

# Diner-bac

## Safety Data Sheet



According to ISO 11014

Original Prep Date: 03-04-1997

Last Revision Date: 25-10-2021

### Section 1: Chemical product and company identification

**Trade name:** Diner-bac

**Product details:** Disinfectant Cleaner

**Manufacturer:** Industroclean (Pty) Ltd  
Corner Picaroon & Raft Street  
Laserpark  
Honeydew  
2040

**Emergency Telephone Number:** 27 11 801 4600

#### Recommended Uses:

Detergent-disinfectant cleaner for manual use based on quaternary ammonium compounds and detergent components. For cleaning and disinfection of all hard, non-porous water-resistant surfaces and equipment in food preparation areas such as utensils, kitchenware etc, in abattoirs, dairies, farms, kitchens, schools, restaurants, institutes. Suitable for use in the food processing industry.

#### Restrictions:

Do not mix with detergents. In the food sector, do not use on absorbent materials. The efficacy of the disinfectant could be compromised if surfaces are soiled.

### Section 2: Hazards Identification

**Classification of the substance or mixture:** Acute Toxicity Category 5

**Signal word:** Warning

#### Hazard Statements

H303 – May be harmful if swallowed

H313 – May be harmful in contact with skin

H333 – May be harmful if inhaled

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### Section 3: Composition / Information on Ingredients

**Description:** Mixture

**Hazardous components:** None

### Section 4: First Aid Measures

**Inhalation:** P340: Remove to fresh air and keep at rest in a position comfortable for breathing. P304+340: Call a poison centre or doctor/physician if you feel unwell.

**Skin contact:** P362: Take off contaminated clothing and wash before re-use. P350: Gently wash with plenty of soap and water. P312: Call a poison centre or doctor/physician if you feel unwell.

**Eye contact:** P305+P351+P338: If in eyes, rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P313: Get medical advice/attention.

**Ingestion:** P331: Do not induce vomiting. P312: Call a poison centre or doctor/physician if you feel unwell.

### Section 5: Fire-fighting measures

**Suitable extinguishing agents:** Water spray jet, extinguishing powder, CO<sub>2</sub>, foam.

**Unsuitable extinguishing agents:** None

**Advice for fire-fighters:** Wear self-contained breathing apparatus.

### Section 6: Accidental Release Measures

**Personal precautions, protective equipment and emergency procedures:** Particular danger of slipping on leaked/spilled product. Wear protective clothing (See section 8). Keep unprotected persons away. When selecting the protective suit, attention has to be paid to the complete and safe protection of skin and mucous membranes. Impermeable protective clothes, protective boots must be made of neoprene, complete face protection and nitrile-rubber gloves with long tops should be worn.

**Environmental precautions:** As the undiluted product is hazardous for the aquatic environment, it must be prevented from reaching surface water. Prevent from spreading (e.g. by enclosing with a ring of chemical absorbent). Inform authorities in case of contamination of water or sewage system.

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**Methods and material for containment and cleaning up:** Collect large amounts in suitable container. Cover the rest with absorbent, mix intensively and collect mechanically.



### Section 7: Handling and Storage

**Precautions for safe handling:** Provide good room ventilation or local exhaust ventilation at the workplace.

**Requirements to be met by storerooms and containers:** Ensure sufficient ventilation. Store only in the original container. Protect from sunlight and do not expose to temperatures exceeding 30°C.

### Section 8: Exposure controls and personal protection

**Components with critical values that require monitoring in the workplace:** None

P280: Wear nitrile rubber gloves/protective clothing and eye protection

P285: In case of inadequate ventilation, wear respiratory protection such as a dust mask FFP1



### Section 9: Physical and Chemical Properties

Description	Result
Appearance	Liquid
Colour	Fluorescent Yellow
Odour	Characteristic
Melting / Freezing range	Not determined
Boiling point / Boiling range	> 100°C
Flash point	Not applicable
Self-inflammability	Not applicable
Danger of explosion	Not applicable
Density at 20°C	1.025 g/cm <sup>3</sup>
Miscibility with water	Completely miscible
pH value concentrate at 20°C	12.5 ± 0.5

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### Section 10: Stability and Reactivity

**Chemical Stability:** No decomposition up to the boiling point. Under recommended storage conditions, this product is stable for up to 2 years.

**Reactions:** Formation of solvent vapours when heated.

**Incompatible Materials:** Do not mix with detergents. The efficacy of the disinfectant could be compromised if surfaces are soiled.

### Section 11: Toxicological Information

**Acute Toxicity:** Hazard Category 5

**Germ cell mutagenicity:** Based on available data, the classification criteria are not met.

**Carcinogenicity:** Based on available data, the classification criteria are not met.

**Reproductive toxicity:** Based on available data, the classification criteria are not met.

### Section 12: Ecological Information

Environmental exposure of the product will vary depending on solution strength, application method and rate. The degree of dilution and dispersion and meteorological conditions as well as subsequent biodegrading of surfactants will affect exposure concentration and duration.

Quantitative Activity Relationships for aquatic toxicity and log  $K_{ow}$  for predicting readily biodegradation are not yet sufficiently accurate to predict rapid degradation.

### Section 13: Disposal Considerations

Taking into consideration the hazardous components and the dilution of this product at the strongest recommended dosage, this product can be safely disposed according to the local municipal, provincial or national regulations. Dispose of packaging in an approved receptacle or incinerator.

### Section 14: Transport Information

- Packaging Group: III
- UN Number: 1903
- Proper Shipping name: Disinfectant, Liquid, Corrosive N.O.S
- Class of division: 8

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### Section 15: Regulatory Information

- Disinfectant Cleaner approved for bactericidal claims – NRCS Registration: NRCS/8054/212563/555
- OHS Act Amendment Act 181 of 1993
- Regulations for Hazardous Chemical Agents, 2021
- National Environmental Management Act as Amended and Regulations
- Relevant South African National Standards
- Duty to Care
- Metropolitan Municipal Services By-Laws
- Globally Harmonized System
- Department of Employment & Labour (Competent Authority for SDS's in SA)

### Section 16: Other Information

Information given herein is offered in good faith as accurate, but without guarantee. Conditions of use and suitability of the product for particular uses are beyond our control; all risks pertaining to the use of the product are therefore assumed by the user and we expressly disclaim all warranties of every kind and nature, including warranties of merchantability and fitness for a particular purpose in respect to the use of suitability of the product. Appropriate warning and safe handling procedures should be provided to handlers and users.

Data sheet prepared by: SHEQ Manager