



SAFETY DATA SHEET
5 L CATERERS KITCHEN PINE DISINFECTANT
 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 5 L CATERERS KITCHEN PINE DISINFECTANT
Product number 800-122-0013
Container size 5 litres

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

Identified uses Detergent. Disinfectant.

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 Not Classified

Environmental hazards Not Classified

2.2. Label elements

Hazard statements NC Not Classified

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Precautionary statements	<p>P102 Keep out of reach of children.</p> <p>P264 Wash contaminated skin thoroughly after handling.</p> <p>P262 Do not get in eyes, on skin, or on clothing.</p> <p>P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.</p> <p>P337+P313 If eye irritation persists: Get medical advice/ attention.</p> <p>P501 Dispose of contents/ container in accordance with local regulations.</p>
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Detergent labelling	< 5% disinfectants
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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

Composition comments	None of the ingredients are required to be listed.
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SECTION 4: First aid measures

4.1. Description of first aid measures

Inhalation	Move affected person to fresh air at once. Rinse nose and mouth with water. Get medical attention if any discomfort continues.
Ingestion	Never give anything by mouth to an unconscious person. Do not induce vomiting. Rinse mouth thoroughly with water. Get medical attention if any discomfort continues.
Skin contact	Rinse immediately with plenty of water. Remove contaminated clothing. Get medical attention if irritation persists after washing.
Eye contact	Rinse immediately with plenty of water. Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 15 minutes. Get medical attention if irritation persists after washing. Show this Safety Data Sheet to the medical personnel.

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

Skin contact	Prolonged contact may cause redness, irritation and dry skin.
Eye contact	May cause temporary eye irritation.

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

Notes for the doctor	No specific recommendations.
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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.
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5.2. Special hazards arising from the substance or mixture

Hazardous combustion products	Thermal decomposition or combustion products may include the following substances: Oxides of carbon. Toxic gases or vapours.
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5.3. Advice for firefighters

Protective actions during firefighting	Control run-off water by containing and keeping it out of sewers and watercourses.
Special protective equipment for firefighters	Wear positive-pressure self-contained breathing apparatus (SCBA) and appropriate protective clothing.

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SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions For personal protection, see Section 8. In case of spills, beware of slippery floors and surfaces.

6.2. Environmental precautions

Environmental precautions Collect and dispose of spillage as indicated in Section 13. Do not discharge into drains or watercourses or onto the ground.

6.3. Methods and material for containment and cleaning up

Methods for cleaning up Stop leak if safe to do so. Absorb in vermiculite, dry sand or earth and place into containers. Flush contaminated area with plenty of water. Avoid the spillage or runoff entering drains, sewers or watercourses.

6.4. Reference to other sections

Reference to other sections For personal protection, see Section 8. See Section 11 for additional information on health hazards. For waste disposal, see Section 13.

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Usage precautions Provide adequate ventilation. Avoid contact with skin and eyes.

Advice on general occupational hygiene No specific hygiene procedures recommended but good personal hygiene practices should always be observed when working with chemical products. Wash at the end of each work shift and before eating, smoking and using the toilet.

7.2. Conditions for safe storage, including any incompatibilities

Storage precautions Store in tightly-closed, original container in a dry, cool and well-ventilated place.

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

ALCOHOLS, C12-14, ETHOXYLATED (CAS: 68439-50-9)

DNEL	Workers - Inhalation; Long term systemic effects: 294 mg/m ³ Workers - Dermal; Long term systemic effects: 2080 mg/kg/day General population - Inhalation; Long term systemic effects: 87 mg/m ³ General population - Dermal; Long term systemic effects: 1250 mg/kg/day General population - Oral; Long term systemic effects: 25 mg/kg/day
PNEC	- Fresh water; 0.0437 mg/l - Intermittent release; 0.004 mg/l - STP; 10 mg/l - Sediment (Freshwater); 31 mg/kg - Sediment (Marinewater); 31 mg/kg - Soil; 1 mg/kg

8.2. Exposure controls

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Protective equipment



Appropriate engineering controls	Provide adequate ventilation.
Eye/face protection	No specific eye protection required during normal use.
Hand protection	For users with sensitive skin, it is recommended that suitable protective gloves are worn.
Other skin and body protection	Wear appropriate clothing to prevent repeated or prolonged skin contact. Use appropriate skin cream to prevent drying of skin.
Hygiene measures	When using do not eat, drink or smoke. Good personal hygiene procedures should be implemented. Wash hands and any other contaminated areas of the body with soap and water before leaving the work site. Use appropriate skin cream to prevent drying of skin.
Respiratory protection	Respiratory protection not required.
Environmental exposure controls	Avoid releasing into the environment.

SECTION 9: Physical and Chemical Properties

9.1. Information on basic physical and chemical properties

Appearance	Liquid.
Colour	Green.
Odour	Characteristic.
pH	pH (concentrated solution): 9.0 typically
Relative density	1.000 typically @ 20°C
Solubility(ies)	Soluble in water.
Explosive properties	Not applicable
Comments	Information given is applicable to the product as supplied.

9.2. Other information

Other information	Not relevant.
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SECTION 10: Stability and reactivity

10.1. Reactivity

Reactivity	There are no known reactivity hazards associated with this product.
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10.2. Chemical stability

Stability	Stable at normal ambient temperatures.
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10.3. Possibility of hazardous reactions

Possibility of hazardous reactions	Not applicable.
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10.4. Conditions to avoid

Conditions to avoid	Avoid exposure to high temperatures or direct sunlight.
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10.5. Incompatible materials

Materials to avoid No specific material or group of materials is likely to react with the product to produce a hazardous situation.

10.6. Hazardous decomposition products

Hazardous decomposition products Does not decompose when used and stored as recommended.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

General information This product has low toxicity.

Inhalation No specific health hazards known.

Ingestion May cause irritation. Symptoms following overexposure may include the following: Stomach pain. Nausea, vomiting. Diarrhoea.

Skin contact Skin irritation should not occur when used as recommended. Repeated exposure may cause skin dryness or cracking.

Eye contact May cause temporary eye irritation.

SECTION 12: Ecological Information

Ecotoxicity There are no data on the ecotoxicity of this product. Not regarded as dangerous for the environment.

12.1. Toxicity

Toxicity Not considered toxic to fish.

12.2. Persistence and degradability

Persistence and degradability There are no data on the degradability of this product. The surfactant(s) contained in this product complies(comply) with the biodegradability criteria as laid down in Regulation (EC) No. 648/2004 on detergents. Data to support this assertion are held at the disposal of the competent authorities of the Member States and will be made available to them at their direct request, or at the request of a detergent manufacturer.

12.3. Bioaccumulative potential

Bioaccumulative potential No data available on 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

Other adverse effects None known.

SECTION 13: Disposal considerations

13.1. Waste treatment methods

General information The generation of waste should be minimised or avoided wherever possible.

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Disposal methods The packaging must be empty (drop-free when inverted). Wash with plenty of water. Waste packaging should be collected for reuse or recycling. Refer to manufacturer/supplier for information on recovery/recycling. Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority.

SECTION 14: Transport information

General The product is not covered by international regulations on the transport of dangerous goods (IMDG, IATA, ADR/RID).

14.1. UN number

Not applicable.

14.2. UN proper shipping name

Not applicable.

14.3. Transport hazard class(es)

No transport warning sign required.

14.4. Packing group

Not applicable.

14.5. Environmental hazards

Environmentally hazardous substance/marine pollutant

No.

14.6. Special precautions for user

Not applicable.

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

Transport in bulk according to Not applicable.

**Annex II of MARPOL 73/78
and the IBC Code**

SECTION 15: Regulatory information

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

National regulations Control of Substances Hazardous to Health Regulations 2002 (as amended).
EH40/2005 Workplace exposure limits.

EU legislation Commission Regulation (EU) No 2015/830 of 28 May 2015.
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).
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 648/2004 of the European Parliament and of the Council of 31 March 2004 on detergents (as amended).

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Guidance	Workplace Exposure Limits EH40. COSHH Essentials. ECHA Guidance on the Application of the CLP Criteria. ECHA Guidance on the compilation of safety data sheets.
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15.2. Chemical safety assessment

Currently we do not have information from our suppliers about this.

SECTION 16: Other information

Abbreviations and acronyms used in the safety data sheet	PBT: Persistent, Bioaccumulative and Toxic substance. vPvB: Very Persistent and Very Bioaccumulative.
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	05/06/2017
Revision	3
Supersedes date	01/07/2016
SDS number	21358

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