

Diner-tap

Safety Data Sheet



According to ISO 11014

Original Prep Date: 05-11-1997

Last Revision Date: 20-04-2021

Section 1: Chemical product and company identification

Trade name: **Diner-tap**

Product details: Manual Dishwashing Detergent

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

Emergency Telephone Number: 27 11 801 4600

Recommended Uses:

Very efficient high foaming detergent for manual dishwashing and for cleaning kitchen appliances. Gives the dishes a beautiful gloss. Very friendly to skin and materials. For the manual cleaning of dishes (wash-up) and kitchen appliances. Also suitable as an all-purpose cleaner for all washable surfaces in kitchens and restaurants and for window cleaning. Suitable for use in the food processing industry.

Restrictions:

Not suitable for automatic dishwashers (foam forming).

Section 2: Hazards Identification

Classification of the substance or mixture: Not classified as Acutely Toxic

Signal word: None

Hazard Statements: None

Section 3: Composition / Information on Ingredients

Description: Mixture

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Hazardous components

CAS No	Chemical Name	% Conc
1310-73-2	Sodium Hydroxide	<1%

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: P350: Gently wash with plenty of water.

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, CO₂, 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.

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

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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 50°C.

Section 8: Exposure controls and personal protection

Components with critical values that require monitoring in the workplace

CAS No	Chemical Name	% Conc	OEL-STEL/C
1310-73-2	Sodium Hydroxide	<1%	4 mg/m ³

Section 9: Physical and Chemical Properties

Description	Result
Appearance	Liquid
Colour	Green
Odour	Soap
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 ³
Miscibility with water	Completely miscible
pH value concentrate at 20°C	8.0 ± 0.5

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 3 years.

Reactions: No dangerous reactions known.

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Incompatible Materials: None.



Section 11: Toxicological Information

Acute Toxicity: Not classified as acutely toxic

Component	Acute Toxicity
Sodium Hydroxide	LD 500 mg/kg

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

- Not required for identification and classification of dangerous goods for transport by rail and road modes

Section 15: Regulatory Information

- OHS Act 181 of 1993
- Regulations for Hazardous Chemical Agents, 2021
- National Environmental Management Act as Amended and Regulations

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- 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