

# SAFETY DATA SHEET

## CATERERS KITCHEN ANTIVIRAL 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** CATERERS KITCHEN ANTIVIRAL DISINFECTANT  
**Product number** 800-277-0704

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

**Identified uses** Detergent. Disinfecting and cleaning.

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

**Supplier** Produced in the UK for Independent Food Services Ltd,  
7 Davy Avenue  
Milton Keynes  
MK5 8HJ  
<http://www.landmarkwholesale.co.uk>  
[team@mngp.co.uk](mailto:team@mngp.co.uk)

**Contact person** [team@mngp.co.uk](mailto:team@mngp.co.uk)

#### 1.4. Emergency telephone number

**Emergency telephone** +44 (0) 02476639739

**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

**Precautionary statements** P264 Wash contaminated skin thoroughly after handling.  
P262 Do not get in eyes, on skin, or on clothing.  
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.

**Detergent labelling** < 5% disinfectants

#### 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.

### SECTION 4: First aid measures

#### 4.1. Description of first aid measures

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<b>Inhalation</b>	Move affected person to fresh air at once. Rinse nose and mouth with water. Get medical attention if any discomfort continues.
<b>Ingestion</b>	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.
<b>Skin contact</b>	Rinse immediately with plenty of water. Remove contaminated clothing. Get medical attention if irritation persists after washing.
<b>Eye contact</b>	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**

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

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

<b>Notes for the doctor</b>	No specific recommendations.
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## **SECTION 5: Firefighting measures**

### **5.1. Extinguishing media**

<b>Suitable extinguishing media</b>	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**

<b>Hazardous combustion products</b>	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**

<b>Protective actions during firefighting</b>	Control run-off water by containing and keeping it out of sewers and watercourses.
<b>Special protective equipment for firefighters</b>	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**

<b>Personal precautions</b>	For personal protection, see Section 8. In case of spills, beware of slippery floors and surfaces.
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### **6.2. Environmental precautions**

<b>Environmental precautions</b>	Collect and dispose of spillage as indicated in Section 13. Do not discharge into drains or watercourses or onto the ground.
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### **6.3. Methods and material for containment and cleaning up**

<b>Methods for cleaning up</b>	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.
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### **6.4. Reference to other sections**

<b>Reference to other sections</b>	For personal protection, see Section 8. See Section 11 for additional information on health hazards. For waste disposal, see Section 13.
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## **SECTION 7: Handling and storage**

### **7.1. Precautions for safe handling**

<b>Usage precautions</b>	Provide adequate ventilation. Avoid contact with skin and eyes.
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**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

**Ingredient comments** None of the ingredients are required to be listed.

#### ALKYL (C12-16) DIMETHYLBENZYL AMMONIUM CHLORIDE (ADBAC/BKC (C12-16)) (CAS: 68424-85-1)

<b>DNEL</b>	Workers - Dermal; Long term systemic effects: 5.7 mg/kg/day Workers - Inhalation; Long term systemic effects: 3.96 mg/m <sup>3</sup> General population - Oral; Long term systemic effects: 3.4 mg/kg/day General population - Dermal; Long term systemic effects: 3.4 mg/kg/day General population - Inhalation; Long term systemic effects: 1.64 mg/m <sup>3</sup>
<b>PNEC</b>	- Fresh water; 0.001 mg/l Intermittent release, Fresh water; 0 mg/l marine water; 0.001 mg/l STP; 0.4 mg/l Sediment (Freshwater); 12.27 mg/kg Sediment (Marinewater); 13.09 mg/kg Soil; 7 mg/kg

### 8.2. Exposure controls

#### **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.

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Colour	Colourless.
Odour	Odourless.
pH	pH (concentrated solution): 10.0 typically
Melting point	Not determined.
Initial boiling point and range	Not applicable.
Flash point	Not determined.
Evaporation rate	Not determined.
Flammability (solid, gas)	Not applicable.
Upper/lower flammability or explosive limits	No information available.
Vapour pressure	Not determined.
Vapour density	Not determined.
Relative density	1.000 typically @ 20°C
Solubility(ies)	Soluble in water.
Partition coefficient	No information available.
Auto-ignition temperature	Not determined.
Decomposition Temperature	Not determined.
Viscosity	Not determined.
Explosive properties	There are no chemical groups present in the product that are associated with explosive properties.
Explosive under the influence of a flame	Not considered to be explosive.
Oxidising properties	The mixture itself has not been tested but none of the ingredient substances meet the criteria for classification as oxidising.
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 There are no known reactivity hazards associated with this product.

### 10.2. Chemical stability

Stability Stable at normal ambient temperatures.

### 10.3. Possibility of hazardous reactions

Possibility of hazardous reactions Not applicable.

### 10.4. Conditions to avoid

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

### 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.

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## 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

**Toxicological effects** Information given is based on data of the components and of similar products.

#### Acute toxicity - oral

**Notes (oral LD<sub>50</sub>)** Based on available data the classification criteria are not met.

#### Acute toxicity - dermal

**Notes (dermal LD<sub>50</sub>)** Based on available data the classification criteria are not met.

#### Acute toxicity - inhalation

**Notes (inhalation LC<sub>50</sub>)** Based on available data the classification criteria are not met.

#### Skin corrosion/irritation

**Skin corrosion/irritation** Not classified. Based on available data the classification criteria are not met.

#### Serious eye damage/irritation

**Serious eye damage/irritation** Based on available data the classification criteria are not met.

#### Respiratory sensitisation

**Respiratory sensitisation** Not sensitising. Based on available data the classification criteria are not met.

#### Skin sensitisation

**Skin sensitisation** Not classified. Based on available data the classification criteria are not met.

#### Germ cell mutagenicity

**Genotoxicity - in vitro** Does not contain any substances known to be mutagenic.

#### Carcinogenicity

**Carcinogenicity** Does not contain any substances known to be carcinogenic.

#### Reproductive toxicity

**Reproductive toxicity - fertility** Does not contain any substances known to be toxic to reproduction.

#### Specific target organ toxicity - single exposure

**STOT - single exposure** Not classified as a specific target organ toxicant after a single exposure.

#### Specific target organ toxicity - repeated exposure

**STOT - repeated exposure** Not classified as a specific target organ toxicant after repeated exposure.

**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.

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## 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.

**Partition coefficient** No information available.

## 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.

**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.

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## 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

<b>National regulations</b>	Control of Substances Hazardous to Health Regulations 2002 (as amended). EH40/2005 Workplace exposure limits.
<b>EU legislation</b>	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).
<b>Guidance</b>	Workplace Exposure Limits EH40. COSHH Essentials. ECHA Guidance on the Application of the CLP Criteria. ECHA Guidance on the compilation of safety data sheets.

### 15.2. Chemical safety assessment

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

## **SECTION 16: Other information**

<b>Abbreviations and acronyms used in the safety data sheet</b>	PBT: Persistent, Bioaccumulative and Toxic substance. vPvB: Very Persistent and Very Bioaccumulative.
<b>Revision comments</b>	NOTE: Lines within the margin indicate significant changes from the previous revision.
<b>SDS number</b>	22354
<b>Risk phrases in full</b>	Not classified.

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