

SAFELY HANDLE CHEMICALS

SAFE HANDLING OF CHEMICALS MEANS:

1. When a chemical product is received into the restaurant make sure that the label has:
 - hazard symbol(s)
 - reference to MSDS *
 - precautionary and first aid measures
 - product and supplier identifier
 - risk phrase(s)
2. Do not use chemicals that you are unfamiliar with. If they do not have a correct label, then do not use them.
3. Always store chemicals away from food.
4. Always cover and label the chemicals.
5. Know how to correctly use chemical products before using them.
6. When handling chemicals, wear personal protective equipment (for example, goggles, gloves and respirator) as recommended by supplier.
7. Always mix chemicals in a well ventilated area.
8. When transferring cleaning agents from the original containers make sure that the new containers are labelled with the product name, safety precautions and the MSDS whereabouts in case of an accident.
9. If you run out of labels make your own by referring to a Material Safety Data Sheet (MSDS) for the necessary information.
10. Always check that the CO2 tanks are chained and secure.