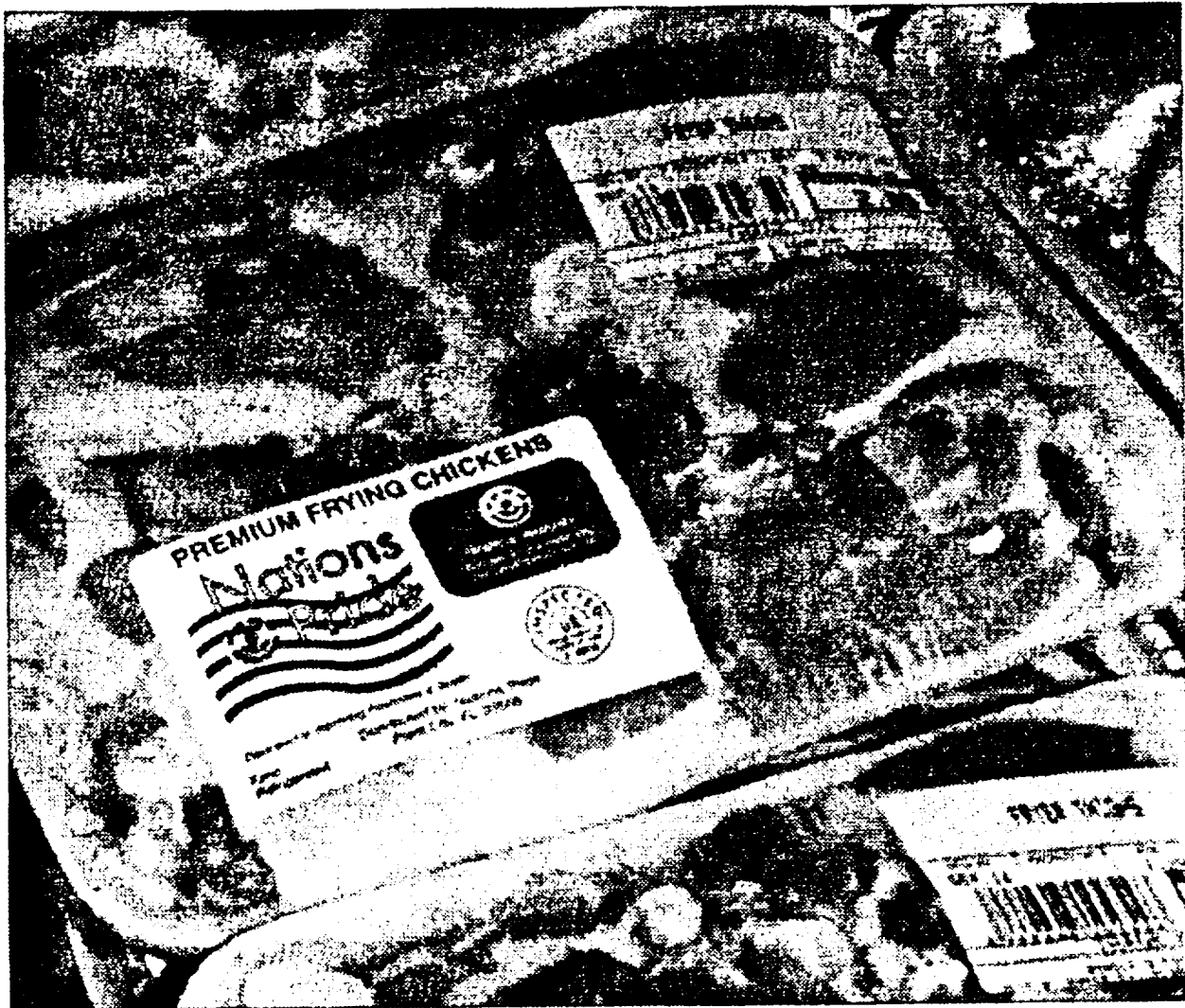
Source: Food Marketing Institute

The Packer


FRESH PRODUCE!
TREATED BY IRRADIATION
FOR FRESHNESS AND HEALTH


FLORIDA
STRAWBERRIES!

TREATED BY
IRRADIATION FOR
FRESHNESS AND HEALTH

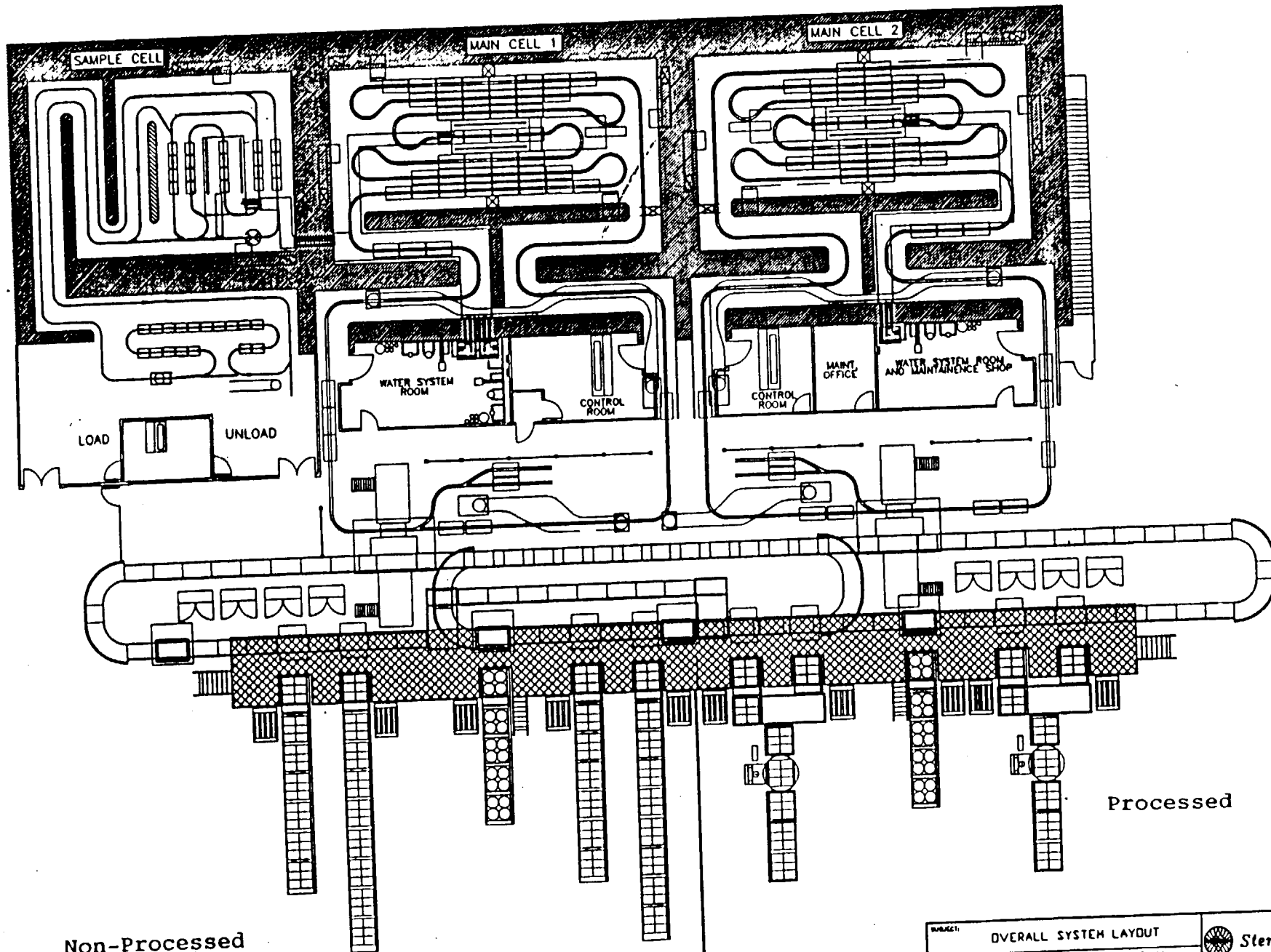




Labeling on the packages of irradiated chicken carry the green international logo and the claim "Treated by Irradiation to control Salmonella and other foodborne bacteria." The product was marketed under the Nation's Pride label and distributed by the food brokerage firm, located in Plant City, Fla. (Photo courtesy of Vindicator, Inc.)




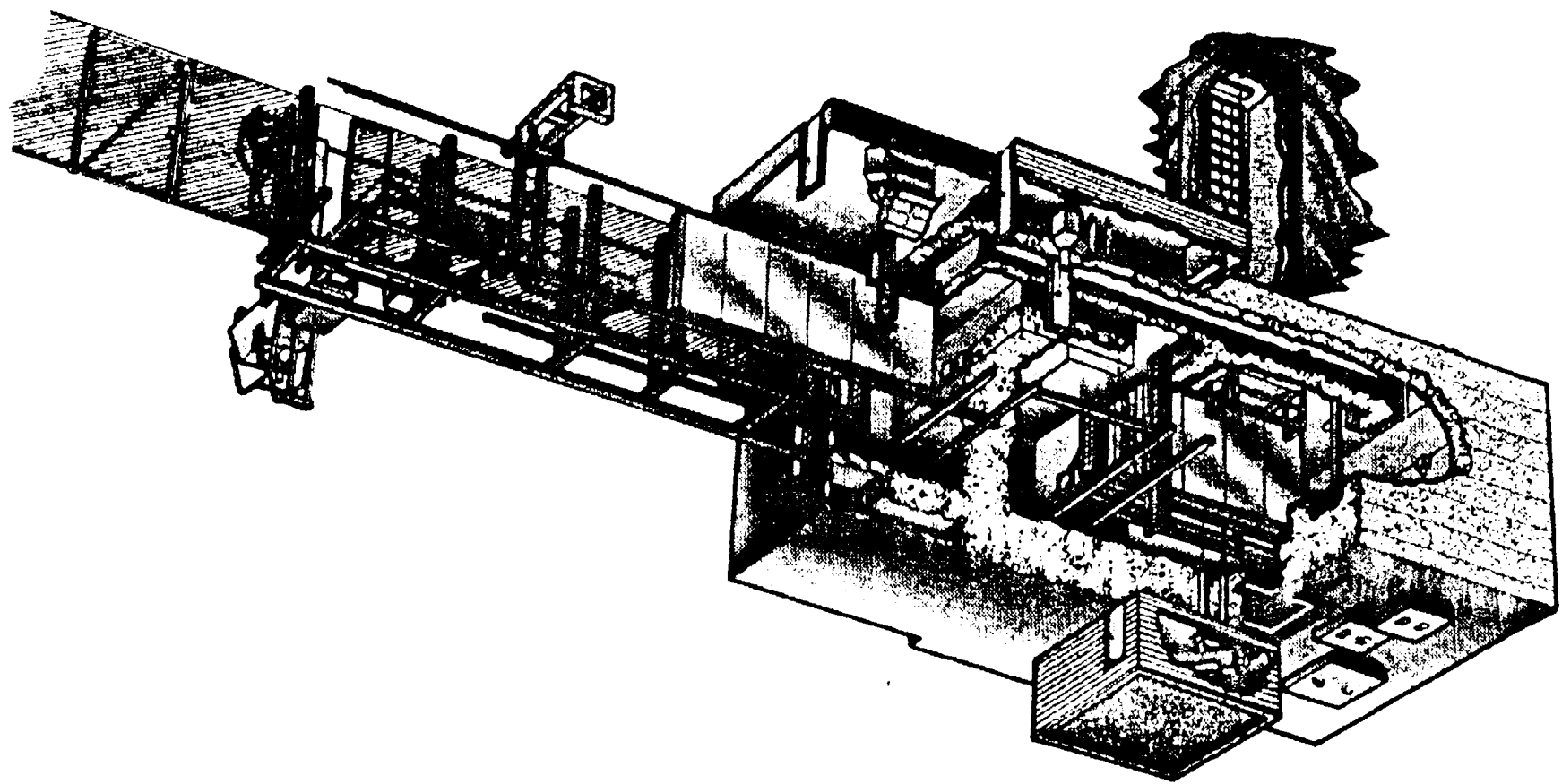
"Better than fresh, madam—everything is irradiated."



Non-Processed

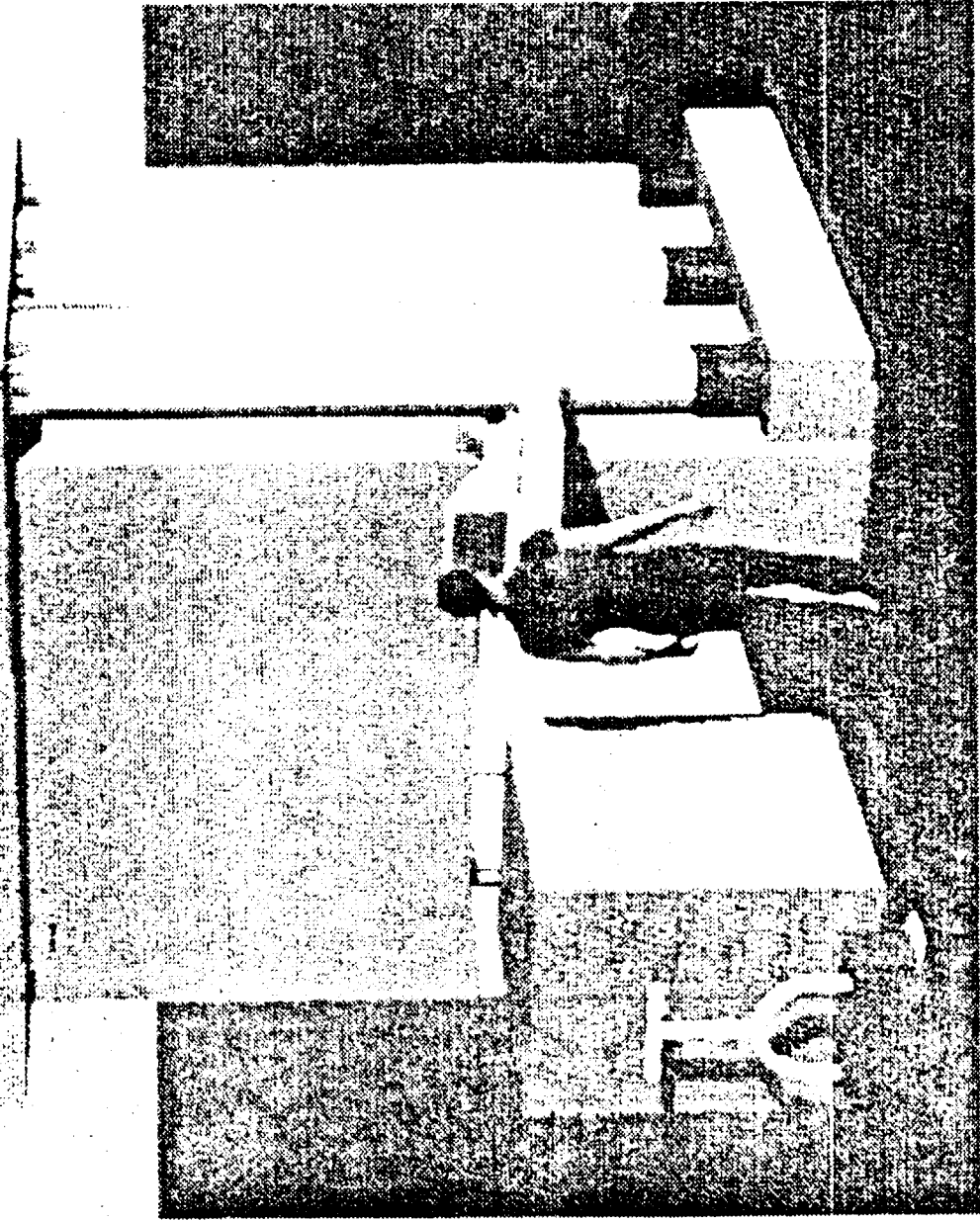
Processed

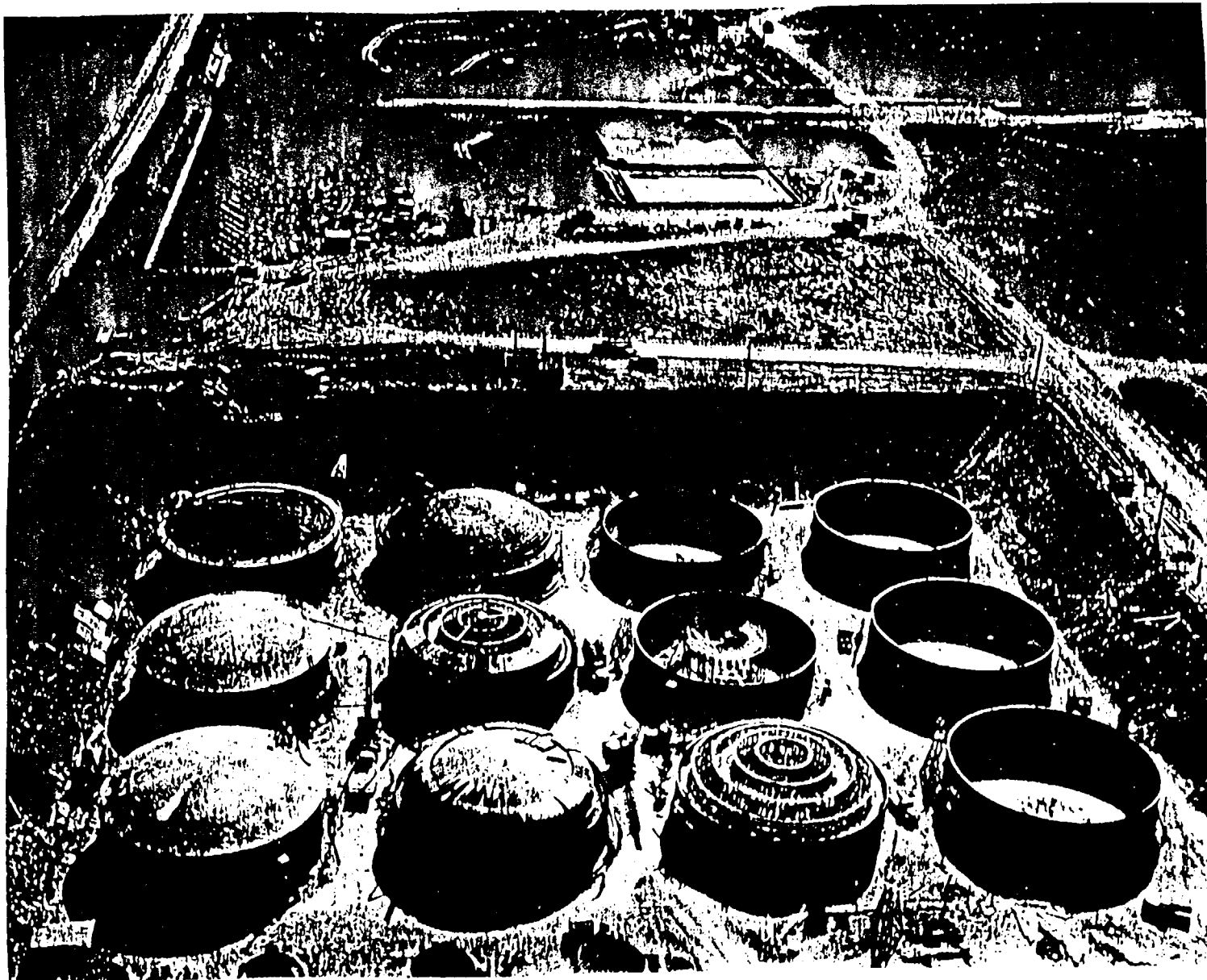
SUBJECT: OVERALL SYSTEM LAYOUT				 SteriGenics <small>Providing the Quality Sterilization</small>
DRAWN BY: STERIGENICS INTERNATIONAL CORDONA, CA				
DESIGN BY: RJD	APPROVED BY:	DATE: 10-19-94	REVISION: CA-30-103	REV: 1





GRAY ♦ STAR





SOURCE MATERIAL	FORM	LOADING	PERCENT OF THEORETICAL DENSITY BASED ON TOTAL VOID SPACE OF CAPSULE
CESIUM CHLORIDE	MELT-CAST	70 KCI	85

REMOTE GAS TUNGSTEN ARC WELD ULTRASONIC TESTED (UT)

GAS TUNGSTEN ARC WELD ULTRASONIC TESTED (UT)

INNER WALL

REMOTE GAS TUNGSTEN ARC WELD HELIUM LEAK CHECKED

CESIUM CHLORIDE

OUTER WALL

SOURCE MATERIAL	CAPSULE									
	INNER					OUTER				
	MATERIAL	WALL THICKNESS	OUTSIDE DIAMETER	TOTAL LENGTH	TOTAL CAP THICKNESS	MATERIAL	WALL THICKNESS	OUTSIDE DIAMETER	TOTAL LENGTH	TOTAL CAP THICKNESS
CESIUM CHLORIDE	316L STAINLESS STEEL (UT)	0.136 (UT)	2.250	19.725	0.400	316L STAINLESS STEEL (UT)	0.136 (UT)	2.625	20.775	0.400

NOTE: ALL DIMENSIONS ARE IN INCHES

CESIUM-137 WESF CAPSULE

FIGURE 9

