Safety Data Sheet

1. Identification

Product Identifier: INO Chef 60

Recommended Uses: Limescale, Calcium, and Rust Remover

Supplier: Dissan Group

9280 Boulevard du Golf

Anjou, Quebec

H1J 3A1

Emergency Telephone: 1-888-466-7658

2. Hazard Identification

Product Classifications : Skin Corrosion/Irritation Category 1

Serious Eye Damage/Eye Irritation Category 1

Symbols:



Signal Word : Danger

Hazard Statements: Causes severe skin burns and eye damage.

Precautionary Statements: Wear protective gloves and eye protection/face protection.

Do not breathe mists.

Wash thoroughly after handling.

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

IF ON SKIN (or hair): Take off immediately all contaminated clothing.

Rinse skin with water or shower. Wash contaminated clothing

before reuse.

IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.

IF INHALED: Remove person to fresh air and keep comfortable for

breathing.

Immediately call a POISON CONTROL CENTRE or doctor.

Store locked up.

Dispose of contents/container according to local, provincial and federal

regulations.

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3. Composition/Information on Ingredients

Hazardous Ingredients:

Chemical Name	CAS Number	Concentration (% w/w)	
Phosphoric acid	7664-38-2	10 – 30	
Sulphuric acid	7664-93-9	5 – 10	

4. First Aid Measures

IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CONTROL CENTRE or doctor.

IF ON SKIN (or hair): Wash with plenty of water. Take off contaminated clothing and wash it before reuse. Immediately call a POISON CONTROL CENTRE or doctor.

IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. Immediately call a POISON CONTROL CENTRE or doctor.

IF INHALED: Remove person to fresh air and keep comfortable for breathing. Immediately call a POISON CONTROL CENTRE or doctor.

Symptoms of Acute Exposure:

Eve contact: Burns, redness, watering, pain, loss of vision.

Skin contact: Severe burns, redness, itching, swelling, damage to underlying tissues.

Ingestion: Burns, irritation and swelling to mouth, throat and stomach.

Inhalation: Burns to nose, throat and respiratory tract. Coughing, difficulty breathing

and/or shortness of breath.

5. Fire Fighting Measures

Suitable Extinguishing Media: As for surrounding fire. Suitable materials include water

spray, dry chemical, carbon dioxide, and alcohol-

resistant foam.

Unsuitable Extinguishing Media: Not available.

Specific Hazards and Combustion Products: Non-combustible. Contact with soft metals forms

> flammable hydrogen gas. During fire, gases hazardous to health may be formed. Combustion products include

oxides of carbon, oxides of sulphur, oxides of

phosphorus.

Protective Equipment and Precautions

for Firefighters: As in any fire, wear a self-contained breathing apparatus

> in pressure-demand, MSHA/NIOSH (approved or equivalent), and full protective gear. Move containers from fire area if possible without risk. Keep containers cool with water spray. Collect contaminated fire

extinguishing water and other media separately.

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6. Accidental Release Measures

Personal Precautions: Immediately evacuate personnel to safe areas. Wear appropriate

personal protective equipment (See Section 8: Exposure controls / Personal protection). Do not touch damaged containers or spilled material unless wearing appropriate protective equipment. Only trained

and properly protected personnel must be involved in clean-up

operations. Material may create slippery conditions.

Containment and Clean Up: Stop leak if it is safe to do so. Dike spilled material, where possible.

Absorb with suitable inert dry material such as absorbent clay and place into closed containers for disposal. Avoid dispersal of spilled material or contact with soil or entry into waterways, sewers and drains. Dispose of

contents/containers according to local, provincial, and federal regulations. Following product recovery, flush area with water.

7. Handling and Storage

Handling: Avoid contact with skin, eyes, and clothing. Use personal protective equipment as

required (See Section 8: Exposure controls / Personal protection). Wash thoroughly

after handling.

Storage: Keep away from incompatible materials (See Section 10: Stability and Reactivity).

Keep away from metals, strong bases, hypochlorites and chlorine-releasing

compounds. Store in a cool, dry, well-ventilated place. Keep container tightly closed

when not in use. Store locked up.

8. Exposure Controls/Personal Protection

Control Parameters:

Chemical Name	CAS Number	Value type	Permissible Concentration	Basis
Phosphoric acid 76	7664 29 2	TLV-TWA	1 ppm	ACGIH
	7664-38-2	TLV-STEL	3 ppm	ACGIH
Sulphuric acid	7664-93-9	TLV-TWA	0.2 mg/m ³	ACGIH

Engineering Controls : Ensure adequate ventilation.

Personal Protection:

Eye/Face : Safety glasses or chemical splash goggles, and face shield.

Skin: Chemical-resistant protective gloves.

Respiratory: If exposure limits are exceeded or irritation is experienced, NIOSH/MSHA

approved respiratory protection should be worn.

Other: Long pants and long sleeved shirt. Rubber boots and rubber apron as

necessary.

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9. Physical and Chemical Properties

Clear, colourless liquid Appearance:

Odour: None

Odour Threshold: Not available

0 - 1pH:

Freezing Point: Not available **Boiling Point:** Not available Flash Point: Not available **Evaporation Rate:** Not available Flammability: Not available Lower Flammability Limit: Not available Upper Flammability Limit: Not available Not available Vapour Pressure : Vapour Density: Not available

Relative Density: 1.18

Solubility: Complete in water Partition Coefficient: Not available Auto-ignition Temperature: Not available Decomposition Temperature: Not available Viscosity: Not available

10. Stability and Reactivity

With incompatible materials. Contact with soft metals forms Reactivity:

flammable hydrogen gas. Contact with hypochlorites and chlorine-

releasing compounds forms toxic chlorine gas.

Chemical stability: Chemically stable.

Hazardous reactions: With incompatible materials. Polymerization not expected to

occur.

Conditions to avoid: Avoid incompatible materials.

Strong bases, soft metals, hypochlorites and chlorine-releasing Incompatible materials:

compounds.

Hazardous decomposition products: Not applicable.

11. Toxicological Information

Routes of Exposure

Eye contact: Causes serious eye damage. Skin contact: Causes severe skin burns.

Causes burns to mouth, throat and stomach. Ingestion:

Inhalation: May cause irritation to nose, throat and respiratory tract.

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Symptoms of Acute Exposure

Eye contact: Burns, redness, watering, pain, loss of vision.

Skin contact: Severe burns, redness, itching, swelling, damage to underlying tissues.

Ingestion: Burns, irritation, swelling.

Inhalation: Irritation of nose, throat and respiratory tract. Coughing, difficulty

breathing and/or shortness of breath.

Chronic Effects: IARC has classified exposure to strong inorganic acid mists containing

sulphuric acid as being carcinogenic to humans. The route of entry is

inhalation of these mists resulting in respiratory cancers.

Calculated Acute Toxicity Estimates

Oral: 6,000 - 7,000 mg/kgDermal: >10,000 mg/kg Inhalation: Not available.

12. Ecological Information

Not available.

13. Disposal Considerations

Dispose of contents/container according to local, provincial and federal regulations.

14. Transportation Information

For transportation in a road vehicle or a railway vehicle:

TDG Classification: **UN Number:** 3264

> Shipping Name: CORROSIVE LIQUID, ACIDIC, INORGANIC, N.O.S.

> > (Sulphuric Acid)

Class: 8

Subclass:

Packing Group: Ш

Limited Quantity: 1L or less

15. Regulatory Information

Not available.

16. Other Information

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