



SAFETY DATA SHEET
5L CATERERS KITCHEN BEERLINE CLEANER
 Commission Regulation (EU) No 2015/830 of 28 May 2015.

SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Product name 5L CATERERS KITCHEN BEERLINE CLEANER
Product number 800-232-1305

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

Identified uses Beer dispensing equipment cleaning.

1.3. Details of the supplier of the safety data sheet

Supplier COVENTRY CHEMICALS LTD
 WOODHAMS RD
 SISKIN DRIVE
 COVENTRY
 CV3 4FX
 Tel: +44 (0) 02476639739
 Fax: +44 (0) 02476639717
 Email: sales@coventrychemicals.com

Contact person For content of safety data sheet., sds@coventrychemicals.com

1.4. Emergency telephone number

Emergency telephone +44 (0) 1865407333 (Strictly for emergencies only: incidents involving damage to human health and/or the environment)

National emergency telephone number In case of a medical emergency following exposure to a chemical call NHS Direct in England or Wales 0845 46 47 or NHS 24 in Scotland 08454 24 24 24

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification (EC 1272/2008)

Physical hazards Not Classified
Health hazards Skin Corr. 1B - H314 Eye Dam. 1 - H318
Environmental hazards Not Classified

Classification (67/548/EEC or 1999/45/EC) C;R34.

2.2. Label elements

Pictogram



5L CATERERS KITCHEN BEERLINE CLEANER

| | |
|---|--|
| Signal word | Danger |
| Hazard statements | H314 Causes severe skin burns and eye damage. |
| Precautionary statements | P280 Wear protective gloves/ protective clothing/ eye protection/ face protection. P301+P330+P331 IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. P303+P361+P353 IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water/ shower. P304+P340 IF INHALED: Remove person to fresh air and keep comfortable for breathing. 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 in accordance with local regulations. |
| Contains | POTASSIUM HYDROXIDE, SODIUM HYPOCHLORITE |
| Detergent labelling | < 5% chlorine-based bleaching agents, < 5% phosphates |
| Supplementary precautionary statements | P405 Store locked up. |

2.3. Other hazards

This product does not contain any substances classified as PBT or vPvB.

SECTION 3: Composition/information on ingredients

3.2. Mixtures

| | | |
|--|---|--|
| POTASSIUM HYDROXIDE 1-5% | | |
| CAS number: 1310-58-3 | EC number: 215-181-3 | REACH registration number: 01-2119487136-33-XXXX |
| Classification Acute Tox. 4 - H302 Skin Corr. 1A - H314 Eye Dam. 1 - H318 | Classification (67/548/EEC or 1999/45/EC) C;R35 Xn;R22 | |
| SODIUM HYPOCHLORITE 1-5% | | |
| CAS number: 7681-52-9 | EC number: 231-668-3 | REACH registration number: 01-2119488154-34-XXXX |
| M factor (Acute) = 10 | M factor (Chronic) = 1 | |
| Classification Met. Corr. 1 - H290 Skin Corr. 1B - H314 Aquatic Acute 1 - H400 Aquatic Chronic 1 - H410 | Classification (67/548/EEC or 1999/45/EC) C;R34 R31 N;R50 | |
| TETRAPOTASSIUM PYROPHOSPHATE 1-5% | | |
| CAS number: 7320-34-5 | EC number: 230-785-7 | REACH registration number: 01-2119489369-18-XXXX |
| Classification Eye Irrit. 2 - H319 | | |

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The Full Text for all R-Phrases and Hazard Statements are Displayed in Section 16.

SECTION 4: First aid measures

4.1. Description of first aid measures

| | |
|-----------------------------------|---|
| General information | Get medical attention immediately. Provide eyewash station and safety shower. |
| Inhalation | Remove affected person from source of contamination. Keep affected person warm and at rest. Get medical attention immediately. For breathing difficulties, oxygen may be necessary. |
| Ingestion | Never give anything by mouth to an unconscious person. Rinse mouth thoroughly with water. Give plenty of water to drink. Do not induce vomiting. Get medical attention immediately. Show this Safety Data Sheet to the medical personnel. |
| Skin contact | Remove affected person from source of contamination. Remove contaminated clothing. Wash skin thoroughly with soap and water. Get medical attention promptly if symptoms occur after washing. |
| Eye contact | Remove affected person from source of contamination. Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 15 minutes. Get medical attention immediately. Continue to rinse. |
| Protection of first aiders | First aid personnel should wear appropriate protective equipment during any rescue. |

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

| | |
|----------------------------|---|
| General information | The severity of the symptoms described will vary dependent on the concentration and the length of exposure. Chemical burns must be treated by a physician. Get medical attention immediately. |
| Inhalation | Severe irritation of nose and throat. May cause an asthma-like shortness of breath. |
| Ingestion | This product is corrosive. Small amounts may cause serious damage. May cause chemical burns in mouth, oesophagus and stomach. |
| Skin contact | May cause serious chemical burns to the skin. |
| Eye contact | This product is corrosive. A single exposure may cause the following adverse effects: Severe irritation, burning, tearing and blurred vision. Prolonged contact causes serious eye and tissue damage. Corneal damage. |

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

| | |
|-----------------------------|--|
| Notes for the doctor | Treat symptomatically. Remove contaminated clothing immediately and wash skin with soap and water. |
|-----------------------------|--|

SECTION 5: Firefighting measures

5.1. Extinguishing media

| | |
|-------------------------------------|---|
| Suitable extinguishing media | The product is not flammable. Use fire-extinguishing media suitable for the surrounding fire. Foam, carbon dioxide or dry powder. |
|-------------------------------------|---|

5.2. Special hazards arising from the substance or mixture

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|--------------------------------------|--|
| Specific hazards | Contact with some metals eg. aluminium, zinc can produce flammable hydrogen gas. |
| Hazardous combustion products | Fire creates: Chlorine. Hydrogen chloride (HCl). Oxides of: Chlorine. Carbon. |

5.3. Advice for firefighters

| | |
|---|--|
| Protective actions during firefighting | Control run-off water by containing and keeping it out of sewers and watercourses. |
|---|--|

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Special protective equipment for firefighters Wear positive-pressure self-contained breathing apparatus (SCBA) and appropriate protective clothing.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions Wear protective clothing as described in Section 8 of this safety data sheet.

6.2. Environmental precautions

Environmental precautions Avoid or minimise the creation of any environmental contamination. Spillages or uncontrolled discharges into watercourses must be reported immediately to the Environmental Agency or other appropriate regulatory body.

6.3. Methods and material for containment and cleaning up

Methods for cleaning up Do not touch or walk into spilled material. Stop leak if safe to do so. Small Spillages: Flush away spillage with plenty of water. Large Spillages: Absorb in vermiculite, dry sand or earth and place into containers. Flush contaminated area with plenty of water. Collect and place in suitable waste disposal containers and seal securely.

6.4. Reference to other sections

Reference to other sections For waste disposal, see Section 13. See Section 11 for additional information on health hazards. See Section 1 for emergency contact information.

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Usage precautions Avoid spilling. Avoid contact with skin and eyes. Avoid the formation of mists. Provide adequate ventilation. Read and follow manufacturer's recommendations. Wear protective clothing as described in Section 8 of this safety data sheet. Never add water directly to this product as it may cause a vigorous reaction or boiling. Always dilute by carefully pouring the product into water.

Advice on general occupational hygiene Good personal hygiene procedures should be implemented. Do not eat, drink or smoke when using this product. Wash hands thoroughly after handling. Eye wash facilities and emergency shower must be available when handling this product. Wash promptly with soap and water if skin becomes contaminated. Take off immediately all contaminated clothing and wash it before reuse.

7.2. Conditions for safe storage, including any incompatibilities

Storage precautions Store in tightly-closed, original container in a well-ventilated place. Store away from the following materials: Acids. Oxidising materials.

Storage class Corrosive storage.

7.3. Specific end use(s)

Specific end use(s) The identified uses for this product are detailed in Section 1.2.

SECTION 8: Exposure Controls/personal protection

8.1. Control parameters

Occupational exposure limits

POTASSIUM HYDROXIDE

Short-term exposure limit (15-minute): WEL 2 mg/m³

SODIUM HYPOCHLORITE

Short-term exposure limit (15-minute): WEL 0.5 ppm 1.5 mg/m³

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WEL = Workplace Exposure Limit

Ingredient comments

In case of Chlorine emission, the WEL for Chlorine should be observed: Short Term Exposure Limit (STEL) 1 ppm / 2.9 mg/m³. Long Term Exposure Limit (LTEL) 0.5 ppm / 1.5 mg/m³.

POTASSIUM HYDROXIDE (CAS: 1310-58-3)

DNEL Workers - Inhalation; Long term local effects: 1 mg/m³
General population - Inhalation; Long term local effects: 1 mg/m³

SODIUM HYPOCHLORITE (CAS: 7681-52-9)

DNEL Industry - Inhalation; Long term local effects: 1.55 mg/m³
Industry - Inhalation; Long term systemic effects: 1.55 mg/m³
Industry - Inhalation; Short term local effects: 3.1 mg/m³
Industry - Inhalation; Short term systemic effects: 3.1 mg/m³
Consumer - Inhalation; Long term local effects: 1.55 mg/m³
Consumer - Inhalation; Long term systemic effects: 1.55 mg/m³
Consumer - Inhalation; Short term local effects: 3.1 mg/m³
Consumer - Inhalation; Short term systemic effects: 3.1 mg/m³
Consumer - Oral; Long term systemic effects: 0.26 mg/kg/day

PNEC - Fresh water; 0.00021 mg/l
- Marine water; 0.000042 mg/l
- Intermittent release; 0.00026 mg/l
- STP; 4.69 mg/l
- ;

TETRAPOTASSIUM PYROPHOSPHATE (CAS: 7320-34-5)

DNEL Workers - Inhalation; Long term systemic effects: 44.08 mg/m³
General population - Inhalation; Long term systemic effects: 10.87 mg/m³

PNEC - Fresh water; 0.05 mg/l
- Marine water; 0.005 mg/l
- Intermittent release; 0.5 mg/l
- STP; 50 mg/l

8.2. Exposure controls

Protective equipment



Appropriate engineering controls

Provide adequate ventilation. Avoid inhalation of vapours. Observe any occupational exposure limits for the product or ingredients.

Eye/face protection

Wear tight-fitting, chemical splash goggles or face shield.

Hand protection

Wear protective gloves. Neoprene. Nitrile rubber. Polyethylene. Polyvinyl chloride (PVC).

Other skin and body protection

Wear appropriate clothing to prevent any possibility of skin contact.

Hygiene measures

Provide eyewash station and safety shower. Wash at the end of each work shift and before eating, smoking and using the toilet. Wash promptly if skin becomes contaminated. Promptly remove any clothing that becomes contaminated.

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| | |
|--|--|
| Respiratory protection | No specific recommendations. Respiratory protection must be used if the airborne contamination exceeds the recommended occupational exposure limit. Particulate filter, type P2. Particulate filters should comply with European Standard EN143. |
| Environmental exposure controls | Avoid releasing into the environment. Residues and empty containers should be taken care of as hazardous waste according to local and national provisions. |

SECTION 9: Physical and Chemical Properties

9.1. Information on basic physical and chemical properties

| | |
|---|---|
| Appearance | Liquid. |
| Colour | Colourless. |
| Odour | Faintly of chlorine. |
| pH | pH (concentrated solution): 13.5 TYPICALLY |
| Relative density | 1.080 TYPICALLY @ @ 20°C |
| Solubility(ies) | Soluble in water. |
| Explosive under the influence of a flame | Not considered to be explosive. |
| Comments | Information given is applicable to the product as supplied. |

9.2. Other information

| | |
|--------------------------|---------------|
| Other information | Not relevant. |
|--------------------------|---------------|

SECTION 10: Stability and reactivity

10.1. Reactivity

| | |
|-------------------|---|
| Reactivity | Reactions with the following materials may generate heat: Strong acids. Reactions with the following materials may generate heat: Water. In contact with some metals can generate hydrogen gas, which can form explosive mixtures with air. |
|-------------------|---|

10.2. Chemical stability

| | |
|------------------|--|
| Stability | Stable at normal ambient temperatures. |
|------------------|--|

10.3. Possibility of hazardous reactions

| | |
|---|---|
| Possibility of hazardous reactions | The following materials may react violently with the product: Chlorohydrocarbons. Acids. Reactions with the following materials may generate heat: Water. |
|---|---|

10.4. Conditions to avoid

| | |
|----------------------------|---|
| Conditions to avoid | Avoid exposure to high temperatures or direct sunlight. |
|----------------------------|---|

10.5. Incompatible materials

| | |
|---------------------------|---|
| Materials to avoid | Acids. Ammonia. Chlorinated hydrocarbons. Aluminium. Tin. Zinc. |
|---------------------------|---|

10.6. Hazardous decomposition products

| | |
|---|--|
| Hazardous decomposition products | Chlorine. Contact with acids liberates toxic chlorine gas. |
|---|--|

SECTION 11: Toxicological information

11.1. Information on toxicological effects

| | |
|------------------------------|---|
| Toxicological effects | No information available. |
| Other health effects | There is no evidence that the product can cause cancer. |

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Acute toxicity - oral

| | |
|-------------------------------------|---|
| Notes (oral LD₅₀) | Estimated value. Calculated from ingredient data. |
| ATE oral (mg/kg) | 10,015.04 |

General information

Corrosive to skin and eyes.

Inhalation

Spray/mists may cause respiratory tract irritation. A single exposure may cause the following adverse effects: Coughing. Difficulty in breathing. May cause damage to mucous membranes in nose, throat, lungs and bronchial system.

Ingestion

May cause burns in mucous membranes, throat, oesophagus and stomach.

Skin contact

May cause serious chemical burns to the skin. Repeated exposure may cause skin dryness or cracking.

Eye contact

Causes burns. A single exposure may cause the following adverse effects: Corneal damage. Contact with concentrated chemical may very rapidly cause severe eye damage, possibly loss of sight.

Toxicological information on ingredients.

POTASSIUM HYDROXIDE

Acute toxicity - oral

| | |
|--|-------|
| Acute toxicity oral (LD₅₀ mg/kg) | 333.0 |
| Species | Rat |
| ATE oral (mg/kg) | 333.0 |

SODIUM HYPOCHLORITE

Acute toxicity - oral

| | |
|--|---------|
| Acute toxicity oral (LD₅₀ mg/kg) | 2,900.0 |
| Species | Mouse |
| ATE oral (mg/kg) | 2,900.0 |

Acute toxicity - dermal

| | |
|--|---------|
| Acute toxicity dermal (LD₅₀ mg/kg) | 2,001.0 |
| Species | Rabbit |
| ATE dermal (mg/kg) | 2,001.0 |

Skin corrosion/irritation

| | |
|--------------------|--------------------|
| Animal data | Corrosive to skin. |
|--------------------|--------------------|

Serious eye damage/irritation

| | |
|--------------------------------------|---------------------------------|
| Serious eye damage/irritation | Corrosivity to eyes is assumed. |
|--------------------------------------|---------------------------------|

Respiratory sensitisation

| | |
|----------------------------------|------------------|
| Respiratory sensitisation | Not sensitising. |
|----------------------------------|------------------|

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Skin sensitisation

Skin sensitisation Not sensitising.

Carcinogenicity

Carcinogenicity Based on available data the classification criteria are not met.

SECTION 12: Ecological Information

Ecotoxicity There are no data on the ecotoxicity of this product.

12.1. Toxicity

Toxicity The product may affect the acidity (pH) of water which may have hazardous effects on aquatic organisms.

Acute toxicity - aquatic plants May cause long lasting harmful effects to aquatic life.

Acute toxicity - terrestrial Can cause damage to vegetation.

Ecological information on ingredients.

POTASSIUM HYDROXIDE

Acute toxicity - fish LC₅₀, 96 hours: 80 mg/l,

Acute toxicity - aquatic invertebrates , : ,

SODIUM HYPOCHLORITE

Acute aquatic toxicity

LE(C)₅₀ 0.01 < L(E)C₅₀ ≤ 0.1

M factor (Acute) 10

Acute toxicity - fish EC₅₀, 96 hours: 0.01-0.1 mg/l,

Acute toxicity - aquatic invertebrates EC₅₀, 48 hours: 0.01-0.1 mg/l, Daphnia magna

Acute toxicity - microorganisms LOEC, : 0.375 mg/l, Activated sludge

Chronic aquatic toxicity

NOEC 0.001 < NOEC ≤ 0.01

Degradability Rapidly degradable

M factor (Chronic) 1

12.2. Persistence and degradability

Persistence and degradability Degrades very slowly in nature.

Ecological information on ingredients.

SODIUM HYPOCHLORITE

Biodegradation The methods for determining the biological degradability are not applicable to inorganic substances.

12.3. Bioaccumulative potential

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Bioaccumulative potential The product is not bioaccumulating.

Ecological information on ingredients.

SODIUM HYPOCHLORITE

Bioaccumulative potential Low potential for bioaccumulation.

12.4. Mobility in soil

Mobility The product is water-soluble and may spread in water systems.

12.5. Results of PBT and vPvB assessment

Results of PBT and vPvB assessment This product does not contain any substances classified as PBT or vPvB.

12.6. Other adverse effects

SECTION 13: Disposal considerations

13.1. Waste treatment methods

General information Waste is classified as hazardous waste. Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority. When handling waste, the safety precautions applying to handling of the product should be considered.

Disposal methods The packaging must be empty (drop-free when inverted). Wash with plenty of water. Dispose of waste via a licensed waste disposal contractor. Reuse or recycle products wherever possible.

Waste class EWC Code: 06 02 04

SECTION 14: Transport information

14.1. UN number

| | |
|------------------|------|
| UN No. (ADR/RID) | 1814 |
| UN No. (IMDG) | 1814 |
| UN No. (ICAO) | 1814 |
| UN No. (ADN) | 1814 |

14.2. UN proper shipping name

| | |
|--------------------------------|-------------------------------|
| Proper shipping name (ADR/RID) | POTASSIUM HYDROXIDE, SOLUTION |
| Proper shipping name (IMDG) | POTASSIUM HYDROXIDE, SOLUTION |
| Proper shipping name (ICAO) | POTASSIUM HYDROXIDE, SOLUTION |
| Proper shipping name (ADN) | POTASSIUM HYDROXIDE, SOLUTION |

14.3. Transport hazard class(es)

| | |
|-----------------------------|----|
| ADR/RID class | 8 |
| ADR/RID classification code | C5 |
| ADR/RID label | 8 |
| IMDG class | 8 |
| ICAO class/division | 8 |

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ADN class 8

Transport labels



14.4. Packing group

ADR/RID packing group II

IMDG packing group II

ADN packing group II

ICAO packing group II

14.5. Environmental hazards

Environmentally hazardous substance/marine pollutant

No.

14.6. Special precautions for user

EmS F-A, S-B

ADR transport category 2

Emergency Action Code 2R

Hazard Identification Number (ADR/RID) 80

Tunnel restriction code (E)

14.7. Transport in bulk according to Annex II of MARPOL and the IBC Code

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code Not applicable.

SECTION 15: Regulatory information

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

National regulations The Control of Substances Hazardous to Health Regulations 2002 (SI 2002 No. 2677) (as amended).
Control of Pollution (Special Waste) Regulations 1980 (as amended).
The Carriage of Dangerous Goods and Use of Transportable Pressure Equipment Regulations 2009 (SI 2009 No. 1348) (as amended) ["CDG 2009"].
EH40/2005 Workplace exposure limits.
The Hazardous Waste Regulations 2005.

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EU legislation

Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) (as amended).

Commission Directive 2000/39/EC of 8 June 2000 establishing a first list of indicative occupational exposure limit values in implementation of Council Directive 98/24/EC on the protection of the health and safety of workers from the risks related to chemical agents at work (as amended).

Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures (as amended).

Commission Regulation (EU) No 453/2010 of 20 May 2010.

Commission Decision 2000/532/EC as amended by Decision 2001/118/EC establishing a list of wastes and hazardous waste pursuant to Council Directive 75/442/EEC on waste and Directive 91/689/EEC on hazardous waste with amendments.

Commission Regulation (EU) No 2015/830 of 28 May 2015.

Guidance

COSHH Essentials.

Technical Guidance WM2: Hazardous Waste.

ECHA Guidance on the Application of the CLP Criteria.

ECHA Guidance on the compilation of safety data sheets.

Workplace Exposure Limits EH40.

15.2. Chemical safety assessment

No information available.

SECTION 16: Other information

Abbreviations and acronyms used in the safety data sheet

EWC European Waste Catalogue
 STOT RE = Specific target organ toxicity-repeated exposure
 PBT: Persistent, Bioaccumulative and Toxic substance.
 vPvB: Very Persistent and Very Bioaccumulative.
 PNEC: Predicted No Effect Concentration.
 DNEL: Derived No Effect Level.

General information

Only trained personnel should use this material.

Revision comments

New revision number applied to comply with 'Commission Regulation (EU) No 2015/830 Of 28 May 2015' NOTE: Lines within the margin indicate significant changes from the previous revision.

Revision date

14/06/2017

Revision

2

Supersedes date

18/05/2015

SDS number

20657

Risk phrases in full

R22 Harmful if swallowed.
 R31 Contact with acids liberates toxic gas.
 R34 Causes burns.
 R35 Causes severe burns.
 R50 Very toxic to aquatic organisms.

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Hazard statements in full

H290 May be corrosive to metals.
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.