



Essential Chemical Safety & Hygiene Training 2020

Chartered Institute of
Environmental Health



Assured

Introduction



What does this training cover?

- Knowledge of working with cleaning chemicals
- Forms part of induction training
- Forms part of on-going job training
- Suitable for both supervisors and product users

Training should take approx. 1 hour.

Introduction



- Can cleaning products be dangerous?
- Legislation
- What am I using?
- Safe Handling
- Personal Protective Equipment
- Accident

Accidents through work



- **144** workers were killed at work
- **71,000** workers had a very serious injury at work
- **551,000** other injuries to an employee which resulted in 3 or more days absent from work

Of the above

- **235 serious injuries reported were due to chemicals**
- **1,000** which resulted in 3 or more days absent from work due to chemicals

Official HSE statistics relating to 2017 /18

Are Cleaning Products Dangerous ?



National Medical Slide Bank, London



Chemicals can cause very serious injury if used incorrectly

Legislation



COSHH (Control of Substances Hazardous to Health)

- COSHH is a useful tool of good management which sets eight basic measures that employers, and sometimes employees, must take.
- The simple step-by-step approach assesses risks, implements any measures needed to control exposure and establish good working practices.
- The Safety Data sheets will help employers carry out COSHH assessments

What Am I Using ? - Label Information

The front and back label contains important information on product use, dilution and application.



DESTAINING POWDER

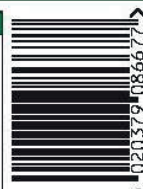
DIRECTIONS FOR USE

For the safe removal of drain stains on urms, toilets, ovens and cups.

DILUTION:
Stain Removal: Use at a rate of 100g (1 scoop) of powder for every 5 litres of hot water. Ensure that all powder has dissolved before using.
Tea Urn Cleaning: Use at a rate of 200 (or 300g) of powder per 5 litres of hot water. Ensure that all powder has been dissolved.


APPLICATION:
Stain Removal: For light staining, soak items for 15 (or 30 minutes). For heavily stained items, overnight soaking may be required. Ensure that all items are rinsed thoroughly before re-use.
Tea Urn Cleaning: Leave the solution in the urn for approximately 2 hours before fully draining. Ensure that the urn has been fully rinsed and dried before re-use.

WARNING: Before using any chemicals always read the HEALTH & SAFETY instructions in full. IF INHALED: Remove person to fresh air and keep calm/ask for assistance. Dispose of contents/container in a licensed hazardous-waste disposal contractor or collection site. **KEEP OUT OF THE REACH OF CHILDREN AND PETS.**



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2012

STORAGE	Clean Pro Plus Destaining Powder contains amongst other ingredients:	
Store in original container. Keep container tightly closed.	15% or over or less than 30%	Phosphates
Produced in the EU.	5% or over or less than 15%	Oxygen Based Bleaching Agents
	Less than 5%	Non-Ionic Surfactants



CLEAN PRO PLUS DESTAINING POWDER CONTAINS DISODIUM METASILICATE

DANGER

- May be corrosive to metals.
- Causes severe skin burns and eye damage.
- Keep only in original container.
- Wear protective clothing, gloves, eye and face protection.
- IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.
- IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower.
- IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
- Get medical advice/attention.

ADVICE LINE
0845 602 6002

Clean Pro, Watlington Road, Watlington,
Oxfordshire, NN6 1LT, UK.

5kg

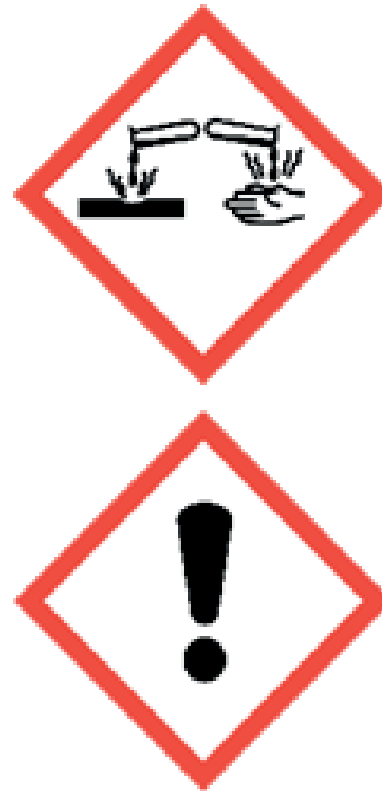
DESTP-5/HQ/L003

What Am I Using ? - Hazard



Some products may be labelled with red and black diamond pictograms.

These denote the “hazard” of the product you are using.

The information can also be found within the Safety Data Sheet for the product and will form part of the information you need to complete your COSHH risk assessment within your business.




What Am I Using ? - Hazard

Symbol	• Some Examples
Not Classified No symbol	<ul style="list-style-type: none">• Hand Soap• Kitchen Cleaner (Ready to use)• Glass Cleaner (Ready to use)
	<ul style="list-style-type: none">• Manual Glasswash Liquid• Detergent Disinfectant• Urinal Channel Blocks
	<ul style="list-style-type: none">• Heavy Duty Cleaner Degreaser• Beerline Cleaners• Automatic Dishwasher Detergent

What Am I Using ? - Other Information

Revision date: 14/05/2019

 **CleanPro+**
Professional Hygiene Systems

SAFETY DATA SHEET
CPP H41 KITCHEN CLEANER

According to Regulation (EC) No. 1272/2008 on Classification, Labelling and Packaging of Substances and Mixtures.

SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product Identifier

Product name CPP H41 KITCHEN CLEANER
Product number CPPH41

1.2. Relevant identified uses of the substance or mixture and uses advised against

Identified uses Detergent. For professional use only.
Uses advised against Not for direct contact with Food or Beverage stuffs. Not for oral consumption.

1.3. Details of the supplier of the safety data sheet

Supplier Booker
Equity House, Irthlingborough Road
Wellingborough
Northants. NN8 1LT
01933 371000

Manufacturer Holchem Laboratories Limited
Gateway House, Pilsworth Road,
Pilsworth Industrial Estate,
Bury, Lancashire (UK)
BL9 8RD
+44 (0) 1706 222288
+44 (0) 1706 221550
info@holchem.co.uk

1.4. Emergency telephone number

Emergency telephone Out of Office Hours Emergency Information:- For accidents and spillages involving this product that pose a threat to the environment, or human health, or require immediate first aid advice please call:- 0870 190 6777. NOTE: This number will not provide technical details of the product, or deal with other general enquiries regarding application and use of the product. This product is registered with the NPIS. UK Environment Agency 24hour Advisory Service 0800 807060.

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification (EC 1272/2008) Not Classified

Physical hazards Not Classified
Health hazards Skin Irrit. 2 - H315 Eye Dam. 1 - H318
Environmental hazards Aquatic Acute 1 - H400 Aquatic Chronic 2 - H411


2.2. Label elements

1/14


The Safety Data Sheets provide important information about the chemicals you use, and are to be taken to hospital with a patient in case of an accident with a particular chemical.

The Safety Data Sheets are also used for COSHH assessments

Safe Handling - Work Instructions




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Bar & Cellar




Wear protective equipment as recommended on the label for each product




Key Products




AUTOMATIC GLASSWASHER DETERGENT
Cleans a sparkling, smear-free finish in glass washing machines. Suitable for use in hard or soft water.




AUTOMATIC GLASSWASHER RINSE AID
For use in automatic and semi-automatic glasswashing equipment. Provides a sparkling, spot-free finish and is suitable for use in hard or soft water.




MANUAL GLASSWASH LIQUID
For hand washing glasses, tankards and optics. Suitable for use in hard or soft water.




BEERLINE CLEANER
Effectively cleans beer dispensing equipment. Aids the removal of yeasts and biofilm without affecting the 'beer head'. Suitable for use in hard or soft water.




PURPLE BEERLINE CLEANER
Effectively cleans beer dispensing equipment. Aids the removal of yeasts and biofilm without affecting the 'beer head'. Suitable for use in hard or soft water.



GLASS RENOVATOR
Removes honey and lipstick residues, restoring sparkle to 'top' glassware.


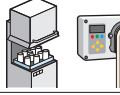

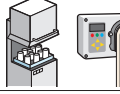



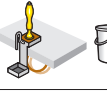

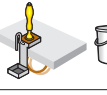

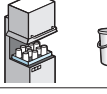


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Professional Hygiene Systems



Wear protective equipment as recommended on the label for each product

Bar & Cellar

PRODUCT	METHOD OF USE	DILUTION
 <p>Automatic Glasswasher Detergent</p>		Dispensed Automatically
 <p>Automatic Glasswasher Rinse Aid</p>		Dispensed Automatically
 <p>Manual Glasswash Liquid</p>		20 - 40ml per 10 litres of hot water
 <p>Beerline Cleaner</p>		50 - 75ml per 5 litres of cold water
 <p>Purple Beerline Cleaner</p>		50 - 75ml per 5 litres of cold water
 <p>Glass Renovator</p>		5 litre Bucket Dishwasher: 3 scoops 1 scoop

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The Wall Charts provided in the manual are bespoke to your particular type of establishment and provide details of when and how to clean surfaces and equipment

Safe Handling - Work Instructions

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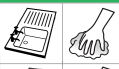


Slicers Daily 5

Personal Protective Equipment (PPE)

The following PPE is recommended to be worn during the dispensing of chemicals and changing of any chemical containers.

The following PPE is recommended to be worn during cleaning.

Important
Only authorised or correctly supervised persons may clean machinery.
Persons under the age of 18 must not handle or operate machinery.
Beware of sharp blades.
If an item needs to be cleaned during the day on an "as required", please refer to the Cleaning Method Guidance, 1 Stage Cleaning document.

Clean Pro+ Product	Dosing	Application
* Kitchen Cleaner	60 - 120 ml per 5 litres of water	
Concentrated Washing Up Liquid with Antibacterial Agent	20 - 40 ml per 10 litres of water	
* Detergent Disinfectant	30 ml per trigger spray	

Cleaning Method

- 1 Isolate from electrical supply.
- 2 Strip machine as necessary. Take care with sharp blades.
- 3 Place stripped parts into utensil wash sink with either Kitchen Cleaner solution or Washing Up Liquid solution.
- 4 Scrub parts as necessary.
- 5 Rinse with clean water.
- 6 Wipe over main body of slicer with Kitchen Cleaner solution and a designated cloth.
- 7 Spray all cleaned surfaces with a fine mist of Detergent Disinfectant or Fast Acting Antibacterial Cleaner & Disinfectant solution.
- 8 Allow the disinfectant to remain in contact with the surfaces for the minimum contact time indicated on the label. The food contact parts of the slicer should be rinsed with clean water and dried before use.
- 9 Reassemble machine.

* These products are also available as a 1 litre concentrate and a 1 litre ready to use.

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The Cleaning Method Cards provided in the manual are also bespoke to your particular type of establishment and provide more detailed instructions on how to clean a particular item and what chemicals to use.

These cards also contain advice on what Personnel Protective equipment to wear

How to use the Hygiene Manual



The Hygiene Manual is broken down into different sections covering

- Wallcharts
- Cleaning Method Cards
- Record Cards
- Training

These easy to use sections explain how to clean effectively, which is vital for safe food premises

This manual provides the information you need to know about why, how and when to clean

How to Comply with Legislation



Within the framework of the Safer Food Better Business system, a food business is expected to:

- Have a documented cleaning system
- Keep records of cleaning
- Train their staff

This hygiene manual helps you to achieve this by providing:

- Written cleaning methods
- Cleaning record cards (which can be adapted to suit your business)
- Training information (Cleaning & Chemical)

* Further information in applying the Safer Food Better Business principles within a business, and for students, is available from the www.food.gov.uk website –search for SFBB packs.

Why do we clean?



Because we care for our customers and staff and must protect them from harm.

Because the law says so –all food premises **MUST** be kept clean and hygienic at all times.

To reduce the risk of cross-contamination of food by bacteria and foreign matter (plastic, wood, glass).

To reduce the chance of attracting insect or rodent pests.

Because our customers demand that our businesses are clean and tidy (National Food Hygiene Rating Scheme). (see www.ratings.food.gov.uk for full details of the scheme)

How do I Prevent Cross-Contamination



Food sold in the UK must be safe to eat and consumers must be protected. This is a legal requirement.

The risk of cross-contamination with *E.coli* 0157 must be considered and controlled in any food business where both raw and ready-to-eat foods are handled.

The risk may be adequately controlled by an effective cleaning and disinfection process, as outlined within this Hygiene Manual.

* Further information on the of control of cross-contamination principles within a business is available from the www.food.gov.uk website –search for E. coli 0157 Control of Cross-contamination.

Cleaning Methods - Preparation



Ensure that all appropriate safety signage is displayed prior to cleaning.

Ensure all cleaning equipment is available and hygienic.

Ensure all necessary cleaning products are available

Make sure suitable water supply is available.

Cleaning Methods - One Stage Cleaning



You need to keep work surfaces and equipment clean during the working day.

One stage cleaning uses a Detergent Disinfectant or Antibacterial Cleaner & Disinfectant solution and can be used to keep surfaces clean during the normal working day.

One stage cleaning should only be used where there is no risk of cross contamination between raw and ready to eat foods.

One stage cleaning can be used as often as you like to keep surfaces clear of debris and visible dirt.

Cleaning Methods - Two Stage Cleaning



Two stage cleaning must be used at the end of the working day.

Two stage cleaning must be used when you are changing from raw to ready to eat food (or vice versa).

This type of cleaning removes all dirt and also reduces bacterial numbers to a safe level.

The two stage cleaning method is detailed on all the cleaning method cards where required.

Cleaning Methods - After Cleaning



After any cleaning has been carried out the area must be made ready to re-start production.

All signage must be removed and stored in suitable area.

All cleaning equipment should be cleaned and stored in suitable area.

If end of day cleaning task has been carried out, then the control sheet needs to be signed off.

Safe Handling - Dispense & Application

There are two ways to dispense concentrated products.



For the 1 litre packs the user needs to carefully squeeze the bottle to fill the dosing reservoir to the required level.

For the 5 litre packs, dispenser pump or other measuring device is to be used.



In both cases the label instructions must be followed to determine the amount of product that is required for a trigger bottle, bucket or sink.

Safe Handling - ALWAYS



- ✓ Carry with the lid firmly screwed on
- ✓ Wear recommended Personal Protective Equipment
- ✓ Use product at the correct strength
- ✓ Use dispense & application equipment provided
- ✓ If in doubt ask

Safe Handling - NEVER

- ✗ Transfer into unmarked containers
- ✗ Mix chemicals
- ✗ Carry containers on your shoulder
- ✗ Fool around with chemicals
- ✗ Tamper with or modify dispensing & application equipment



Personal Protective Equipment



- Personal protective equipment (PPE) reduces the likelihood of hazardous products coming into contact with you
- It is required to be worn if the risk cannot be reduced or eliminated by other methods
- The cleaning method card gives a good indication of the recommended PPE
- It is the responsibility of the owner of the business to carry out a risk assessment and determine the PPE requirement

Personal Protective Equipment

The most common PPE recommended is:



Gloves to protect hands



Apron or overall to protect body



Goggles to protect eyes



Face Mask to protect eyes and face

Spillage

- It is unlikely that a significant spillage will occur because the container size is relatively small. However, certain spillages can be a hazard to Personnel on the premises, to sewerage workers and to wildlife in streams and rivers. Check labelling for specific product hazards
- Cleanup methods for large spillage
 - Notify manager
 - Wear necessary protective equipment
 - Prevent spillage from entering drains
 - Absorb using inert material -dry sand, earth or other suitable absorbent material
 - Dispose using an authorised contractor
 - Always rinse remaining residues to foul drains
- If a large spillage enters the drains
 - Notify the Water Authority



First Aid Treatment



Eye Contamination

- Alert relevant first aider
- Irrigate casualty's eye using an eyewash bottle or under a gently running cold hose (or tap) lifting eye lids and rinsing away from the face and not into other eye for at least 10 minutes
- Cover eye with sterile eye pad
- Take casualty to hospital with relevant product information and safety data sheets

First Aid Treatment



Inhalation

- Alert relevant first aider
- If not safe to enter, call Fire & Rescue Service
- If safe to enter, remove casualty from source of exposure
 - Provide rest, warmth and fresh air
 - If breathing stops, ring ambulance and provide artificial respiration
 - Monitor and record vital signs
 - Support casualty and encourage to breathe normally
 - Take casualty to hospital with relevant product information and safety data sheets

First Aid Treatment



Ingestion

- Alert relevant first aider
- Check what casualty has swallowed
- Monitor casualty
- Do not induce vomiting
- If casualty's lips are burnt give frequent sips of water
- Take casualty to hospital with the relevant product information and safety data sheets

First Aid Treatment

Skin Contamination

- Alert relevant first aider
- Check area is safe
- Flood burn with cold water for at least 20 minutes
- Carefully remove contaminated clothing while flooding the burn
- Take the casualty to hospital with the relevant product information and safety data sheets



Review



- Always follow handling & storage procedures
- Never mix chemicals
- Always wear the recommended PPE
- Always use correct product through recommended dispensing and application equipment
- Follow application and cleaning instructions
- Remember First Aid procedures
- Ensure relevant Safety Data Sheets are available to all staff who come into contact with the products
- If in doubt –Ask !!!