

SAFETY DATA SHEET

CATERING SANITISER

Page: 1

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: 74.0753

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...]

SAFETY DATA SHEET

CATERING SANITISER

Page: 2

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

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SAFETY DATA SHEET

CATERING SANITISER

Page: 3

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...]

SAFETY DATA SHEET

CATERING SANITISER

Page: 4

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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SAFETY DATA SHEET

CATERING SANITISER

Page: 5

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...]

SAFETY DATA SHEET

CATERING SANITISER

Page: 6

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.