

Culinary Arts Lab

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Five common chemicals

1. *Carbon Monoxide - Odorless, colorless gas. Produced anytime by fossil fuels.*
2. *Ammonia - An organic compound of nitrogen and hydrogen.*
3. *Sodium Hypochlorite - A solution made from reacting Chlorine with a sodium hydroxide solution.*
4. *Chlorine - A chemical element with the symbol Cl and atomic number 17.*
5. *Sulfuric Acid - A mineral acid consisting of one Sulfur, four Oxygen, and two Hydrogen atoms.*

The Safety Data Sheets

The S.D.S are detailed informational document prepared by the manufacturer or importer of a hazardous chemical.

The MSDS lists the Hazardous ingredients of a product, its physical and chemical characteristics [ex. Flammability, explosive properties], its effect on human health, the chemicals with which it can adversely react, and much more. Food services need to know about them to protect themselves from hazardous chemical exposures and to work safely with chemical products.

The SDS includes things like; the physical, health, and environmental health hazards; protective measures; and safety precautions for handling, storing, and transporting the chemical.

Restaurants would need more than twenty depending on how many chemicals are in the Restaurant itself.

MATERIAL SAFETY DATA

SECTION 4 - FIRST AID

act: Flush with large amounts of water for at least 15 minutes. Do not
act: Wash affected area gently with soap and water. Skin cream or
act: Do not induce vomiting; drink plenty of water.
act: Remove affected person to clean fresh air.
act: **If any of the symptoms persist, seek medical attention immediately.

SECTION 5 - FIRE FIGHTING MEASURES

act: Non-combustible
ing media: Use extinguishing media appropriate to the surrounding fire.
hazards: None
ing equipment: Wear full bunker gear including positive pressure self-contained breathing apparatus.

SECTION 6 - ACCIDENTAL RELEASE MEASURES

cedures: Avoid creating airborne dust. Follow routine housekeeping procedures using filtered equipment. If sweeping is necessary, use a dust suppressant on containers. Do not use compressed air for clean-up. Personnel should wear an approved respirator. Avoid clean-up procedures that could result in exposure.

SECTION 7 - HANDLING AND STORAGE

Limit use of power tools unless in conjunction with local exhaust ventilation. Frequently clean the work area with HEPA filtered vacuum or HEPA filtered air to prevent accumulation of debris. Do not use compressed air for clean-up.
This product is stable under all conditions of storage. Store in a cool, dry place.

Examples of SDS

pt. 1

