



SAFETY DATA SHEET

FOOD SAFE KITCHEN SANITISER 750ML

According to Regulation (EC) No 1907/2006, Annex II, as amended by Regulation (EU) No 453/2010

SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Product name FOOD SAFE KITCHEN SANITISER 750ML
Product number 8150012

1.2. Relevant identified uses of the substance or mixture and uses advised against

Identified uses Detergent. Disinfecting and cleaning.

1.3. Details of the supplier of the safety data sheet

Supplier COVENTRY CHEMICALS LTD
WOODHAMS RD
SISKIN DRIVE
COVENTRY
CV3 4FX
Tel: +44 (0) 02476639739
Fax: +44 (0) 02476639717
Email: sales@coventrychemicals.com

Contact person For content of safety data sheet: sds@coventrychemicals.com

1.4. Emergency telephone number

Emergency telephone +44 (0) 02476639739

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification

Physical hazards Not Classified
Health hazards Eye Irrit. 2 - H319
Environmental hazards Not Classified

2.2. Label elements

Pictogram



Signal word Warning
Hazard statements H319 Causes serious eye irritation.

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Precautionary statements

P264 Wash contaminated skin thoroughly after handling.
 P280 Wear protective gloves/protective clothing/eye protection/face protection.
 P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
 P337+P313 If eye irritation persists: Get medical advice/attention.

2.3. Other hazards

This product does not contain any substances classified as PBT or vPvB.

SECTION 3: Composition/information on ingredients

3.2. Mixtures

ALCOHOLS, C12-14, ETHOXYLATED		1-5%
CAS number: 68439-50-9	EC number: 500-213-3	REACH registration number: 01-2119487984-16-XXXX
M factor (Acute) = 1		
Classification	Classification (67/548/EEC or 1999/45/EC)	
Eye Dam. 1 - H318	Xi;R41. N;R50.	
Aquatic Acute 1 - H400		
Aquatic Chronic 3 - H412		
QUATERNARY AMMONIUM COMPOUNDS, BENZYL-C12-16-ALKYLDIMETHYL, CHLORIDES		<1%
CAS number: 68424-85-1	EC number: 270-325-2	
M factor (Acute) = 1		
Classification	Classification (67/548/EEC or 1999/45/EC)	
Acute Tox. 4 - H302	C;R34 Xn;R21/22 N;R50	
Acute Tox. 4 - H312		
Skin Corr. 1B - H314		
Eye Dam. 1 - H318		
Aquatic Acute 1 - H400		

The Full Text for all R-Phrases and Hazard Statements are Displayed in Section 16.

SECTION 4: First aid measures

4.1. Description of first aid measures

Inhalation Move affected person to fresh air at once. Rinse nose and mouth with water. Get medical attention if any discomfort continues.

Ingestion Never give anything by mouth to an unconscious person. Do not induce vomiting. Rinse mouth thoroughly with water. Get medical attention if any discomfort continues.

Skin contact Rinse immediately with plenty of water. Remove contaminated clothing. Get medical attention if irritation persists after washing.

Eye contact Rinse immediately with plenty of water. Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 15 minutes. Get medical attention if irritation persists after washing. Show this Safety Data Sheet to the medical personnel.

4.2. Most important symptoms and effects, both acute and delayed

Skin contact Prolonged contact may cause redness, irritation and dry skin.

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Eye contact Irritating to eyes. Symptoms following overexposure may include the following: Redness. Pain.

4.3. Indication of any immediate medical attention and special treatment needed

Notes for the doctor No specific recommendations.

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media The product is not flammable. Use fire-extinguishing media suitable for the surrounding fire. Foam, carbon dioxide or dry powder.

5.2. Special hazards arising from the substance or mixture

Hazardous combustion products Oxides of carbon. Thermal decomposition or combustion may liberate carbon oxides and other toxic gases or vapours.

5.3. Advice for firefighters

Protective actions during firefighting Control run-off water by containing and keeping it out of sewers and watercourses.

Special protective equipment for firefighters Wear positive-pressure self-contained breathing apparatus (SCBA) and appropriate protective clothing.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions For personal protection, see Section 8. In case of spills, beware of slippery floors and surfaces.

6.2. Environmental precautions

Environmental precautions Collect and dispose of spillage as indicated in Section 13. Do not discharge into drains or watercourses or onto the ground.

6.3. Methods and material for containment and cleaning up

Methods for cleaning up Stop leak if possible without risk. Absorb in vermiculite, dry sand or earth and place into containers. Flush contaminated area with plenty of water. Avoid the spillage or runoff entering drains, sewers or watercourses.

6.4. Reference to other sections

Reference to other sections For personal protection, see Section 8. See Section 11 for additional information on health hazards. For waste disposal, see Section 13.

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Usage precautions Provide adequate ventilation. Avoid spilling. Avoid contact with skin and eyes. Avoid contact with acids and other cleaning agents. Wear protective clothing as described in Section 8 of this safety data sheet.

Advice on general occupational hygiene Good personal hygiene procedures should be implemented. Do not eat, drink or smoke when using this product. Wash hands thoroughly after handling. Use appropriate skin cream to prevent drying of skin.

7.2. Conditions for safe storage, including any incompatibilities

Storage precautions Store in tightly-closed, original container in a dry, cool and well-ventilated place.

7.3. Specific end use(s)

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Specific end use(s) The identified uses for this product are detailed in Section 1.2.

SECTION 8: Exposure Controls/personal protection

8.1. Control parameters

Ingredient comments No exposure limits known for ingredient(s).

ALCOHOLS, C12-14, ETHOXYLATED (CAS: 68439-50-9)

DNEL	Workers - Inhalation; Long term systemic effects: 294 mg/m ³ Workers - Dermal; Long term systemic effects: 2080 mg/kg/day General population - Inhalation; Long term systemic effects: 87 mg/m ³ General population - Dermal; Long term systemic effects: 1250 mg/kg/day General population - Oral; Long term systemic effects: 25 mg/kg/day
PNEC	- Fresh water; 0.0437 mg/l - Intermittent release; 0.004 mg/l - STP; 10 mg/l - Sediment (Freshwater); 31 mg/kg - Sediment (Marinewater); 31 mg/kg - Soil; 1 mg/kg

TETRASODIUM ETHYLENE DIAMINE TETRAACETATE (CAS: 64-02-8)

DNEL	General population - Oral; Long term systemic effects: 25 mg/kg/day General population - Inhalation; Long term local effects: 0.6 mg/m ³ General population - Inhalation; Short term local effects: 1.2 mg/m ³ Workers - Inhalation; Long term local effects: 1.5 mg/m ³ Workers - Inhalation; Short term local effects: 3 mg/m ³
PNEC	- Fresh water; 2.2 mg/l - Marine water; 0.22 mg/l - Intermittent release; 1.2 mg/l - STP; 43 mg/l - Soil; 0.72 mg/kg

SODIUM CARBONATE (CAS: 497-19-8)

DNEL	Workers - Inhalation; Long term local effects: 10 mg/m ³ General population - Inhalation; Long term local effects: 10 mg/m ³
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8.2. Exposure controls

Protective equipment



Appropriate engineering controls

Provide adequate ventilation.

Eye/face protection

Eyewear complying with an approved standard should be worn if a risk assessment indicates eye contact is possible. Unless the assessment indicates a higher degree of protection is required, the following protection should be worn: Tight-fitting safety glasses. EN 166

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Hand protection	Chemical-resistant, impervious gloves complying with an approved standard should be worn if a risk assessment indicates skin contact is possible. It is recommended that gloves are made of the following material: Polyvinyl chloride (PVC). Rubber (natural, latex). Simple Design for minimal risk.
Other skin and body protection	Use barrier creams to prevent skin contact. Wear appropriate clothing to prevent repeated or prolonged skin contact.
Hygiene measures	When using do not eat, drink or smoke. Good personal hygiene procedures should be implemented. Wash hands and any other contaminated areas of the body with soap and water before leaving the work site. Use appropriate skin cream to prevent drying of skin.
Respiratory protection	Respiratory protection not required.
Environmental exposure controls	Avoid release to the environment. Users should be aware of environmental considerations and their duties under the environmental protection act. Further information may be found on Government websites: www.dti.gov.uk/access/index/htm and www.envirowise.gov.uk .

SECTION 9: Physical and Chemical Properties

9.1. Information on basic physical and chemical properties

Appearance	Liquid.
Colour	Colourless.
Odour	Odourless.
Odour threshold	Not applicable.
pH	pH (concentrated solution): 10.0 typically
Melting point	Not applicable.
Initial boiling point and range	Not applicable.
Flash point	Not applicable.
Evaporation rate	Not determined.
Evaporation factor	Not applicable.
Vapour pressure	Not determined.
Vapour density	Not determined.
Relative density	1.000 typically @ 20°C
Bulk density	Not applicable.
Solubility(ies)	Soluble in water.
Auto-ignition temperature	Not applicable.
Decomposition Temperature	Not applicable.
Viscosity	Not determined.
Explosive properties	Not applicable
Oxidising properties	Not applicable.
Comments	Information given is applicable to the product as supplied.

9.2. Other information

Other information	Not relevant.
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SECTION 10: Stability and reactivity

10.1. Reactivity

Reactivity There are no known reactivity hazards associated with this product.

10.2. Chemical stability

Stability Stable at normal ambient temperatures.

10.3. Possibility of hazardous reactions

Possibility of hazardous reactions Not applicable.

10.4. Conditions to avoid

Conditions to avoid Avoid exposure to high temperatures or direct sunlight.

10.5. Incompatible materials

Materials to avoid No specific material or group of materials is likely to react with the product to produce a hazardous situation.

10.6. Hazardous decomposition products

Hazardous decomposition products No known hazardous decomposition products.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

General information This product has low toxicity.

Ingestion May cause irritation. Symptoms following overexposure may include the following: Stomach pain. Nausea, vomiting. Diarrhoea.

Skin contact Skin irritation should not occur when used as recommended. Repeated exposure may cause skin dryness or cracking.

Eye contact May cause temporary eye irritation.

SECTION 12: Ecological Information

Ecotoxicity There are no data on the ecotoxicity of this product. Not regarded as dangerous for the environment.

12.1. Toxicity

Toxicity Not considered toxic to fish.

12.2. Persistence and degradability

Persistence and degradability There are no data on the degradability of this product. The surfactant(s) contained in this product complies(comply) with the biodegradability criteria as laid down in Regulation (EC) No. 648/2004 on detergents. Data to support this assertion are held at the disposal of the competent authorities of the Member States and will be made available to them at their direct request, or at the request of a detergent manufacturer.

12.3. Bioaccumulative potential

Bioaccumulative potential No data available on bioaccumulation.

12.4. Mobility in soil

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Mobility The product is water-soluble and may spread in water systems.

12.5. Results of PBT and vPvB assessment

Results of PBT and vPvB assessment This product does not contain any substances classified as PBT or vPvB.

12.6. Other adverse effects

Other adverse effects None known.

SECTION 13: Disposal considerations

13.1. Waste treatment methods

General information Do not discharge into drains or watercourses or onto the ground.

Disposal methods Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority. Packaging is recyclable. Wash out containers with water before disposal.

SECTION 14: Transport information

Road transport notes Not classified.

Rail transport notes Not classified.

Sea transport notes Not classified.

Air transport notes Not classified.

14.1. UN number

14.2. UN proper shipping name

14.3. Transport hazard class(es)

14.4. Packing group

14.5. Environmental hazards

14.6. Special precautions for user

14.7. Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code

SECTION 15: Regulatory information

15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture

National regulations The Control of Substances Hazardous to Health Regulations 2002 (SI 2002 No. 2677) (as amended).
The Chemicals (Hazard Information and Packaging for Supply) Regulations 2009 (SI 2009 No. 716).
Workplace Exposure Limits EH40.

EU legislation Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) (as amended).
Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures (as amended).
Commission Directive 2000/39/EC of 8 June 2000 establishing a first list of indicative occupational exposure limit values in implementation of Council Directive 98/24/EC on the protection of the health and safety of workers from the risks related to chemical agents at work (as amended).
Regulation (EU) No 453/2010 of 20 May 2010 amending Regulation (EC) 1907/2006,

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Guidance

COSHH Essentials.
ECHA Guidance on the Application of the CLP Criteria.
ECHA Guidance on the compilation of safety data sheets.

15.2. Chemical safety assessment

Currently we do not have information from our suppliers about this.

SECTION 16: Other information

Revision comments	NOTE: Lines within the margin indicate significant changes from the previous revision.
Revision date	18/11/2015
Revision	1
Supersedes date	12/07/2011
SDS number	21111
Risk phrases in full	Not classified. R21/22 Harmful in contact with skin and if swallowed. R22 Harmful if swallowed. R34 Causes burns. R41 Risk of serious damage to eyes. R50 Very toxic to aquatic organisms.
Hazard statements in full	H302 Harmful if swallowed. H312 Harmful in contact with skin. H314 Causes severe skin burns and eye damage. H318 Causes serious eye damage. H319 Causes serious eye irritation. H400 Very toxic to aquatic life. H412 Harmful to aquatic life with long lasting effects.

This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is, to the best of the company's knowledge and belief, accurate and reliable as of the date indicated. However, no warranty, guarantee or representation is made to its accuracy, reliability or completeness. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.