

<b>Preparation date</b>	6/29/2020	<b>1. IDENTIFICATION</b>		<b>Revision: 1.1</b>
<b>Product Name</b>	Fryer & Grill Cleaner / Deep Fat Fry Cleaner	<b>Part No</b>	QCC-135	
<b>Recommended Use</b>	Industrial & Specialty - Oven & Grill Cleaners			
<b>Company / Supplier</b>	Quality Chemical Company, 1835 N.E. 144th Street, North Miami, FL 33181			
	Telephone: (305) 944-2837, (888) 355-5540, Fax: (305) 944-6857			
<b>Emergency telephone number</b>	Domestic: 1-800-535-5053 International Toll Free: 1-352-323-3500			

**2. HAZARD(S) IDENTIFICATION**

**GHS Classification**      **Physical Hazards**    Oxidizing Liquids  
**Health Hazards**        Skin Corrosion/Irritation

**GHS Label Elements**

**Pictogram(s)**



**Signal word**

WARNING

**Hazard(s) Statement(s)**

- H302 Harmful if swallowed
- H315 Causes skin irritation
- H318 Causes serious eye damage
- H335 May cause respiratory irritation

**Precautionary Statement(s)**

- P102 Keep out of reach of children.
- P103 Read label before use.
- P261 Avoid breathing dust/ fume/ gas/ mist/ vapours/ spray.
- P264 Wash skin thoroughly after handling.
- P270 Do not eat, drink or smoke when using this product.
- P280 Wear protective gloves/ eye protection/ face protection.

**Hazards not otherwise classified (HNOC) or not covered by GHS**      None known

**3. COMPOSITION / INFORMATION ON INGREDIENTS**

Chemical Name	Common name and synonyms	CAS Number	%
Sodium Hydroxide		1310-73-2	Trade Secret

**Meets all the requirements for the Limited Quantity Shipping Exception**

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**4. FIRST-AID MEASURES**

Description of First-Aid measure

<b>General advice</b>	Move out of dangerous area. Rapid action is critical to minimize possible health injury. Consult a Physician. Show this Safety Data Sheet to the doctor in attendance.
<b>Eye Contact</b>	Immediately flush eyes with water for 15 minutes while holding eyelids open. Seek medical attention in the event of adverse reaction or if symptoms worsen.
<b>Skin Contact</b>	In case of irritation, wash affected area with soap and water. Seek medical attention in the event of adverse reaction or if symptoms worsen.
<b>Ingestion</b>	Seek medical attention if ingestion occurs.
<b>Inhalation</b>	Product not hazardous by inhalation, but if respiratory distress occurs remove victim to fresh air and seek medical attention.

**5. FIRE-FIGHTING MEASURES**

N/A. Product is non-flammable.

**6. ACCIDENTAL RELEASE MEASURES**

Dike and contain. Absorb spillage with an absorbent material (sand, earth absorbent pillows). Avoid runoff to drains; clean areas as soon as possible. Dispose of waste according to local, state and federal regulations.

**7. HANDLING AND STORAGE**

**Precautions for safe handling:**

- Do not store in unmarked containers.
- Use adequate personal protection equipment when transferring to other containers.
- Use reasonable care handling containers/packages.

**Conditions for safe storage, including any incompatibilities:**

Keep containers tightly closed in a dry and well-ventilated area.

**8. EXPOSURE CONTROLS / PERSONAL PROTECTION**

Component Exposure Limit: No data available.

Engineering Controls

Local ventilation: Not needed.

General ventilation: Recommended.

Personal Protective Equipment for Routine Handling

<b>Eyes</b>	Use proper protection. Safety glasses/goggles recommended.
<b>Skin</b>	Gloves recommended
<b>Inhalation</b>	None required.
<b>Ventilation</b>	None required.

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**9. PHYSICAL AND CHEMICAL PROPERTIES**

<b>Physical Form:</b>	Liquid	<b>Volatile Content</b>	Not determined
<b>Color</b>	Clear	<b>Auto-ignition temperature</b>	N/A
<b>Odor</b>		<b>Evaporation rate</b>	Not determined
<b>Specific Gravity @ 25 C</b>		<b>Vapor pressure</b>	Not determined
<b>Viscosity</b>	Not Determined	<b>Decomposition temperature</b>	Not determined
<b>Freezing/Melting Point</b>	Not Determined	<b>Vapor density</b>	Not determined
<b>pH</b>	Not Determined	<b>Solubility in water</b>	Complete
<b>Flammable</b>	NO	<b>Flash Point:</b>	Not Determined
<b>Boiling Point:</b>	Not Determined	<b>Shelf Life:</b>	1 year - depending upon Storage Conditions

**10. STABILITY AND REACTIVITY**

Chemical stability: Stable  
 Hazardous polymerization: Will not occur  
 Condition to avoid: None  
 Materials to avoid: None  
 Hazardous decomposition products: Not Determined

**11. TOXICOLOGICAL INFORMATION**

Routes of Exposure: Eyes, skin, inhalation, ingestion.  
 Special Remarks on Toxicity to Animals: not determined.  
 Special Remarks on Chronic Effects on Humans: Not determined.  
 Mutagenetic Effects: Not determined.  
 Numerical measures of toxicity: Not determined.

<b>Eyes</b>	Contact may cause mild irritation
<b>Skin</b>	Causes serious burns. Protective gloves and clothing required.
<b>Ingestion</b>	May cause burns to the gastrointestinal tract, nausea, vomiting, diarrhea, stomach ulceration or bleeding
<b>Inhalation</b>	No inhalation hazard
<b>Chronic Effects</b>	No chronic health effects.
<b>Carcinogenicity</b>	Not expected to be carcinogenic

**12. ECOLOGICAL INFORMATION**

Ecotoxicity: No data available.  
 Products of Biodegradation  
 Possibly hazardous short term degradation products are not likely. However, long term degradation products may arise.

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**13. DISPOSAL CONSIDERATIONS**

Do not reuse containers.

Waste Disposal: Waste must be disposed of in accordance with federal, state and local environmental control regulations.

**14. TRANSPORT INFORMATION**

**DOT** UN 1824, Sodium Hydroxide Solution, 8, PG II, Corrosive

**IATA (air)** UN 1824, Sodium Hydroxide Solution, 8, PG II, Corrosive

**IMO/IMDG (vessel)** UN 1824, Sodium Hydroxide Solution, 8, PG II, Corrosive

Environmental Hazards: No data available.

Special Precautions: No data available.

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**15. REGULATORY INFORMATION**

Contents of this SDS comply with the OSHA Hazards Communication Standard 29 CFR 1910.1200.

TSCA Status: All chemical substances in this product are included on or exempted from listing on the TSCA Inventory of Chemical Substances.

EPA SARA Title III Chemical Listings

Section 302 Extremely Hazardous Substances: None

Section 404 CERCLA Hazardous Substances: None

Section 311/312 Hazard Class:

Acute: No.

Chronic: No.

Fire: No.

Pressure: No.

Reactive: No.

Section 313 Toxic Chemicals: None present or none present in regulated quantities.

Supplemental state Compliance Information: California

This product contains no chemicals listed by the State of California under the Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) as being known to cause cancer, birth defects or other reproductive harm.

**16. OTHER INFORMATION**

The above information is believed to be correct to the best of our knowledge but does not purport to be all inclusive and shall be used only as a guide. Users should make their own investigations to determine the suitability of the information for their particular purposes.

The information in this document is applicable to the product with regard only to appropriate safety precautions.

This document does not represent any guarantee of the properties of the product.

The Company shall not be held liable for any damage resulting from handling or from contact with the above product. The buyer assumes all responsibility for handling, using, suitability for any particular purpose or reselling the product in accordance with the applicable local, state and federal law.