

100%

Reference No:

NON-Hazardous, NON-Dangerous Goods

1. MATERIAL AND SUPPLY COMPANY IDENTIFICATION

Product name: FRUIT & VEG SANITISER

Recommended use: Hygienic no rinse food sanitiser for sanitising of fresh fruits and vegetables for direct

consumption.

Supplier:

CBC Cleaning Products Pty Ltd

ABN: 14 134 710 928

Street Address: Unit 11, 2-4 Stout Road, Mt. Druitt NSW 2770.

Telephone: (02) 9832 3338

Email: cbc.cleaning@gmail.com

Emergency Telephone number: 0421 342 131

2. HAZARDS IDENTIFICATION

Based on available information, this material is not classified as hazardous according to criteria of Safe Work Australia GHS 7.

Poison Schedule:

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

Sodium hypochlorite 7681-52-9 0-1 % (w/w) Ingredients determined to be Non-Hazardous Balance

4. FIRST AID MEASURES

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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.

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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: 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.

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.

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Engineering Measures: Natural ventilation should be adequate under normal use conditions.

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

Form: Clear Liquid
Colour: Yellow
Odour: Faint Chlorine

Solubility in water:

Specific Gravity:

Relative Vapour Density (air=1):

Vapour Pressure (20 °C):

Flash Point (°C):

Flammability Limits (%):

M/A

Melting Point/Range (°C):

N/A

Boiling Point/Range (°C): 100% Approximately

pH: 6.8 - 7.5
Evaporation Rate (n-Butyl acetate=1): N/A
% Volatile by Volume: N/A

(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.

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

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Eye contact: May be an eye irritant.

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): LD₅₀ > 2,000 mg/Kg bw

Ingestion: This material has been classified as not hazardous for acute ingestion exposure. Acute toxicity estimate (based on ingredients): LD₅₀ > 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 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 not hazardous for acute aquatic exposure. Acute toxicity estimate (based on ingredients): > 100 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 Kow < 4.

Ecotoxicity: No information available.

Persistence and degradability: No information available.

Bioaccumulative potential: No information available.

Mobility: No information available.

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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

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:

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

16. OTHER INFORMATION

Reason for issue:

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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