

**SAFETY DATA SHEET**  
FOOD SAFE SANITIZER

Page: 1

Compilation date: 17/02/2005

Revision date: 01/01/2012

Revision No: 3

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

**1.1. Product identifier**

**Product name:** FOOD SAFE SANITIZER

**Synonyms:** FSS

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

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

**Company name:** Unit 23.1 Amber Business Centre,  
Hill Top Road,  
Riddings,  
Alfreton.  
Derbyshire,  
DE55 4BR

Tel. 0800 0542484

Fax. 0845 2710526

**1.4. Emergency telephone number**

**Section 2: Hazards identification**

**2.1. Classification of the substance or mixture**

**Classification under CHIP:** Xi: R36/38

**Most important adverse effects:** Irritating to eyes and skin.

**2.2. Label elements**

**Label elements under CHIP:**

**Hazard symbols:** Irritant.



**Risk phrases:** R36/38: Irritating to eyes and skin.

**2.3. Other hazards**

**PBT:** This substance is not identified as a PBT substance.

**Section 3: Composition/information on ingredients**

# SAFETY DATA SHEET

## FOOD SAFE SANITIZER

Page: 2

### 3.2. Mixtures

#### Hazardous ingredients:

##### BENZALKONIUM CHLORIDE

EINECS	CAS	CHIP Classification	CLP Classification	Percent
-	68391-01-5	C: R34; Xn: R22	-	1-10%

##### HYDROXYETHYLETHYLENEDIAMINETRIACETIC ACID TRISODIUM SALT

-	-	Xi: R36/38	-	<1%
---	---	------------	---	-----

##### ALCOHOL ETHOXYLATE WITH 6.5MEO 95.000%

-	68439-45-2	Xn: R22; Xi: R41	-	<1%
---	------------	------------------	---	-----

##### TRISODIUM NITRILOTRIACETATE

225-768-6	5064-31-3	Xn: R40; Xn: R22; Xi: R36	-	1-10%
-----------	-----------	---------------------------	---	-------

### Section 4: First aid measures

#### 4.1. Description of first aid measures

- Skin contact:** Remove all contaminated clothes and footwear immediately unless stuck to skin. Drench the affected skin with running water for 10 minutes or longer if substance is still on skin. Transfer to hospital if there are burns or symptoms of poisoning.
- Eye contact:** Bathe the eye with running water for 15 minutes. Transfer to hospital for specialist examination.
- Ingestion:** Do not induce vomiting. If conscious, give half a litre of water to drink immediately. If unconscious, check for breathing and apply artificial respiration if necessary. If unconscious and breathing is OK, place in the recovery position. Transfer to hospital as soon as possible.
- Inhalation:** Remove casualty from exposure ensuring one's own safety whilst doing so. If unconscious, check for breathing and apply artificial respiration if necessary. If unconscious and breathing is OK, place in the recovery position. If conscious, ensure the casualty sits or lies down. If breathing becomes bubbly, have the casualty sit and provide oxygen if available. Transfer to hospital as soon as possible.

#### 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 irritation and redness.
- Ingestion:** Nausea and stomach pain may occur. There may be vomiting. Inhalation of fumes from the stomach may cause symptoms similar to direct inhalation.
- Inhalation:** Nausea and stomach pain may occur. There may be vomiting. Drowsiness or mental confusion may occur. There may be loss of consciousness.
- Delayed / immediate effects:** Immediate effects can be expected after short-term exposure.

[cont...]

# SAFETY DATA SHEET

FOOD SAFE SANITIZER

Page: 3

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

**Immediate / special treatment:** Eye bathing equipment should be available on the premises.

## Section 5: Fire-fighting measures

### 5.1. Extinguishing media

**Extinguishing media:** Carbon dioxide.

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

**Exposure hazards:** In combustion emits toxic fumes. Product is not flammable.

### 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. 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. Wash the spillage site with large amounts of water.

### 6.4. Reference to other sections

**Reference to other sections:** Refer to section 8 of SDS.

## Section 7: Handling and storage

### 7.1. Precautions for safe handling

**Handling requirements:** Ensure there is sufficient ventilation of the area. Avoid direct contact with the substance.

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

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

### 7.3. Specific end use(s)

**Specific end use(s):** No data available.

## Section 8: Exposure controls/personal protection

### 8.1. Control parameters

**Workplace exposure limits:** Not applicable.

[cont...]

# SAFETY DATA SHEET

## FOOD SAFE SANITIZER

Page: 4

### 8.2. Exposure controls

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

**Respiratory protection:** Self-contained breathing apparatus must be available in case of emergency.

**Hand protection:** Protective gloves.

**Eye protection:** Safety goggles.

**Skin protection:** Protective clothing with elasticated cuffs and closed neck. Boots made of PVC.

## Section 9: Physical and chemical properties

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

**State:** Liquid

**Colour:** Colourless

**Odour:** Barely perceptible odour

**Solubility in water:** Highly soluble

**Boiling point/range°C:** 100

**pH:** 13

### 9.2. Other information

**Other information:** Not applicable.

## Section 10: Stability and reactivity

### 10.1. Reactivity

**Reactivity:** Stable under recommended transport or storage conditions.

### 10.2. Chemical stability

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

### 10.3. Possibility of hazardous reactions

**Hazardous reactions:** Hazardous reactions will not occur under normal transport or storage conditions.

Decomposition may occur on exposure to conditions or materials listed below.

### 10.4. Conditions to avoid

### 10.5. Incompatible materials

### 10.6. Hazardous decomposition products

## Section 11: Toxicological information

### 11.1. Information on toxicological effects

**Relevant effects for mixture:**

Effect	Route	Basis
Irritation	OPT DRM	Hazardous: calculated

[cont...]

# SAFETY DATA SHEET

## FOOD SAFE SANITIZER

Page: 5

### Symptoms / routes of exposure

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

**Eye contact:** There may be irritation and redness.

**Ingestion:** Nausea and stomach pain may occur. There may be vomiting. Inhalation of fumes from the stomach may cause symptoms similar to direct inhalation.

**Inhalation:** Nausea and stomach pain may occur. There may be vomiting. Drowsiness or mental confusion may occur. There may be loss of consciousness.

**Delayed / immediate effects:** Immediate effects can be expected after short-term exposure.

### Section 12: Ecological information

#### 12.1. Toxicity

**Ecotoxicity values:** Not applicable.

#### 12.2. Persistence and degradability

**Persistence and degradability:** The organic detergents used in this preparation are biodegradable OECD test methods.

#### 12.3. Bioaccumulative potential

#### 12.4. Mobility in soil

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

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

#### 12.6. Other adverse effects

### Section 13: Disposal considerations

#### 13.1. Waste treatment methods

**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

#### 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:** This safety data sheet is prepared in accordance with Commission Regulation (EU) No

[cont...]

**SAFETY DATA SHEET**  
FOOD SAFE SANITIZER

Page: 6

453/2010.

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

**Phrases used in s.2 and 3:** R22: Harmful if swallowed.

R34: Causes burns.

R36/38: Irritating to eyes and skin.

R36: Irritating to eyes.

R40: Limited evidence of a carcinogenic effect.

R41: Risk of serious damage to eyes.

**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.