

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

**1.1. Product identifier**

Product form : Mixture  
Product name : **Oven Grill & Deep Fry Cleaner**  
Product code : 0931

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

Use of the substance/mixture : Liquid Steam Cleaner

**1.3. Details of the supplier of the safety data sheet**

Flo-Kem  
19402 Susana Rd.  
Rancho Dominguez, CA 90221 - USA  
T 310-632-7124 - F 310-631-7496  
<http://www.flo-kem.com>

**1.4. Emergency telephone number**

Emergency number : CHEMTEL: 800-255-3924

**SECTION 2: Hazards identification**

**2.1. Classification of the substance or mixture**

**Classification (GHS-US)**

Skin Corr. 1B H314  
Eye Dam. 1 H318

Full text of H-phrases: see section 16

**2.2. Label elements**

**GHS-US labeling**

Hazard pictograms :



GHS05

Signal word : **Danger**

Hazard statements : Causes severe skin burns and eye damage.  
Causes serious eye damage.

Precautionary statements : Do not breathe fume, mist, vapors.  
Wash hands and forearms thoroughly after handling.  
Wear eye protection, face protection, protective clothing, protective gloves.  
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 inhaled: Remove person to fresh air and keep comfortable for breathing.  
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 CENTER or doctor/physician.  
Wash contaminated clothing before reuse.  
Store locked up.  
Dispose of contents/container in accordance with Local, State, and Federal regulations.

**2.3. Hazard not otherwise classified (HNOC)**

No additional information available

**2.4. Unknown acute toxicity (GHS-US)**

No data available

**SECTION 3: Composition/information on ingredients**

**3.1. Substance**

Not applicable

(NOTE: If component displays the \* (asterisk) symbol, the following statement applies.)

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\*Chemical name, CAS number and/or exact concentration have been withheld as a trade secret

Full text of H-phrases: see section 16

### 3.2. Mixture

Name	Product identifier	%	Classification (GHS-US)
sodium hydroxide	(CAS No) 1310-73-2	5 - 10	Met. Corr. 1, H290 Acute Tox. 4 (Dermal), H312 Skin Corr. 1B, H314
potassium hydroxide	(CAS No) 1310-58-3	1 - 5	Met. Corr. 1, H290 Acute Tox. 4 (Oral), H302 Skin Corr. 1A, H314 Eye Dam. 1, H318
polyethylene glycol mono(octylphenyl) ether phosphate	(CAS No) 52623-95-7	< 5	Skin Corr. 1C, H314 Eye Dam. 1, H318 STOT SE 3, H335 Asp. Tox. 1, H304

(NOTE: If component displays the \* (asterisk) symbol, the following statement applies.)

\*Chemical name, CAS number and/or exact concentration have been withheld as a trade secret

## SECTION 4: First aid measures

### 4.1. Description of first aid measures

First-aid measures general	: Never give anything by mouth to an unconscious person. If you feel unwell, seek medical advice (show the label where possible).
First-aid measures after inhalation	: Remove to fresh air and keep at rest in a position comfortable for breathing. Immediately call a POISON CENTER or doctor/physician.
First-aid measures after skin contact	: Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. Immediately call a POISON CENTER or doctor/physician.
First-aid measures after eye contact	: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a POISON CENTER or doctor/physician.
First-aid measures after ingestion	: Rinse mouth. Do NOT induce vomiting. Immediately call a POISON CENTER or doctor/physician.

### 4.2. Most important symptoms and effects, both acute and delayed

Symptoms/injuries	: Causes severe skin burns and eye damage.
Symptoms/injuries after inhalation	: EXPOSURE TO HIGH CONCENTRATIONS: Dry/sore throat. Corrosion of the upper respiratory tract. Respiratory difficulties.
Symptoms/injuries after skin contact	: Causes burns/corrosion of the skin.
Symptoms/injuries after eye contact	: Causes serious eye damage.
Symptoms/injuries after ingestion	: Harmful if swallowed. Abdominal pain. Difficulty in swallowing. Burns to the gastric/intestinal mucosa.

### 4.3. Indication of any immediate medical attention and special treatment needed

No additional information available

## SECTION 5: Firefighting measures

### 5.1. Extinguishing media

Suitable extinguishing media	: Extinguishing media for surrounding fires. All extinguishing media allowed.
Unsuitable extinguishing media	: No unsuitable extinguishing media known.

### 5.2. Special hazards arising from the substance or mixture

Reactivity	: Reacts violently with (some) acids: release of heat. Reacts with (some) metals and their compounds: release of highly flammable gases/vapors (hydrogen). Reacts with (some) halogen compounds. Reacts with (strong) oxidizers.
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### 5.3. Advice for firefighters

Firefighting instructions	: Use water spray or fog for cooling exposed containers. Exercise caution when fighting any chemical fire. Prevent fire-fighting water from entering environment.
Protection during firefighting	: Do not enter fire area without proper protective equipment, including respiratory protection.
Other information	: No additional information available.

## SECTION 6: Accidental release measures

### 6.1. Personal precautions, protective equipment and emergency procedures

General measures	: Isolate from fire, if possible, without unnecessary risk.
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### 6.1.1. For non-emergency personnel

Protective equipment : Protective gloves.  
Protective clothing.  
Protective goggles.  
Respiratory protection.

Emergency procedures : Evacuate unnecessary personnel.

### 6.1.2. For emergency responders

Protective equipment : Equip cleanup crew with proper protection.

Emergency procedures : Ventilate area.

### 6.2. Environmental precautions

Prevent entry to sewers and public waters. Notify authorities if liquid enters sewers or public waters.

### 6.3. Methods and material for containment and cleaning up

For containment : Contain released substance, pump into suitable containers. Plug the leak, cut off the supply. If reacting: dilute toxic gas/vapor with water spray.

Methods for cleaning up : Soak up spills with inert solids, such as clay or diatomaceous earth as soon as possible. Collect spillage. Store away from other materials. Small quantities of liquid spill: neutralize with dilute acid solution. Wash down leftovers with plenty of water. Wash clothing and equipment after handling.

### 6.4. Reference to other sections

See Heading 8. Exposure controls and personal protection.

## SECTION 7: Handling and storage

### 7.1. Precautions for safe handling

Precautions for safe handling : Do not get in eyes, on skin, or on clothing. Do not breathe fume, mist, vapors. Ensure good ventilation of the work station. Observe normal hygiene standards. Provide good ventilation in process area to prevent formation of vapor. Use only outdoors or in a well-ventilated area. Use personal protective equipment as required.

Hygiene measures : Do not eat, drink or smoke when using this product. Wash contaminated clothing before reuse. Wash hands and forearms thoroughly after handling. Wash hands and other exposed areas with mild soap and water before eating, drinking or smoking and when leaving work.

### 7.2. Conditions for safe storage, including any incompatibilities

Technical measures : Provide local exhaust or general room ventilation. Comply with applicable regulations.

Incompatible products : Acids. Oxidizing agent.

Storage area : Store in a cool, dry well-ventilated area. Keep container tightly closed when not in use.

## SECTION 8: Exposure controls/personal protection

### 8.1. Control parameters

sodium hydroxide (1310-73-2)		
ACGIH	ACGIH Ceiling (mg/m <sup>3</sup> )	2 mg/m <sup>3</sup>
OSHA	OSHA PEL (TWA) (mg/m <sup>3</sup> )	2 mg/m <sup>3</sup>

potassium hydroxide (1310-58-3)		
ACGIH	ACGIH Ceiling (mg/m <sup>3</sup> )	2 mg/m <sup>3</sup>
OSHA	OSHA PEL (TWA) (mg/m <sup>3</sup> )	2 mg/m <sup>3</sup>

### 8.2. Exposure controls

Personal protective equipment : Avoid all unnecessary exposure.

Hand protection : Wear protective gloves.

Eye protection : Chemical goggles or face shield.

Skin and body protection : Wear suitable protective clothing.

Respiratory protection : Where exposure through inhalation may occur from use, respiratory protection equipment is recommended. In case of insufficient ventilation, wear suitable respiratory equipment.

Other information : When using, do not eat, drink or smoke.

Appropriate engineering controls : Handle in accordance with good industrial hygiene and safety practice. Wash hands before breaks and at the end of workday.

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### SECTION 9: Physical and chemical properties

#### 9.1. Information on basic physical and chemical properties

Physical state	: Liquid
Color	: Clear yellow green
Odor	: Mild
Odor threshold	: No data available
pH	: 13 - 14
Melting point	: No data available
Freezing point	: No data available
Boiling point	: > 212 °F
Flash point	: No data available
Relative evaporation rate (butyl acetate=1)	: No data available
Flammability (solid, gas)	: No data available
Explosive limits	: No data available
Vapor pressure	: No data available
Vapor density	: No data available
Specific Gravity @ 77° F	: 1.125 - 1.145
Solubility	: Soluble in water.
Partition Coefficient n-Octanol-Water	: No data available
Auto-ignition temperature	: No data available
Decomposition temperature	: No data available
Viscosity	: No data available

#### 9.2. Other information

VOC content : < 20 g/l CARB VOC

### SECTION 10: Stability and reactivity

#### 10.1. Reactivity

Reacts violently with (some) acids: release of heat. Reacts with (some) metals and their compounds: release of highly flammable gases/vapors (hydrogen). Reacts with (some) halogen compounds. Reacts with (strong) oxidizers.

#### 10.2. Chemical stability

Stable under recommended conditions.

#### 10.3. Possibility of hazardous reactions

Reacts vigorously with strong oxidizers and acids. Contact with halogenated compounds may liberate toxic gas.

#### 10.4. Conditions to avoid

Extremely high or low temperatures.

#### 10.5. Incompatible materials

Acids. Oxidizers. May be corrosive to metals.

#### 10.6. Hazardous decomposition products

Carbon monoxide. Carbon dioxide. Nitrogen oxides. Sulfur oxides. Thermal decomposition generates : Corrosive vapors.

### SECTION 11: Toxicological information

#### 11.1. Information on toxicological effects

Acute toxicity : Not classified

##### sodium hydroxide (1310-73-2)

LD50 dermal rabbit 1350 mg/kg (Rabbit; Literature)

ATE US (dermal) 1350.000 mg/kg body weight

##### potassium hydroxide (1310-58-3)

LD50 oral rat 333 mg/kg (Rat; Equivalent or similar to OECD 425; Experimental value)

ATE US (oral) 333.000 mg/kg body weight

Skin corrosion/irritation : Causes severe skin burns and eye damage.  
pH: 13 - 14

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Serious eye damage/irritation	: Causes serious eye damage. pH: 13 - 14
Respiratory or skin sensitization	: Not classified
Germ cell mutagenicity	: Not classified Based on available data, the classification criteria are not met
Carcinogenicity	: Not classified
Reproductive toxicity	: Not classified Based on available data, the classification criteria are not met
Specific target organ toxicity (single exposure)	: Not classified
Specific target organ toxicity (repeated exposure)	: Not classified
Aspiration hazard	: Not classified
Potential Adverse human health effects and symptoms	: Based on available data, the classification criteria are not met
Symptoms/injuries after inhalation	: EXPOSURE TO HIGH CONCENTRATIONS: Dry/sore throat. Corrosion of the upper respiratory tract. Respiratory difficulties.
Symptoms/injuries after skin contact	: Causes burns/corrosion of the skin.
Symptoms/injuries after eye contact	: Causes serious eye damage.
Symptoms/injuries after ingestion	: Harmful if swallowed. Abdominal pain. Difficulty in swallowing. Burns to the gastric/intestinal mucosa.

## SECTION 12: Ecological information

### 12.1. Toxicity

<b>sodium hydroxide (1310-73-2)</b>	
LC50 fish 1	45.4 mg/l (96 h; Salmo gairdneri (Oncorhynchus mykiss); Solution >=50%)
EC50 Daphnia 1	40.4 mg/l (48 h; Ceriodaphnia sp.; Nominal concentration)
LC50 fish 2	189 mg/l (48 h; Leuciscus idus)
TLM fish 1	99 mg/l (48 h; Lepomis macrochirus)
TLM fish 2	125 ppm (96 h; Gambusia affinis)

<b>potassium hydroxide (1310-58-3)</b>	
LC50 fish 1	> 28.6 mg/l (96 h; Pisces; Lethal)
LC50 fish 2	80 mg/l (Gambusia affinis)
TLM fish 1	80 ppm (24 h; Gambusia affinis)

### 12.2. Persistence and degradability

<b>sodium hydroxide (1310-73-2)</b>	
Persistence and degradability	Biodegradability: not applicable. No (test) data on mobility of the substance available.
Biochemical oxygen demand (BOD)	Not applicable
Chemical oxygen demand (COD)	Not applicable
ThOD	Not applicable
BOD (% of ThOD)	Not applicable

<b>potassium hydroxide (1310-58-3)</b>	
Persistence and degradability	Biodegradability: not applicable.
Biochemical oxygen demand (BOD)	Not applicable
Chemical oxygen demand (COD)	Not applicable
ThOD	Not applicable
BOD (% of ThOD)	Not applicable

### 12.3. Bioaccumulative potential

<b>sodium hydroxide (1310-73-2)</b>	
Bioaccumulative potential	Bioaccumulation: not applicable.

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### potassium hydroxide (1310-58-3)

Bioaccumulative potential	Bioaccumulation: not applicable.
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#### 12.4. Other adverse effects

Other information : Avoid release to the environment.

### SECTION 13: Disposal considerations

#### 13.1. Waste treatment methods

Waste disposal recommendations : Dispose of contents/container in accordance with Local, State, and Federal regulations.  
Ecology - waste materials : Avoid release to the environment.

### SECTION 14: Transport information

#### 14.1. UN Number

UN-No.(DOT) : 3266  
Other information : Under 49 CFR 173.154(c) and (b)(1): This product may be shipped as ORM-D or Limited Quantity if the inner packagings do not exceed 1 L (0.3 gallons) or 1.0 kg (2.2 lbs). This provision does not apply to transportation by vessel or aircraft, except where other means of transportation is impracticable.

#### 14.2. UN proper shipping name

DOT Proper Shipping Name : UN3266, Corrosive Liquid, Basic, Inorganic, N.O.S. (Sodium Hydroxide, Potassium Hydroxide), 8, PGI  
Hazard labels (DOT) : 8 - Corrosive



### SECTION 15: Regulatory information

#### 15.1. US Federal regulations

All components of this product are listed on the Toxic Substances Control Act (TSCA) inventory

This product or mixture does not contain a toxic chemical or chemicals in excess of the applicable de minimis concentration as specified in 40 CFR §372.38(a) subject to the reporting requirements of section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 and 40 CFR Part 372.

#### sodium hydroxide (1310-73-2)

Listed on the United States TSCA (Toxic Substances Control Act) inventory

RQ (Reportable quantity, section 101(14) of CERCLA as published on EPA's List of Lists) :	1000 lb
SARA Section 311/312 Hazard Classes	Immediate (acute) health hazard

#### polyethylene glycol mono(octylphenyl) ether phosphate (52623-95-7)

Listed on the United States TSCA (Toxic Substances Control Act) inventory

SARA Section 311/312 Hazard Classes	Immediate (acute) health hazard
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#### potassium hydroxide (1310-58-3)

Listed on the United States TSCA (Toxic Substances Control Act) inventory

RQ (Reportable quantity, section 101(14) of CERCLA as published on EPA's List of Lists) :	1000 lb
SARA Section 311/312 Hazard Classes	Immediate (acute) health hazard

#### 15.2. International regulations

##### CANADA

##### EU-Regulations

No additional information available

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Classification according to Regulation (EC) No. 1272/2008 [CLP]

Classification according to Directive 67/548/EEC or 1999/45/EC

Not classified

### 15.2.2. National regulations

### 15.3. US State regulations

California Proposition 65 - This product contains, or may contain, trace quantities of a substance(s) known to the state of California to cause cancer and/or reproductive toxicity

Prop 65 Comments :1,4-Dioxane (CAS#123-91-1): < 1 ppm

## SECTION 16: Other information

Abbreviations Legend:

Acute Tox. 4 (Dermal)	Acute toxicity (dermal) Category 4
Acute Tox. 4 (Oral)	Acute toxicity (oral) Category 4
Asp. Tox. 1	Aspiration hazard Category 1
Eye Dam. 1	Serious eye damage/eye irritation Category 1
Met. Corr. 1	Corrosive to metals Category 1
Skin Corr. 1A	Skin corrosion/irritation Category 1A
Skin Corr. 1B	Skin corrosion/irritation Category 1B
Skin Corr. 1C	Skin corrosion/irritation Category 1C
STOT SE 3	Specific target organ toxicity (single exposure) Category 3
H290	May be corrosive to metals
H302	Harmful if swallowed
H304	May be fatal if swallowed and enters airways
H312	Harmful in contact with skin
H314	Causes severe skin burns and eye damage
H318	Causes serious eye damage
H335	May cause respiratory irritation

### Disclaimer

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