

Safety Data Sheet

FRUIT AND VEG SANITISER

1. IDENTIFICATION

Trade name of product	: FRUIT AND VEG SANITISER
Other Name	: N/A
Supplier Address	: Richard Jay Pty Ltd T/A JayChem 4/19 Success Street Acacia Ridge Qld 4110 Australia
Supplier Contact Details	: Phone: 1300 529 243, email: info@jaychem.com.au
Emergency Telephone Number	: Poisons Information 131126
Material uses	: Rinse Free Produce Wash
Product dilution information	This product would be considered Non-Hazardous according to GHS criteria when diluted at 1:15
Date of issue	: 1 August 2021



2. HAZARDS IDENTIFICATION

This material is hazardous according to the criteria of Safe Work Australia GHS 7.



Signal Word

Danger

Hazard Classifications

Corrosive to Metals - Category 1
Skin Corrosion/Irritation - Category 1B
Eye Damage/Irritation - Category 1
Acute Hazard to the Aquatic Environment - Category 1

Hazard Statements

AUH031 Contact with acids liberates toxic gas.
H290 May be corrosive to metals.
H314 Causes severe skin burns and eye damage.
H400 Very toxic to aquatic life.

Prevention Precautionary Statements

P102 Keep out of reach of children.
P103 Read carefully and follow all instructions.
P234 Keep only in original packaging.
P260 Do not breathe dust, fume, gas, mist, vapours or spray.
P264 Wash hands, face and all exposed skin thoroughly after handling.
P273 Avoid release to the environment.
P280 Wear protective gloves/protective clothing including eye/face protection.

Response Precautionary Statements

P101 If medical advice is needed, have product container or label at hand.
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 [or 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.
P310 Immediately call a POISON CENTER/doctor(Phone Australia 13 11 26) .

FRUIT AND VEG SANITISER

P363	Wash contaminated clothing before reuse.
P390	Absorb spillage to prevent material damage.
P391	Collect spillage.

Storage Precautionary Statements

P405	Store locked up.
P406	Store in corrosive resistant HDPE container with a resistant inner liner.

Disposal Precautionary Statement

P501	Dispose of contents/container in accordance with local, regional, national and international regulations.
------	---

Poison Schedule: S5. Caution

DANGEROUS GOOD CLASSIFICATION

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".

Dangerous Goods Class: 8

3. COMPOSITION INFORMATION

CHEMICAL ENTITY	CAS NO	PROPORTION
Sodium hypochlorite	7681-52-9	5 - 10 %
Sodium hydroxide	1310-73-2	<1 %
Ingredients determined to be Non-Hazardous		Balance
		<hr/> 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. For gross contamination, immediately drench with water and remove clothing. Continue to flush skin and hair with plenty of water (and soap if material is insoluble). For skin burns, cover with a clean, dry dressing until medical help is available. If blistering occurs, do NOT break blisters. If swelling, redness, blistering, or irritation occurs seek medical assistance.

Eye contact: Immediately irrigate with copious quantities of water for 15 minutes. Eyelids to be held open. Remove clothing if contaminated and wash skin. Urgently seek medical assistance. Transport to hospital or medical centre.

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.

PPE for First Aiders: Wear gloves, safety glasses. Available information suggests that gloves made from nitrile rubber, 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.

Notes to physician: Treat symptomatically. Can cause corneal burns.

FRUIT AND VEG SANITISER

5. FIRE FIGHTING MEASURES

Hazchem Code: 2X

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: 37

7. HANDLING AND STORAGE

Handling: Avoid eye contact and 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. Store locked up. Store in corrosive resistant container with a resistant inner liner. Keep container standing upright. Keep containers closed when not in use - check regularly for leaks.

This material is classified as a Class 8 Corrosive as per the criteria of the "Australian Code for the Transport of Dangerous Goods by Road & Rail" and/or the "New Zealand NZS5433: Transport of Dangerous Goods on Land" and must be stored in accordance with the relevant regulations.

This material is a Scheduled Poison Schedule 5 (Caution) and must be stored, maintained and used in accordance with the relevant regulations.

8. EXPOSURE CONTROLS / PERSONAL PROTECTION

National occupational exposure limits:

	TWA		STEL		NOTICES
	ppm	mg/m3	ppm	mg/m3	
Sodium hydroxide	-	2 Peak limitation	-	-	-

As published by Safe Work Australia.

TWA - The time-weighted average airborne concentration over an eight-hour working day, for a five-day working week over an entire working life.

FRUIT AND VEG SANITISER

STEL (Short Term Exposure Limit) - the average airborne concentration over a 15 minute period which should not be exceeded at any time during a normal eight-hour workday.

These Exposure Standards are guides to be used in the control of occupational health hazards. All atmospheric contamination should be kept to as low a level as is workable. These exposure standards should not be used as fine dividing lines between safe and dangerous concentrations of chemicals. They are not a measure of relative toxicity.

If the directions for use on the product label are followed, exposure of individuals using the product should not exceed the above standard. The standard was created for workers who are routinely, potentially exposed during product manufacture.

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.

Engineering Measures: Ensure ventilation is adequate to maintain air concentrations below Exposure Standards. Use only in well ventilated areas. Use with local exhaust ventilation or while wearing appropriate respirator.

Personal Protection Equipment: GLOVES, SAFETY GLASSES.

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.

Wear gloves, safety glasses. Available information suggests that gloves made from nitrile rubber, 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 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

Form: Liquid
Colour: Yellow
Odour: Chlorine

Solubility: Completely soluble in water
Specific Gravity: 1.15 - 1.17
Boiling Point/Range (°C): 100 (Approx)
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

FRUIT AND VEG SANITISER

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 will result in severe irritation. Corrosive to skin - may cause skin burns.

Ingestion: Swallowing can result in nausea, vomiting, diarrhoea, abdominal pain and chemical burns to the gastrointestinal tract.

Eye contact: A severe eye irritant. Corrosive to eyes: contact can cause corneal burns. Contamination of eyes can result in permanent injury.

Acute toxicity

Inhalation: This material has been classified as not hazardous for acute inhalation exposure. Acute toxicity estimate (based on ingredients): $LC_{50} > 20.0$ mg/L for vapours or $LC_{50} > 5.0$ mg/L for dust and mist.

Skin contact: This material has been classified as not hazardous for acute dermal exposure. Acute toxicity estimate (based on ingredients): $LD_{50} > 2,000$ mg/Kg bw

Ingestion: This material has been classified as not hazardous for acute ingestion exposure. Acute toxicity estimate (based on ingredients): $LD_{50} > 2,000$ mg/Kg bw

Corrosion/Irritancy: Eye: this material has been classified as a Category 1 Hazard (irreversible effects to eyes). Skin: this material has been classified as a Category 1B Hazard (irreversible effects 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 not an aspiration hazard.

Specific target organ toxicity (single exposure): This material has been classified as not a specific hazard to target organs by a single exposure.

Chronic Toxicity

Mutagenicity: This material has been classified as not a mutagen.

Carcinogenicity: This material has been classified as not a carcinogen.

Reproductive toxicity (including via lactation): This material has been classified as not a reproductive toxicant.

Specific target organ toxicity (repeat exposure): This material has been classified as not a specific hazard to target organs by repeat exposure.

12. ECOLOGICAL INFORMATION

Avoid contaminating waterways.

Acute aquatic hazard: This material has been classified as a Category Acute 1 Hazard. Acute toxicity estimate (based on ingredients): ≤ 1 mg/L

Long-term aquatic hazard: This material has been classified as not hazardous for chronic aquatic exposure. 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 $\log K_{ow} < 4$.

Ecotoxicity: No information available.

Persistence and degradability: No information available.

FRUIT AND VEG SANITISER

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.

14. TRANSPORT INFORMATION

ROAD AND RAIL TRANSPORT

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".



UN No: 1791
Dangerous Goods Class: 8
Packing Group: III
Hazchem Code: 2X
Emergency Response Guide No: 37
Limited Quantities: 5 L

Proper Shipping Name: HYPOCHLORITE SOLUTION

Segregation Dangerous Goods: Not to be loaded with explosives (Class 1), dangerous when wet substances (Class 4.3), oxidising agents (Class 5.1), organic peroxides (Class 5.2), radioactive substances (Class 7) or food and food packaging in any quantity. Note 1: Concentrated strong alkalis are incompatible with concentrated strong acids. Note 2: Concentrated strong acids are incompatible with concentrated strong alkalis. Note 3: Acids are incompatible with Dangerous Goods of Class 6 which are cyanides. Exemptions may apply.

MARINE TRANSPORT

Classified as Dangerous Goods by the criteria of the International Maritime Dangerous Goods Code (IMDG Code) for transport by sea. This material is classified as a Marine Pollutant (P) according to the International Maritime Dangerous Goods Code.



UN No: 1791
Dangerous Goods Class: 8
Packing Group: III
Limited Quantities: 5 L
Proper Shipping Name: HYPOCHLORITE SOLUTION

AIR TRANSPORT

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

Classified as Dangerous Goods by the criteria of the International Air Transport Association (IATA) Dangerous Goods

FRUIT AND VEG SANITISER

Regulations for transport by air.



UN No:
Dangerous Goods Class:
Packing Group:
Limited Quantities:
Proper Shipping Name: HYPOCHLORITE SOLUTION

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:

The Standard for the Uniform Scheduling of Medicines and Poisons (SUSMP) established under the Therapeutic Goods Act (Commonwealth): S5. Caution.

16. OTHER INFORMATION

Literature References : Preparation of Safety Data Sheets for Hazardous Chemicals Code of Practice. Standard for the Uniform Scheduling of Medicines and Poisons. Australian Code for the Transport of Dangerous Goods by Road & Rail. Workplace exposure standards, Safe Work Australia. Hazardous Substances/Chemicals Information System, Safe Work Australia. Globally Harmonised System of classification and labelling of chemicals. Raw material suppliers' SDS

Symbio Traffic Light System

Traffic Light	Classified as Dangerous Goods according to the Australian Code for the Transport of Dangerous Goods by Road and Rail (7th edition) (ADG7)	Classified as Hazardous according to the Globally Harmonised System of Classification and labelling of Chemicals (GHS) as adopted by Work, Health and Safety regulations, Australia.	Notes
RED	✓	*	PLUS products that are NOT Classified as Dangerous Goods according to ADG7, but classified as Corrosive to eyes and skin and/or Aspiration Hazard Category 1 and/or Toxic to humans according to the GHS as adopted by Work, Health and Safety regulations, Australia
AMBER	*	✓	EXCLUDING products that are classified as Corrosive to eyes and skin and/or Aspiration Hazard Category 1 and/or Toxic to humans according to the GHS as adopted by Work, Health and Safety regulations, Australia
GREEN	*	*	

The information sourced for the preparation of this document was correct and complete at the time of writing to the best of the writer's knowledge. The document represents the commitment to the company's responsibilities surrounding the supply of this product,

FRUIT AND VEG SANITISER

undertaken in good faith. This document should be taken as a safety guide for the product and its recommended uses but is in no way an absolute authority. Please consult the relevant legislation and regulations governing the use and storage of this type of product.

END OF SAFETY DATA SHEET