

# Grill and Fat Fryer Cleaner

## SECTION 1. IDENTIFICATION

**Product Identifier** Grill and Fat Fryer Cleaner  
**Other Means of Identification** 700-GFFC  
**Other Identification** Bulk  
**Recommended Use** Degreaser powder for grill and burnt gray.  
**Manufacturer/Supplier Identifier** The Cleaning House, 973 Barton St. E., Hamilton, Ontario, L2L 3C4, Shannon Morgan, (905) 547-2636  
**Emergency Phone No.** Poison Control: In Ontario, 1-800 268-9017  
 Poison Control: In Toronto, 416 813-5900  
**SDS No.** 0721

## SECTION 2. HAZARD IDENTIFICATION

### Classification

Corrosive to metals - Category 1; Skin corrosion - Category 1C; Serious eye damage - Category 1

### Label Elements



Signal Word:  
 Danger

### Hazard Statement(s):

H290 May be corrosive to metals.  
 H302 Harmful if swallowed.  
 H315 Causes skin irritation.  
 H320 Causes eye irritation.  
 H318 Causes serious eye damage.  
 P234 Keep only in original packaging.  
 P260 Do not breathe dusts or mists.  
 P264 Wash hands thoroughly after handling.  
 P280 Wear protective gloves, eye protection.  
 P301 + P330 + P331 IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.  
 P305 + P351 + P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.  
 P312 Call a POISON CENTRE or doctor if you feel unwell.

## SECTION 3. COMPOSITION/INFORMATION ON INGREDIENTS

Mixture:

Chemical Name	CAS No.	%	Other Identifiers

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Sodium Metasilicate	6834-92-0	40-70	
Sodium hydroxide	1310-73-2	10-30	
Sodium carbonate	497-19-8	10-30	

## SECTION 4. FIRST-AID MEASURES

### First-aid Measures

#### Inhalation

Remove source of exposure or move to fresh air. Get medical advice or attention if you feel unwell or are concerned.

#### Skin Contact

Wash gently and thoroughly with lukewarm, gently flowing water and mild soap for 5 minutes.

#### Eye Contact

Wash thoroughly with soft, clean water for 15 minutes holding the eyelids open. If there is any pain, redness or visual impairment, consult an ophthalmologist.

#### Ingestion

Rinse mouth with water. Do not induce vomiting. Get medical advice or attention if you feel unwell or are concerned.

## SECTION 5. FIRE-FIGHTING MEASURES

### Extinguishing Media

#### Suitable Extinguishing Media

Not combustible. Use extinguishing agent suitable for surrounding fire.

### Specific Hazards Arising from the Product

Does not burn. Non flammable.

## SECTION 6. ACCIDENTAL RELEASE MEASURES

### Personal Precautions, Protective Equipment, and Emergency Procedures

Consult the safety measures listed under headings 7 and 8.

For non first aid worker

Avoid any contact with the skin and eyes.

For first aid worker

First aid workers will be equipped with suitable personal protective equipment (See section 8).

### Environmental Precautions

Prevent any material from entering drains or waterways.

If the product contaminates waterways, rivers or drains, alert the relevant authorities in accordance with statutory procedures

Use drums to dispose of collected waste in compliance with current regulations (see section 13).

## SECTION 7. HANDLING AND STORAGE

### Precautions for Safe Handling

Handling: Wash thoroughly after handling. Remove contaminated clothing and wash before reuse. Do not get in eyes, on skin, or on clothing. Keep container tightly closed. Avoid ingestion and inhalation.

### Conditions for Safe Storage

Keep out of reach of children.

Storage:

Store in a tightly closed container. Store in a cool, dry, well-ventilated area away from incompatible substances. Keep away from flammable liquids.

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## SECTION 8. EXPOSURE CONTROLS/PERSONAL PROTECTION

### Control Parameters

Chemical Name	ACGIH TLV®		OSHA PEL		AIHA WEEL	
	TWA	STEL	TWA	Ceiling	8-hr TWA	TWA
Sodium hydroxide	2 mg/m <sup>3</sup>		2 mg/m <sup>3</sup>			
Sodium carbonate			15 mg/m <sup>3</sup>			

Avoid contact with eyes.

Avoid skin contact.

## SECTION 9. PHYSICAL AND CHEMICAL PROPERTIES

### Basic Physical and Chemical Properties

<b>Appearance</b>	Light yellow powder.
<b>pH</b>	12.8 - 13.2
<b>Melting Point/Freezing Point</b>	Not applicable (freezing)
<b>Initial Boiling Point/Range</b>	Not applicable
<b>Evaporation Rate</b>	Not applicable
<b>Vapour Pressure</b>	Not applicable
<b>Vapour Density (air = 1)</b>	Not applicable
<b>Solubility</b>	Moderately soluble (1-10%) in water

## SECTION 10. STABILITY AND REACTIVITY

### Chemical Stability

Normally stable.

### Conditions to Avoid

Avoid concentrated acids as heat is generated. Avoid aluminum, tin, galvanized zinc, brass, and bronze as flammable hydrogen gas is formed. Keep away from organic halogen compounds, especially trichloroethylene. Avoid reducing agents and oxidizers. Do not mix with chlorine bleach. Hazardous polymerization will not occur.

### Incompatible Materials

Water - slow hydrolysis produces corrosive acid. Avoid contact with aluminum and its alloys. Avoid strong alkali such as sodium hydroxide & oxidizing agents.

### Hazardous Decomposition Products

Hydrogen chloride and very small amounts of phosgene and chlorine.

## SECTION 11. TOXICOLOGICAL INFORMATION

Route of entry: Skin contact, eye contact, inhalation, and ingestion.

### Acute Toxicity

Chemical Name	LC50	LD50 (oral)	LD50 (dermal)
Sodium Metasilicate		1500-3200 mg/kg	
Sodium hydroxide		300-500 mg/kg (rat)	1385 mg/kg (rabbit)
Sodium carbonate	2.3 mg/L (rat) (2-hour exposure)	4.90 mg/kg (rat)	

### Skin Corrosion/Irritation

Brief exposure to skin may be corrosive causing severe burns.

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**Serious Eye Damage/Irritation**

May cause severe irritation with corneal injury and result in permanent impairment of vision, even blindness. Dusts may irritate eyes.

**STOT (Specific Target Organ Toxicity) - Single Exposure****Inhalation**

Dusts and mists may cause irritation of mucous membranes, coughing.

**Ingestion**

Extremely corrosive to mouth and throat. Swallowing causes severe and rapid burning of the mouth, throat, and digestive tract accompanied by pain, vomiting and collapse. Some effects may be delayed.

**STOT (Specific Target Organ Toxicity) - Repeated Exposure**

Not determined.

**Carcinogenicity**

Not determined.

**SECTION 12. ECOLOGICAL INFORMATION****Ecotoxicity**

Carcinogenicity: None.

Teratogenicity: Not determined.

Reproductive toxicity: Not determined.

Mutagenicity: Not determined.

Synergistic products : Not determined.

**Acute Aquatic Toxicity**

Chemical Name	LC50 Fish	EC50 Crustacea	ErC50 Aquatic Plants	ErC50 Algae
Sodium Metasilicate	247 mg/L (Daphnia magna (water flea); 96-hour)			
Sodium carbonate	265-565 mg/L (Daphnia magna (water flea); 96-hour)	265 mg/L (Daphnia magna (water flea); 48-hour)		

**Persistence and Degradability**

Not determined.

**Bioaccumulative Potential**

Not determined.

**Mobility in Soil**

Not determined.

**SECTION 13. DISPOSAL CONSIDERATIONS****Disposal Methods**

Waste treatment methods:

Do not pour into drains or waterways.

Waste:

Waste management is carried out without endangering human health, without harming the environment and, in particular without risk to water, air, soil, plants or animals.

Recycle or dispose of waste in compliance with current legislation, preferably via a certified collector or company.

Do not contaminate the ground or water with waste, do not dispose of waste into the environment.

Soiled packaging :

Empty container completely. Keep label(s) on container.

Give to a certified disposal contractor.

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## SECTION 14. TRANSPORT INFORMATION

Regulation	UN No.	Proper Shipping Name	Transport Hazard Class(es)	Packing Group
Canadian TDG	3262	corrosive solid (Sodium hydroxide)	8	III
IATA (Air)	3262	corrosive solid (Sodium hydroxide)	8	III
US DOT	3262	corrosive solid (Sodium hydroxide)	8	III

**Special Precautions** Not applicable

**Transport in Bulk According to Annex II of MARPOL 73/78 and the IBC Code**

Not applicable

## SECTION 15. REGULATORY INFORMATION

### Safety, Health and Environmental Regulations

#### Canada

##### Domestic Substances List (DSL) / Non-Domestic Substances List (NDSL)

WHMIS classification..... this is a controlled product.

CPR compliance..... this product has been classified in accordance with the hazard.

Criteria of the CPR and the MSDS contain all the information.

Required by the CPR.

##### CEPA - National Pollutant Release Inventory (NPRI)

WHMIS Classification: D1B, E

This product has been classified in accordance with the hazard criteria of the controlled Products Regulations (CPR) and the MSDS contains all the information required by the CPR.

## SECTION 16. OTHER INFORMATION

**SDS Prepared By** technical service

**Date of Preparation** December 28, 2017

**Date of Last Revision** December 28, 2017

**Key to Abbreviations** OSHA = US Occupational Safety and Health Administration  
NTP = National Toxicology Program  
NIOSH = National Institute for Occupational Safety and Health

**References** Registry of Toxic Effects of Chemical Substances (RTECS®) database. Dassault Systèmes/BIOVIA ("BIOVIA"). Available from Canadian Centre for Occupational Health and Safety (CCOHS). NIOSH Pocket Guide database. National Institute for Occupational Safety and Health. Available from Canadian Centre for Occupational Health and Safety (CCOHS). HSDB® database. US National Library of Medicine. Available from Canadian Centre for Occupational Health and Safety (CCOHS). CHEMINFO database. Canadian Centre for Occupational Health and Safety (CCOHS).

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