

## NON-Hazardous Chemical, NON-Dangerous Goods

## 1. MATERIAL AND SUPPLY COMPANY IDENTIFICATION

Product name: Vegetable Sanitiser

**Recommended use:** VEGETABLE SANITISER is a food safe sanitiser for reducing the number of bacteria and other organisms to a safe level.

**Supplier:** Minehan Agencies Pty Ltd

**ABN:** 21 010 895 100

Street Address: 29 Camuglia Street, Garbutt,

Townsville, QLD 4814

Australia

**Telephone:** 07 4774 4626 **Facsimile:** 07 4774 4616

Emergency Telephone number: Poisons Information Centre 13 11 26

#### 2. HAZARDS IDENTIFICATION

Based on available information, this material is not classified as hazardous according to criteria of Safe Work Australia.

Poison Schedule: Not Applicable

#### DANGEROUS GOOD CLASSIFICATION

Not classified as Dangerous Goods by the criteria of the "Australian Code for the Transport of Dangerous Goods by Road & Rail" and the "New Zealand NZS5433: Transport of Dangerous Goods on Land".

#### 3. COMPOSITION INFORMATION

CHEMICAL ENTITY CAS NO PROPORTION

Ingredients determined to be Non-Hazardous 100 %

## 4. FIRST AID MEASURES

If poisoning occurs, contact a doctor or Poisons Information Centre (Phone Australia 131 126, New Zealand 0800 764 766).

**Inhalation:** Remove victim from exposure - avoid becoming a casualty. Remove contaminated clothing and loosen remaining clothing. Allow patient to assume most comfortable position and keep warm. Keep at rest until fully recovered. Seek medical advice if effects persist.

**Skin Contact:** If skin or hair contact occurs, remove contaminated clothing and flush skin and hair with running water. If swelling, redness, blistering or irritation occurs seek medical assistance.

**Eye contact:** If in eyes wash out immediately with water. In all cases of eye contamination it is a sensible precaution to seek medical advice.

**Ingestion:** Rinse mouth with water. If swallowed, do NOT induce vomiting. Give a glass of water to drink. Never give anything by the mouth to an unconscious patient. If vomiting occurs give further water. Seek medical advice.

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Notes to physician: Treat symptomatically.

#### 5. FIRE FIGHTING MEASURES

Hazchem Code: Not applicable.

**Suitable extinguishing media:** If material is involved in a fire use water fog (or if unavailable fine water spray), alcohol resistant foam, standard foam, dry agent (carbon dioxide, dry chemical powder).

Specific hazards: Non-combustible material.

Fire fighting further advice: Not applicable.

## 6. ACCIDENTAL RELEASE MEASURES

## **SMALL SPILLS**

Wear protective equipment to prevent skin and eye contamination. Avoid inhalation of vapours or dust. Wipe up with absorbent (clean rag or paper towels). Collect and seal in properly labelled containers or drums for disposal.

#### LARGE SPILLS

Clear area of all unprotected personnel. Slippery when spilt. Avoid accidents, clean up immediately. Wear protective equipment to prevent skin and eye contamination and the inhalation of vapours. Work up wind or increase ventilation. Contain - prevent run off into drains and waterways. Use absorbent (soil, sand or other inert material). Collect and seal in properly labelled containers or drums for disposal. If contamination of crops, sewers or waterways has occurred advise local emergency services.

Dangerous Goods - Initial Emergency Response Guide No: Not applicable

## 7. HANDLING AND STORAGE

**Handling:** Avoid eye contact and repeated or prolonged skin contact. Avoid inhalation of vapour, mist or aerosols.

**Storage:** Store in a cool, dry, well-ventilated place and out of direct sunlight. Store away from foodstuffs. Store away from incompatible materials described in Section 10. Store away from sources of heat and/or ignition. Keep container standing upright. Keep containers closed when not in use - check regularly for leaks.

## 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

National occupational exposure limits: No value assigned for this specific material by Safe Work Australia.

**Biological Limit Values:** As per the "National Model Regulations for the Control of Workplace Hazardous Substances (Safe Work Australia)" the ingredients in this material do not have a Biological Limit Allocated.

National occupational exposure limits: Natural ventilation should be adequate under normal use conditions.

Personal Protection Equipment: GLOVES, SAFETY GLASSES.



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Personal protective equipment (PPE) must be suitable for the nature of the work and any hazard associated with the work as identified by the risk assessment conducted.

When handling individual retail packs no personal protection equipment is required.

Wear gloves, safety glasses. Available information suggests that gloves made from polyvinyl chloride (PVC) should be suitable for intermittent contact. However, due to variations in glove construction and local conditions, the user should make a final assessment. Always wash hands before smoking, eating, drinking or using the toilet. Wash contaminated clothing and other protective equipment before storing or re-using. **Hygiene measures:** Keep away from food, drink and animal feeding stuffs. When using do not eat, drink or smoke. Wash hands prior to eating, drinking or smoking. Avoid contact with clothing. Avoid eye contact and repeated or prolonged skin contact. Avoid inhalation of vapour, mist or aerosols. Ensure that eyewash stations and safety showers are close to the workstation location.

#### 9. PHYSICAL AND CHEMICAL PROPERTIES

Base Units: Litres
Form: Clear Liquid
Colour: Clear
Odour: Chlorine

Solubility in water: Soluble
Specific Gravity (20 °C): 1.06
pH: 12.0-13.0

(Typical values only - consult specification sheet) N Av = Not available, N App = Not applicable

## 10. STABILITY AND REACTIVITY

Chemical stability: This material is thermally stable when stored and used as directed.

**Conditions to avoid:** Elevated temperatures and sources of ignition.

**Incompatible materials:** Oxidising agents.

**Hazardous decomposition products:** Oxides of carbon and nitrogen, smoke and other toxic fumes.

Hazardous reactions: No known hazardous reactions.

## 11. TOXICOLOGICAL INFORMATION

No adverse health effects expected if the product is handled in accordance with this Safety Data Sheet and the product label. Symptoms or effects that may arise if the product is mishandled and overexposure occurs are:

#### **Acute Effects**

Inhalation: Material may be an irritant to mucous membranes and respiratory tract.

Skin contact: Contact with skin may result in irritation.

Ingestion: Swallowing can result in nausea, vomiting and irritation of the gastrointestinal tract.

Eye contact: May be an eye irritant.

**Acute toxicity** 

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Inhalation: This material has been classified as non-hazardous. Acute toxicity estimate (based on ingredients): >20 mg/L

Skin contact: This material has been classified as non-hazardous. Acute toxicity estimate (based on ingredients): >2,000 mg/Kg bw

Ingestion: This material has been classified as non-hazardous. Acute toxicity estimate (based on ingredients): >2,000 mg/Kg bw

Corrosion/Irritancy: Eye: this material has been classified as not corrosive or irritating to eyes. Skin: this material has been classified as not corrosive or irritating to skin.

Sensitisation: Inhalation: this material has been classified as not a respiratory sensitiser. Skin: this material has been classified as not a skin sensitiser.

Aspiration hazard: This material has been classified as non-hazardous.

Specific target organ toxicity (single exposure): This material has been classified as non-hazardous.

**Chronic Toxicity** 

Mutagenicity: This material has been classified as non-hazardous.

Carcinogenicity: This material has been classified as non-hazardous.

Reproductive toxicity (including via lactation): This material has been classified as non-hazardous.

Specific target organ toxicity (repeat exposure): This material has been classified as non-hazardous.

## 12. ECOLOGICAL INFORMATION

Avoid contaminating waterways.

Acute aquatic hazard: This material has been classified as non-hazardous. Acute toxicity estimate (based on ingredients): >100 mg/L

Long-term aquatic hazard: This material has been classified as non-hazardous. Non-rapidly or rapidly degradable substance for which there are adequate chronic toxicity data available OR in the absence of chronic toxicity data, Acute toxicity estimate (based on ingredients): >100 mg/L, where the substance is not rapidly degradable and/or BCF < 500 and/or log Kow < 4.

Ecotoxicity: No information available.

Persistence and degradability: No information available.

Bioaccumulative potential: No information available.

Mobility: No information available.

## 13. DISPOSAL CONSIDERATIONS

Persons conducting disposal, recycling or reclamation activities should ensure that appropriate personal protection equipment is used, see "Section 8. Exposure Controls and Personal Protection" of this SDS.

If possible material and its container should be recycled. If material or container cannot be recycled, dispose in accordance with local, regional, national and international Regulations.

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## 14. TRANSPORT INFORMATION

#### **ROAD AND RAIL TRANSPORT**

Not classified as Dangerous Goods by the criteria of the "Australian Code for the Transport of Dangerous Goods by Road & Rail" and the "New Zealand NZS5433: Transport of Dangerous Goods on Land".

#### MARINE TRANSPORT

Not classified as Dangerous Goods by the criteria of the International Maritime Dangerous Goods Code (IMDG Code) for transport by sea.

## **AIR TRANSPORT**

Not classified as Dangerous Goods by the criteria of the International Air Transport Association (IATA) Dangerous Goods Regulations for transport by air.

#### 15. REGULATORY INFORMATION

#### This material is not subject to the following international agreements:

Montreal Protocol (Ozone depleting substances)

The Stockholm Convention (Persistent Organic Pollutants)

The Rotterdam Convention (Prior Informed Consent)

Basel Convention (Hazardous Waste)

International Convention for the Prevention of Pollution from Ships (MARPOL)

## This material/constituent(s) is covered by the following requirements:

 All components of this product are listed on or exempt from the Australian Inventory of Chemical Substances (AICS).

## 16. OTHER INFORMATION

Reasons for issue: Revised

Format change

This information was prepared in good faith from the best information available at the time of issue. It is based on the present level of research and to this extent we believe it is accurate. However, no guarantee of accuracy is made or implied and since conditions of use are beyond our control, all information relevant to usage is offered without warranty. The manufacturer will not be held responsible for any unauthorised use of this information or for any modified or altered versions.

If you are an employer it is your duty to tell your employees, and any others that may be affected, of any hazards described in this sheet and of any precautions that should be taken.

Safety Data Sheets are updated frequently. Please ensure you have a current copy.

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