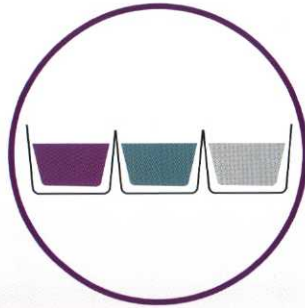


Chemical Mixing and SDS

SFSPac® pre-measures product for you – ALWAYS use just one Pac® brand pouch per bottle, bucket or sink.



Definition-

Proper mixing of chemicals is important to maintain clean and safe kitchens. It is essential that employees who are exposed to chemicals understand the requirements as set forth by the Occupational Health and Safety Act (OSHA) and the Hazard Communication Standard. Sweeping changes were made to the Standard in 2012. Product labels and MSDS are going to look different and must be in place by June 1, 2015. One of the most obvious changes concerns the term “MSDS” or Material Safety Data Sheets (MSDS). They are now called Safety Data Sheets (SDS).

Information-

SDS’ are part of your Written Hazard Communication Program along with a list of all of the hazardous chemicals in your kitchen. The required training will provide you with detailed information about each product so you understand how to safely work with them.

Process for Chemical Mixing and SDS-

1. Always use properly labeled, OSHA compliant bottles.
2. Know how to **Protect, Prevent and Respond** before using any chemical. The information is located in Section 2 of the SDS and on the OSHA compliant product and bottle label.
3. **Know your Pictograms.** If they appear on the labels for products in your kitchen, know what they mean.
4. PPE (personal protective equipment) information is located on each SDS in Section 8.
5. Never mix two or more chemicals together.
6. Always wash your hands after mixing and using chemicals.
7. Know the exact location of the SDS for ALL chemicals in your kitchen. If an accident takes place, provide the SDS to medical staff.
8. Follow directions for each product and the **Rule of One** when mixing SFSPac products.

You Should Know

1. What are MSDS now called?
2. Where can you find PPE information?
3. Where are the SDS located in your kitchen?

This Education Module meets USDA Professional Standards Code 2620.