

# SAFETY DATA SHEET

CATERING SANITISER

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Compilation date: 12/12/2017

Revision date: 01/10/2018

Revision No: 3

## Section 1: Identification of the substance/mixture and of the company/undertaking

### 1.1. Product identifier

**Product name:** CATERING SANITISER

**Product code:** 74.1016

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

**Use of substance / mixture:** Cleaning product for professional use. Conforms to BSEN1276. Contact time 30 seconds.

### 1.3. Details of the supplier of the safety data sheet

**Company name:** GPP Hygiene

Bowcare House

Stephenson Drive

Waterwells

Gloucester

GL2 2AG

**Tel:** 08455 193155

**Fax:** 08455 193166

**Email:** sales@gpphygiene.co.uk

### 1.4. Emergency telephone number

**Emergency tel:** 0161 343 3830

## Section 2: Hazards identification

### 2.1. Classification of the substance or mixture

**Classification under CLP:** Aquatic Chronic 3: H412; Eye Irrit. 2: H319

**Most important adverse effects:** Causes serious eye irritation. Harmful to aquatic life with long lasting effects.

### 2.2. Label elements

**Label elements:**

**Hazard statements:** H319: Causes serious eye irritation.

H412: Harmful to aquatic life with long lasting effects.

**Hazard pictograms:** GHS07: Exclamation mark



**Signal words:** Warning

**Precautionary statements:** P264: Wash hands, forearms and face thoroughly after handling.

[cont...]

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P273: Avoid release to the environment.

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.

P501: Dispose of contents/container to hazardous or special waste collection point, in accordance with local, regional, national and/or international regulation.

### 2.3. Other hazards

**PBT:** This product is not identified as a PBT/vPvB substance.

## Section 3: Composition/information on ingredients

### 3.2. Mixtures

#### Hazardous ingredients:

QUATERNARY AMMONIUM COMPOUNDS, BENZYL-C12-16-ALKYLDIMETHYL, CHLORIDES

EINECS	CAS	PBT / WEL	CLP Classification	Percent
270-325-2	68424-85-1	-	Skin Corr. 1B: H314; Eye Dam. 1: H318; Aquatic Acute 1: H400; Aquatic Chronic 1: H410; Acute Tox. 4: H302	<1%

## Section 4: First aid measures

### 4.1. Description of first aid measures

**Skin contact:** Wash immediately with plenty of soap and water.

**Eye contact:** Bathe the eye with running water for 15 minutes. Transfer to hospital for specialist examination.

**Ingestion:** Wash out mouth with water.

**Inhalation:** Not applicable.

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

**Skin contact:** There may be irritation and redness at the site of contact.

**Eye contact:** There may be pain and redness. The eyes may water profusely. There may be severe pain. The vision may become blurred. May cause permanent damage.

**Ingestion:** There may be soreness and redness of the mouth and throat. Nausea and stomach pain may occur.

**Inhalation:** There may be irritation of the throat with a feeling of tightness in the chest.

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

## Section 5: Fire-fighting measures

[cont...]

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## 5.1. Extinguishing media

**Extinguishing media:** Suitable extinguishing media for the surrounding fire should be used. Use water spray to cool containers.

## 5.2. Special hazards arising from the substance or mixture

**Exposure hazards:** In combustion emits toxic fumes.

## 5.3. Advice for fire-fighters

**Advice for fire-fighters:** Wear self-contained breathing apparatus. Wear protective clothing to prevent contact with skin and eyes.

## Section 6: Accidental release measures

### 6.1. Personal precautions, protective equipment and emergency procedures

**Personal precautions:** Mark out the contaminated area with signs and prevent access to unauthorised personnel. Do not attempt to take action without suitable protective clothing - see section 8 of SDS. Turn leaking containers leak-side up to prevent the escape of liquid.

### 6.2. Environmental precautions

**Environmental precautions:** Do not discharge into drains or rivers. Contain the spillage using bunding.

### 6.3. Methods and material for containment and cleaning up

**Clean-up procedures:** Absorb into dry earth or sand. Transfer to a closable, labelled salvage container for disposal by an appropriate method.

### 6.4. Reference to other sections

## Section 7: Handling and storage

### 7.1. Precautions for safe handling

**Handling requirements:** Avoid direct contact with the substance. Ensure there is sufficient ventilation of the area. Avoid the formation or spread of mists in the air.

### 7.2. Conditions for safe storage, including any incompatibilities

**Storage conditions:** Store in a cool, well ventilated area. Keep container tightly closed.

### 7.3. Specific end use(s)

## Section 8: Exposure controls/personal protection

### 8.1. Control parameters

**Workplace exposure limits:** No data available.

### DNEL/PNEC Values

**DNEL / PNEC** No data available.

[cont...]

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## 8.2. Exposure controls

**Engineering measures:** Ensure there is sufficient ventilation of the area.

**Respiratory protection:** Respiratory protection not required.

**Hand protection:** Protective gloves.

**Eye protection:** Safety glasses are not normally required. However their use is recommended where there is a risk of spray mist or splashing when using or handling product.

**Skin protection:** Wear appropriate clothing to prevent any possibility of skin contact.

## Section 9: Physical and chemical properties

### 9.1. Information on basic physical and chemical properties

**State:** Liquid

**Colour:** Colourless

**Odour:** Characteristic odour

**Viscosity:** Non-viscous

**pH:** 6 - 8

### 9.2. Other information

**Other information:** No data available.

## Section 10: Stability and reactivity

### 10.1. Reactivity

### 10.2. Chemical stability

**Chemical stability:** Stable under normal conditions.

### 10.3. Possibility of hazardous reactions

### 10.4. Conditions to avoid

**Conditions to avoid:** Heat.

### 10.5. Incompatible materials

**Materials to avoid:** Strong oxidising agents. Strong acids.

### 10.6. Hazardous decomposition products

**Haz. decomp. products:** In combustion emits toxic fumes.

## Section 11: Toxicological information

### 11.1. Information on toxicological effects

**Relevant hazards for product:**

Hazard	Route	Basis
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[cont...]

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Serious eye damage/irritation	OPT	Hazardous: calculated
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### Excluded hazards for substance:

Hazard	Route	Basis
Acute toxicity (ac. tox. 4)	-	No hazard: calculated
Acute toxicity (ac. tox. 3)	-	No hazard: calculated
Acute toxicity (ac. tox. 2)	-	No hazard: calculated
Acute toxicity (ac. tox. 1)	-	No hazard: calculated
Skin corrosion/irritation	-	No hazard: calculated
Respiratory/skin sensitisation	-	No hazard: calculated
Germ cell mutagenicity	-	No hazard: calculated
Carcinogenicity	-	No hazard: calculated
Reproductive toxicity	-	No hazard: calculated
STOT-single exposure	-	No hazard: calculated
STOT-repeated exposure	-	No hazard: calculated
Aspiration hazard	-	No hazard: calculated

### Symptoms / routes of exposure

**Skin contact:** There may be irritation and redness at the site of contact.

**Eye contact:** There may be pain and redness. The eyes may water profusely. There may be severe pain. The vision may become blurred. May cause permanent damage.

**Ingestion:** There may be soreness and redness of the mouth and throat. Nausea and stomach pain may occur.

**Inhalation:** There may be irritation of the throat with a feeling of tightness in the chest.

### Section 12: Ecological information

#### 12.1. Toxicity

**Ecotoxicity values:** No data available.

#### 12.2. Persistence and degradability

**Persistence and degradability:** Biodegradable.

#### 12.3. Bioaccumulative potential

**Bioaccumulative potential:** No bioaccumulation potential.

#### 12.4. Mobility in soil

**Mobility:** Readily absorbed into soil.

#### 12.5. Results of PBT and vPvB assessment

**PBT identification:** This product is not identified as a PBT/vPvB substance.

[cont...]

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## 12.6. Other adverse effects

**Other adverse effects:** Negligible ecotoxicity.

## Section 13: Disposal considerations

### 13.1. Waste treatment methods

**Disposal operations:** Transfer to a suitable container and arrange for collection by specialised disposal company.

**NB:** The user's attention is drawn to the possible existence of regional or national regulations regarding disposal.

## Section 14: Transport information

**Transport class:** This product does not require a classification for transport.

## Section 15: Regulatory information

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

**Specific regulations:** Not applicable.

### 15.2. Chemical Safety Assessment

**Chemical safety assessment:** A chemical safety assessment has not been carried out for the substance or the mixture by the supplier.

## Section 16: Other information

### Other information

**Other information:** according to Regulation (EC) No. 1907/2006 (REACH) with its amendment Regulation (EU) 2015/830

\* indicates text in the SDS which has changed since the last revision.

**Phrases used in s.2 and s.3:** H302: Harmful if swallowed.

H314: Causes severe skin burns and eye damage.

H318: Causes serious eye damage.

H319: Causes serious eye irritation.

H400: Very toxic to aquatic life.

H410: Very toxic to aquatic life with long lasting effects.

H412: Harmful to aquatic life with long lasting effects.

**Legal disclaimer:** The above information is believed to be correct but does not purport to be all inclusive and shall be used only as a guide. This company shall not be held liable for any damage resulting from handling or from contact with the above product.