

SAFETY DATA SHEET

Confirms to OSHA Hazard Communication Standard (CFR 29 1910.1200) HazCom 2012



Product: BBQ Grill Cleaner - 331

Revision Date: 19-Jun-2013

SECTION 1 – IDENTIFICATION

Product Identifier

Product Name: **BBQ Grill Cleaner**

Product Code: **331**

Recommended Use of the Chemical and Restrictions for Use

Recommended Use: Grill cleaner

Restrictions for Use: Use only as directed.

Details of the Supplier

Manufacturer: Weiman Products
755 Tri-State Parkway
Gurnee, IL 60031
847-263-3500

Emergency Phone Number

24-Hour Number: 1-800-535-5053

International: 1-352-323-3500

SECTION 2 – HAZARDS IDENTIFICATION

Classification

Hazard Class	Category
Skin corrosion/irritant	1
Serious eye damage/eye irritation	1

Label Elements

Hazard Symbols(s):



Signal Word(s): Danger

Hazard Statement(s): Causes severe skin burns and eye damage

Prevention: Do not breathe mist, vapors, and spray. Wash face, hands, and exposed skin thoroughly after handling. Wear protective gloves, protective clothing, eye protection, and face protection.

Response:

If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing immediately. Get medical attention immediately.

If on skin: Remove immediately all contaminated clothing. Rinse skin with water. If irritation persists, seek medical attention. Wash contaminated clothing before reuse.

If inhaled: Remove victim to fresh air and keep at rest in position comfortable for breathing. Get medical attention immediately.

If swallowed: Rinse mouth with water. Do not induce vomiting. Get medical attention immediately.

Storage: Keep out of reach of children.

Disposal: Dispose of contents and container to an approved waste disposal plant.

Other Hazards

6.29% of the mixture contains ingredients of unknown toxicity.

SECTION 3 – COMPOSITION / INFORMATION ON INGREDIENTS

Chemical Name	CAS Number	Wt %
Diethylene glycol monobutyl ether	112-34-5	1-10
Sodium hydroxide	1310-73-2	1-5
Sodium lauryl sulfate	151-21-3	1-5

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Triisopropanolamine	122-20-3	1-5
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The exact percentage (concentration) of composition has been withheld as a trade secret in accordance with paragraph (i) of §1910.1200.

SECTION 4 – FIRST AID MEASURES

First Aid Measures

Inhalation: Remove victim to fresh air and keep at rest in position comfortable for breathing. Get medical attention immediately.

Eye Contact: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing immediately. Get medical attention immediately.

Ingestion: Rinse mouth with water. Do not induce vomiting. Get medical attention immediately.

Skin: Remove immediately all contaminated clothing. Rinse skin with water. If irritation persists, seek medical attention. Wash contaminated clothing before reuse.

Most Important Symptoms and Effects (Acute and Delayed)

Inhalation: Burning and/or irritation.

Eye Contact: Burning and/or irritation.

Ingestion: Irritation, nausea, or stomach distress.

Skin: Burning and/or irritation.

Indication of any Immediate Medical Attention and Special Treatment Needed

Note to Physician: Treat symptomatically.

SECTION 5 – FIRE FIGHTING MEASURES

Extinguishing Media

Suitable: Use extinguishing measures that are appropriate to local circumstances and surrounding environment.

Unsuitable: Not determined.

Specific Hazards Arising from Chemical

Non-flammable.

Protective Equipment and Precautions for Firefighters

As in any fire, wear self-contained breathing apparatus pressure-demand, MSHA/NIOSH (approved or equivalent) and full protective gear.

SECTION 6 – ACCIDENTAL RELEASE MEASURES

Personal Precautions, Protective Equipment, and Emergency Procedures

Personal Precautions: Use personal protective equipment as required

Environmental Precautions: See Section 12 for ecological information.

Methods and Material for Containment and Cleaning Up

Absorb and/or contain spill with inert material such as sand. Neutralize if possible. Place in a container for disposal. Wash the contaminated area with soap and water.

SECTION 7 – HANDLING AND STORAGE

Precautions for Safe Handling

Handling: Handle in accordance with good industrial hygiene and safety practice. Do not breathe mist, vapors, and spray. Wash face, hands, and exposed skin thoroughly after handling. Wear protective gloves, protective clothing, eye protection, and face protection.

General Hygiene Advice: Launder contaminated clothing before use. Wash hands before eating, drinking, or smoking.

Conditions for Safe Storage, Including any Incompatibilities

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Storage Conditions: Keep container closed when not in use. Store in a dry, cool, and well-ventilated area. Keep out of reach of children.

Incompatible Materials: Strong acids.

SECTION 8 – EXPOSURE CONTROLS/PERSONAL PROTECTION

Control Parameters

Exposure Guidelines:

Chemical Name	ACGIH TLV	OSHA PEL	NIOSH IDLH
Sodium hydroxide	Ceiling: 2 mg/m ³	TWA: 2 mg/m ³ (vacated) Ceiling: 2 mg/m ³	IDLH: 10 mg/m ³ Ceiling: 2 mg/m ³

Appropriate Engineering Controls

Apply technical measures to comply with occupational exposure limits.

Individual Protection Measures

Respiratory Protection: Ensure adequate ventilation, especially in confined areas.

Skin and Body Protection: Wear suitable protective clothing. Wear chemical resistant gloves.

Eye/Face Protection: Wear eye/face protection.

General Work/Hygienic Practices: Handle in accordance with good industrial hygiene and safety practice.

SECTION 9 – PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Colorless liquid

Odor: Solvent

Odor threshold: Not determined

pH: 13.5

Melting point/freezing point: Not determined

Initial boiling point and boiling range: Not determined

Flash point: > 200°F (TCC)

Evaporation rate: Not determined

Flammability (solid, gas): Not determined

Upper/lower flammability or explosive limits: Not determined

Vapor pressure: Not determined

Vapor density: Not determined

Relative density: 1.05

Solubility(ies): Complete

Partition coefficient (n-octanol/water): Not determined

Auto-ignition temperature: Not determined

Decomposition temperature: Not determined

Viscosity: Not determined

SECTION 10 – STABILITY AND REACTIVITY

Reactivity: Not reactive under normal conditions.

Chemical stability: Stable under recommended storage conditions.

Possibility of hazardous reactions: None under normal use.

Conditions to avoid: Contact with incompatible materials.

Incompatible materials: Strong acids.

Hazardous decomposition products: None known.

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SECTION 11 - TOXICOLOGICAL INFORMATION

Information on Toxicological Effects

Likely Routes of Exposure: inhalation, eye contact, skin contact, and ingestion.

Information Related to Physical, Chemical, and Toxicological Effects

See section 4 of this SDS.

Delayed and Immediate Effects as well as Chronic Effects from Short and Long-term Exposure

Carcinogenicity: NTP: No IARC: No OSHA: No

Numerical Measures of Toxicity

Not determined

6.29% of the mixture consists of ingredients with unknown toxicity.

Component Information:

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
Diethylene glycol monobutyl ether	3384 mg/kg (rat)	2700 mg/kg (rabbit)	not available
Sodium hydroxide	not available	1350 mg/kg (rabbit)	not available
Sodium lauryl sulfate	1288 mg/kg (rat)	580 g/kg (rabbit)	> 3900 mg/m ³ (rat) 1 h
Triisopropanolamine	4730 mg/kg (rat)	not available	not available

SECTION 12 - ECOLOGICAL INFORMATION

Ecotoxicity: An environmental hazard cannot be excluded in the event of unprofessional handling and disposal.

Persistence and degradability: Not determined.

Bioaccumulative potential: Not determined.

Mobility in soil: Not determined.

Other adverse effects: The product is not is classified as a marine pollutant.

SECTION 13 – DISPOSAL CONSIDERATIONS

See section 8 of this SDS for exposure controls and personal protection.

Dispose of the product and container in accordance with all applicable local, state, and federal regulations.

SECTION 14 – TRANSPORT INFORMATION

Note: Classification changes based on quantity, packaging, and method of shipment. See current shipping paper for most up to date shipping information.

UN1719, Caustic alkali liquid, n.o.s. (sodium hydroxide), 8, PG II

DOT (Ground): Non-bulk: limited quantity; bulk: regulated

IATA (Air): Regulated

IMDG (Vessel): Regulated

SECTION 15 – REGULATORY INFORMATION

All ingredients in this product are listed or are excluded from listing on the US Toxic Substances Act (TSCA) Chemical Substance Inventory.

SARA Title III, Section 313 reportable chemicals: diethylene glycol monobutyl ether.

SECTION 16 – OTHER INFORMATION

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The information provided in this Safety Data Sheet is correct to the best of our knowledge, information, and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage,

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transportation, disposal, and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designed and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

End of Safety Data Sheet