



Date of Issue: 18 November 2016

Food Sanitiser

1. IDENTIFICATION OF MATERIAL AND SUPPLIER

Product Name	Food Sanitiser
Code	50551
Product Use	Chlorinated food sanitiser
Company Name	Dominant (Australia) Pty Ltd
Address	12 Coglin Street, Brompton SA 5007, Australia
Telephone	1300 789 852 or +61 (8) 8245 6900
Facsimile	+ 61 (8) 8340 1626
Emergency Phone	13 11 26

2. HAZARDS IDENTIFICATION

GHS Classification	Eye Damage 1 Skin Corrosion 1
Signal Word	DANGER
Hazard Statements	Causes severe skin burns and eye damage Contact with acids liberates toxic gas
Precautionary Statements	Avoid breathing mists. Ensure adequate ventilation when using. Keep out of reach of children. Store locked up. Wash skin thoroughly after handling. Wear protective gloves, protective clothing and eye /face protection. Do not store or mix with acids. IF SWALLOWED: Rinse mouth, do NOT induce vomiting. Immediately call a POISON CENTRE or doctor. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTRE or doctor. IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse. IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing. Immediately call a POISON CENTRE or doctor. Dispose of contents/container in accordance with state regulations

Pictograms



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Product Name: Food Sanitiser**3. COMPOSITION/INFORMATION ON INGREDIENTS**

Ingredients	Name	CAS	Proportion
	Sodium hypochlorite	7681-52-9	<5%
	Sodium hydroxide	1310-73-2	<1%
	Other ingredients	non hazardous	balance

4. FIRST AID MEASURES

Ingestion	If swallowed do NOT induce vomiting. Immediately wash out mouth with water. Immediately call a POISON CENTRE or doctor.
Eye	If in eyes, rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTRE or doctor.
Skin	If skin contact occurs, Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse.
Inhaled	Remove victim to fresh air and keep at rest in a position comfortable for breathing. . Immediately call a POISON CENTRE or doctor.
First Aid Facilities	An eye wash and general washing facility should be available adjacent to the work area.
Advice to Doctor	Treat symptomatically. For advice contact a Poisons Information Centre. (Phone Australia 13 11 26; New Zealand 0800 764 766)

5. FIRE FIGHTING MEASURES

Extinguishing Media	Use appropriate extinguishing media to suit surrounding area
Hazards from Combustion	Material does not burn. Heating can cause expansion and rupture of containers. Will evolve irritating or toxic fumes.
Precautions for Fire Fighters	Wear chemical splash suit and SCBA. Stay up wind
Hazchem	None assigned

6. ACCIDENTAL RELEASE MEASURES

Emergency Procedures	Keep unauthorised people away. Increase ventilation. Do not touch or walk through spilled material. Do not touch damaged containers or spilled material unless wearing appropriate protective clothing.
Clean Up	Spills will be slippery so treat promptly. For minor spills mop up and rinse with water. For larger spills absorb material on mineral absorbent material or absorbent pads. Collect and put into plastic bags or containers and dispose of through waste disposal contractor. Rinse area with water.

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Product Name: Food Sanitiser**7. HANDLING AND STORAGE**

Handling	Wear appropriate protective clothing to prevent skin and eye contact. Use in well ventilated area. Keep containers closed when not in use. Maintain a high standard of personal hygiene. Wash hands immediately after using product.
Storage	Store in a cool, dry, well ventilated place out of direct sunlight. Keep only in original containers. Store in closed containers. Store away from incompatible materials such as acids. Store locked up.

8. EXPOSURE CONTROLS / PERSONAL PROTECTION

Exposure Standards	None listed for product. However exposure standards sodium hypochlorite is: Sodium hydroxide TWA 2mg/m ³ Peak limitation. Sodium hypochlorite TWA 1ppm, 3mg/m ³ peak limitation
Engineering Controls	Ensure ventilation is adequate to maintain air concentrations below exposure standards.
Personal Protective Equipment	Wear chemical goggles / safety glasses, protective clothing and impervious gloves. If ventilation is inadequate wear an approved respirator complying with the requirements of AS/NZS 1715 and AS/NZS 1716.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance	Clear pale yellow liquid with chlorine odour.
Solubility in Water	Soluble
pH	12.5
Flash Point	Not available
Melting Point	Not available
Boiling Point	Not applicable
Specific Gravity	1.043

10. STABILITY AND REACTIVITY

Stability	Product loses strength (available chlorine) with time, especially in hot conditions
Hazardous Polymerisation	Will not occur
Conditions to Avoid	Avoid hot store areas. Store below 30°C
Incompatible Materials	Liberates chlorine gas if mixed with acids. Attacks aluminium, tin and zinc.

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Product Name: Food Sanitiser**11. TOXICOLOGICAL INFORMATION**

Ingestion	Swallowing can result in nausea, vomiting, diarrhoea, abdominal pain and bleeding. Can cause chemical burns to the mouth, oesophagus and gastrointestinal tract.
Eye	Corrosive to eyes. Will cause severe irritation and chemical burns. Contamination of eyes can result in permanent injury or blindness.
Skin	Contact with skin will result in severe irritation. Corrosive to skin – may cause skin burns.
Inhalation	Mist generated may cause severe irritation to the mucous membranes and upper respiratory tract.
Chronic Effects	Prolonged or repeated exposure to this product will result in skin irritation and possibly result in dermatitis.
Toxicological Data	None available for Food Sanitiser. However for sodium hydroxide... Oral LD Lo: 500 mg/kg (rabbit) Skin 500mg/24H: Severe (rabbit) For sodium hypochlorite... Eye 10mg: moderate (rabbit) (Reference: Dangerous Properties of Industrial Materials 7th Edition)

12. ECOLOGICAL INFORMATION

Ecotoxicity	Fish Toxicity LC50/48hr : < 1mg/L chlorine Do not allow product to come in contact with storm / surface waters.
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13. DISPOSAL CONSIDERATIONS

Refer to Waste Management Authority. Dispose of material through licensed waste contractor. Assure conformity with all applicable regulations.

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14. TRANSPORT INFORMATION

UN No.	Not applicable
Proper Shipping Name	Not applicable
Hazchem Code	Not applicable
Class	Not applicable
Packing Group	Not applicable

15. REGULATORY INFORMATION

Classification	Poisons Schedule: Not classified according to the Poisons Standard March 2016 Hazardous according to the criteria of the Globally Harmonised System of Classification and Labelling of Chemicals (GHS)
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16. OTHER INFORMATION

Contact Point	Dominant Australia. Phone 08 8245 6900 or 1300 789 852 24 hour medical emergency 13 11 26
Date of preparation	8 th July 2016