

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

1.1. Product identifier

Product name: DISH MAID

Product code: C10

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

Use of substance / mixture: PC35: Washing and cleaning products (including solvent based products).

1.3. Details of the supplier of the safety data sheet

Company name: CleanSource Professional (GB)

Brickfield House

Meadow Street

Swansea

South Wales

SA1 6RZ

UK

Tel: +44 (0) 1792 582000

Fax: +44 (0) 1792 582111

Email: info@clean-source.co.uk

1.4. Emergency telephone number

Emergency tel: NHS Direct 08454647 NHS24 0845242424

Section 2: Hazards identification

2.1. Classification of the substance or mixture

Classification under CLP: Skin Corr. 1A: H314

Most important adverse effects: Causes severe skin burns and eye damage.

2.2. Label elements

Label elements:

Hazard statements: H314: Causes severe skin burns and eye damage.

Signal words: Danger

Hazard pictograms: GHS05: Corrosion



Precautionary statements: P102: Keep out of reach of children.

P260: Do not breathe dust/fumes/gas/mist/vapours/spray.

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P280: Wear protective gloves/protective clothing/eye protection/face protection.

P301+330+331: IF SWALLOWED: rinse mouth. Do NOT induce vomiting.

P303+361+353: IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower.

P332+313: If skin irritation occurs: Get medical attention.

P304+340: IF INHALED: Remove person to fresh air and keep comfortable for breathing.

P305+351+338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P337+313: If eye irritation persists: Get medical attention.

P363: Wash contaminated clothing before reuse.

P405: Store locked up.

2.3. Other hazards

PBT: This product is not identified as a PBT/vPvB substance.

Section 3: Composition/information on ingredients

3.2. Mixtures

Hazardous ingredients:

SODIUM HYDROXIDE

EINECS	CAS	PBT / WEL	CLP Classification	Percent
215-185-5	1310-73-2	-	Skin Corr. 1A: H314	10-30%

Section 4: First aid measures

4.1. Description of first aid measures

Skin contact: Wash immediately with plenty of soap and water. Transfer to hospital if there are burns or symptoms of poisoning.

Eye contact: Bathe the eye with running water for 15 minutes. Transfer to hospital for specialist examination.

Ingestion: Do not induce vomiting. Wash out mouth with water. If conscious, give half a litre of water to drink immediately. Transfer to hospital as soon as possible.

Inhalation: Remove casualty from exposure ensuring one's own safety whilst doing so.

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

Skin contact: Irritation or pain may occur at the site of contact. Progressive ulceration will occur if treatment is not immediate.

Eye contact: There may be irritation and pain. The vision may become blurred. Corneal burns may occur.

Ingestion: There may be soreness and redness of the mouth and throat. There may be difficulty swallowing. Corrosive burns may appear around the lips.

Delayed / immediate effects: Immediate effects can be expected after short-term exposure.

[cont...]

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

Immediate / special treatment: Eye bathing equipment should be available on the premises.

Section 5: Fire-fighting measures

5.1. Extinguishing media

Extinguishing media: Water.

5.2. Special hazards arising from the substance or mixture

Exposure hazards: Corrosive.

5.3. Advice for fire-fighters

Advice for fire-fighters: Wear protective clothing to prevent contact with skin and eyes. Wear self-contained breathing apparatus.

Section 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions: Do not attempt to take action without suitable protective clothing - see section 8 of SDS.
Notify the police and fire brigade immediately. Turn leaking containers leak-side up to prevent the escape of liquid.

6.2. Environmental precautions

Environmental precautions: Do not discharge into drains or rivers. Contain the spillage using bunding.

6.3. Methods and material for containment and cleaning up

Clean-up procedures: Transfer to a suitable container.

6.4. Reference to other sections

Reference to other sections: Refer to section 8 of SDS.

Section 7: Handling and storage

7.1. Precautions for safe handling

Handling requirements: Avoid the formation or spread of mists in the air.

7.2. Conditions for safe storage, including any incompatibilities

Storage conditions: Keep container tightly closed.

Suitable packaging: Polyethylene.

7.3. Specific end use(s)

Specific end use(s): No data available.

Section 8: Exposure controls/personal protection

8.1. Control parameters

[cont...]

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Hazardous ingredients:

SODIUM HYDROXIDE

Workplace exposure limits:

Respirable dust

State	8 hour TWA	15 min. STEL	8 hour TWA	15 min. STEL
UK	-	2 mg/m ³	-	-

DNEL/PNEC Values

DNEL / PNEC No data available.

8.2. Exposure controls

Hand protection: Gloves (alkali-resistant). Impermeable gloves.

Eye protection: Safety glasses with side-shields.

Skin protection: Protective clothing. Alkali resistant protective clothing.

Section 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

State: Liquid

Colour: Yellow

Odour: Characteristic odour

Evaporation rate: Moderate

Oxidising: Non-oxidising (by EC criteria)

Solubility in water: Soluble

Viscosity: Non-viscous

Boiling point/range°C: 100

Melting point/range°C: 0

Flammability limits %: lower: Not applicable.

upper: Not applicable.

Flash point°C: Not applicable.

Part.coeff. n-octanol/water: Not applicable.

Autoflammability°C: Not applicable.

Vapour pressure: Not applicable.

Relative density: 1.158

pH: 13.5

VOC g/l: 0

9.2. Other information

Other information: No data available.

Section 10: Stability and reactivity

10.1. Reactivity

Reactivity: Stable under recommended transport or storage conditions.

10.2. Chemical stability

Chemical stability: Stable under normal conditions.

[cont...]

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10.3. Possibility of hazardous reactions

Hazardous reactions: Hazardous reactions will not occur under normal transport or storage conditions.

10.4. Conditions to avoid

10.5. Incompatible materials

Materials to avoid: Aluminium. Zinc.

10.6. Hazardous decomposition products

Haz. decomp. products: In combustion emits toxic fumes of carbon dioxide / carbon monoxide. In combustion emits toxic fumes of nitrogen oxides.

Section 11: Toxicological information

11.1. Information on toxicological effects

Hazardous ingredients:

SODIUM HYDROXIDE

IPR	MUS	LD50	40	mg/kg
ORL	RBT	LDLO	500	mg/kg

Relevant hazards for substance:

Hazard	Route	Basis
Skin corrosion/irritation	DRM	Hazardous: calculated
Serious eye damage/irritation	OPT	Hazardous: calculated

Symptoms / routes of exposure

Skin contact: Irritation or pain may occur at the site of contact. Progressive ulceration will occur if treatment is not immediate.

Eye contact: There may be irritation and pain. The vision may become blurred. Corneal burns may occur.

Ingestion: There may be soreness and redness of the mouth and throat. There may be difficulty swallowing. Corrosive burns may appear around the lips.

Delayed / immediate effects: Immediate effects can be expected after short-term exposure.

Section 12: Ecological information

12.1. Toxicity

Ecotoxicity values: No data available.

12.2. Persistence and degradability

Persistence and degradability: Biodegradable. The surfactants contained in this preparation comply with the biodegradability criteria as laid down in regulation (EC) No.648/2004 on detergents.

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12.3. Bioaccumulative potential

Bioaccumulative potential: No bioaccumulation potential.

12.4. Mobility in soil

Mobility: Soluble in water.

12.5. Results of PBT and vPvB assessment

PBT identification: This product is not identified as a PBT/vPvB substance.

12.6. Other adverse effects

Section 13: Disposal considerations

13.1. Waste treatment methods

Disposal of packaging: Dispose of as normal industrial waste.

NB: The user's attention is drawn to the possible existence of regional or national regulations regarding disposal.

Section 14: Transport information

14.1. UN number

UN number: UN1760

14.2. UN proper shipping name

Shipping name: CORROSIVE LIQUID, N.O.S.
(SODIUM HYDROXIDE (12%))

14.3. Transport hazard class(es)

Transport class: 8

14.4. Packing group

Packing group: II

14.5. Environmental hazards

Environmentally hazardous: No

Marine pollutant: No

14.6. Special precautions for user

Special precautions: No special precautions.

Tunnel code: E

Transport category: 2

Section 15: Regulatory information

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

15.2. Chemical Safety Assessment

Chemical safety assessment: A chemical safety assessment has not been carried out for the substance or the mixture by the supplier.

[cont...]

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Section 16: Other information

Other information

Other information: This safety data sheet is prepared in accordance with Commission Regulation (EU) No 453/2010.

Phrases used in s.2 and s.3: H314: Causes severe skin burns and eye damage.

Legal disclaimer: The above information is believed to be correct but does not purport to be all inclusive and shall be used only as a guide. This company shall not be held liable for any damage resulting from handling or from contact with the above product.