Sealed Bid IFB NO. #MAPC 2021 Sanitation Products and Services

Metropolitan Area Planning Council
60 Temple Place
Boston, MA 02111

OPENING:

Tuesday, April 13th, 2021

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Proposal Requirements

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Executive Summary

For over 50 years, PortionPac Chemical Corporation has delivered safety and sanitation management solutions to a wide variety of industries, including school districts. Our sustainable systems include products and procedures designed to be user friendly and eliminate costly errors.

We developed the SFSPac® Food Safety & Sanitation System in 1992 to focus exclusively on the K-12 school nutrition industry. Our targeted approach and intimate knowledge of school nutrition allows us to provide customers with a standardized program that works within this unique environment. Cleaner, safer kitchens for your employees and customers is the cornerstone of our dynamic program that includes an employee education curriculum and training tools based on best practices and the most current Model Food Code.

SFSPac® service technicians and certified food safety specialists are qualified as ServSafe® instructors, maintain a Level 1 SNA certification, and participate in a factory-certified credentialing program which includes coursework in OSHA Awareness and CPR. Additionally, our staff are required to attend monthly education courses and obtain sufficient Continuing Education Units (CEUs) each year to retain their factory certifications.

The first step to installing the SFSPac® system is to conduct a two/three month introduction phase to help everyone get comfortable with the program. After the introduction phase, our service technicians conduct regularly scheduled site visits to each school serviced in the district to perform a multipoint review of the operation that includes HACCP verification, conduct corrective action training as needed and educate employees about a different topic each month. The service technician will also deliver our environmentally preferred cleaners and supplies, review district specific standard operating procedures, OSHA compliance and cleaning and sanitation procedures. Our OSHA compliant dispensing equipment will be inventoried, maintained and repaired as needed. Before leaving the site, the service technician will meet with the cafeteria manager to share their observations and recommendations to optimize kitchen safety and cleanliness..

SFSPac® service technicians follow up each site visit with an electronic service report to management designated by the district. The site visit report communicates compliance rates across all review areas, any corrective action and scheduled training provided during each visit. Our proprietary software delivers monthly verification of the district's food safety practices and provides **critical** due diligence documentation.

Prior to the end of each school year, the SFSPac® Regional Manager for the district will conduct an annual review with the School Nutrition Director and staff to discuss program successes and identify any areas noted for improvement. The Regional Manager and Director will also review the District HACCP Food Safety Plan and determine if there are any necessary changes.

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Executive Summary

The SFSPac® brand is recognized for our comprehensive and targeted food safety and sanitation systems and commitment to K-12 school food service programs. The benefits and services requested by your District to be delivered through our SFSPac® Food Safety & Sanitation System:

- Environmentally sustainable system for safety, water conservation, waste reduction, and recycling
- Simplified fixed cost billing – fewer purchase orders, invoices and less stress
- Pre-measured packaging for exact dilutions
- "Rule-of-One™ Mixing" – one Pac® brand pouch per bottle, sink or bucket
- Reduced storage requirements
- Vertically color coded bottles, SDS, charts and instruction sheets
- Environmentally preferred cleaners
- Green Seal™ certified cleaners
- EPA registered cleaners
- Sanitizer test kits, quaternary or chlorine
- Recycled containers
- OSHA compliant labeling on both pouches and bottles
- Personal Protective Equipment (PPE) provided
- System accessories provided: i.e., Pac® cutters, oven scrapers, bottles,
- Bi-lingual procedure and reference guide
- Complete hand care program
- Just-in-time inventory supplied by Service Technician
- Scheduled site visits
- Site-based procedures, safety and cleaning detergent mixing and use training
- Computerized service visit summary reports
- 24 hour inventory replacement or assistance response time
- Online training with the SFSPac® Learning Portal, a system that tracks individual learners' progress and includes education approved for both SNA CEU and USDA Professional Standards credits.
- Available for in-service

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Food Safety & Sanitation System

Introduction

The SFSPac® brand was created by PortionPac Chemical Corporation in 1992 to focus exclusively on K-12 school foodservice safety and sanitation. Back then, we knew our unique way of approaching sanitation and safety would dramatically impact each kitchen operation we served.

That's because we are not sanitation product providers. Rather, we provide the tools, education and support each kitchen needs to achieve a safe environment for serving food. The most efficient way to allow districts to purchase our unique service was to develop what we call a "set cost."

The set cost is the one price charged per school for all of the services and products included with the SFSPac® Food Safety & Sanitation System. Designed with your efficiency in mind, our set cost program helps minimize the detailed oversight you may have been burdened with in the past to manage and budget for each of these areas individually.

Our experience has taught us that your needs are always evolving, and so we continually assess our service and work with the School Nutrition Association and State Associations and their membership to learn how we can best be a part of the solution to the many challenges faced by school nutrition professionals.

Today, the leading sanitation and safety service solution for school nutrition directors offers a wide range of benefits, including:

* Education
* Service
* Safety
* Sustainable Solutions
* Documentation

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Who We Are

Management Team

Experienced and in touch with the market, several of our managers were in the industry prior to the creation of the SFSPac® brand over 25 years ago. All have been with us for a decade or more. Our team members currently serve, or have previously, on National and State School Nutrition Association Boards and are active within the communities of our customers. We lead by example and you will come to know that very quickly when you work with us. Every member of the team from manager to specialist will work directly on an issue with anyone on your staff who needs our assistance.

Factory Certified Food Safety Specialists

Our specialist team is in your kitchens to make sure that the policies you have in place and the regulatory requirements you must meet are routinely applied. It's like having an additional supervisor in the field whose focus is exclusively sanitation and safety. This means we must be educated about your business and the challenges you face. That is why we start every new employee with a learning program based on the School Nutrition Association's, "The Big Little Fact Book". Specialists are also offered industry specific education throughout the year and attend conferences to talk with customers and other school nutrition professionals about what matters most.

Our field team is required to achieve Factory Certified status within their first year of employment. They must also maintain their certification through pre-approved annual CEU's. In addition to learning the SFSPac® program cleaning procedures and education modules, some of the required courses include ServSafe™ certification, HACCP compliance and OSHA compliance.

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What We Do

The SFSPac® system is the most comprehensive food safety and sanitation program available. For one set cost, we offer you the freedom from the minutia of managerial oversight and deliver a diverse portfolio of education, verification and sustainable products.

EDUCATION

Education is the cornerstone of the SFSPac® system. We support your efforts to serve safe, nutritious meals with our on the spot corrective action training and routine education module instruction.

Food borne illness and changes to the FDA Model Food Code make sanitation a key learning requirement for food service professionals. The Centers for Disease Control and Prevention cites the following estimates for incidents of food borne illness in the United States:

- This year, 1 out of 6 Americans (or 48 million people) will get sick,
- 128,000 will be hospitalized, and
- 3,000 will die from foodborne diseases.
- 1 in 4 outbreaks can be linked to poorly washed hands.

Our routine kitchen procedure reviews allow us to provide corrective action before an improper procedure becomes a habit. We also use the data we collect to create an annual education module curriculum that is provided by SFSPac® Certified Food Safety Specialists.

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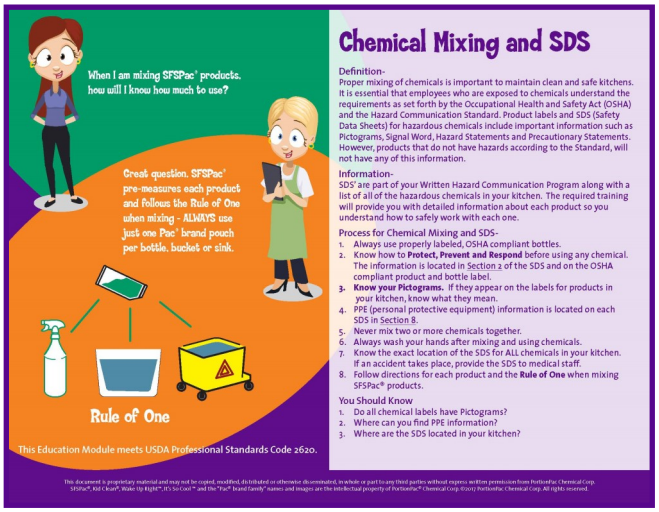
SFSPac® Education Tools

Education Modules – SFSPac® education modules are approved for SNA CEU credit and provide USDA required key area education to help your staff meet their annual goals. Education modules are conveniently posted in each kitchen to reinforce our training.

Topics include:

1	Burn Prevention	15	Recognizing & Responding to Food Allergens
2	Chemical Mixing and SDS	16	Receiving Food
3	Cooling Food	17	Preventing Slips and Falls
4	Cross Contamination	18	Proper Lifting
5	Drain Maintenance	19	Reheating Food
6	Endpoint Cooking Temperatures	20	Safe Food Handling
7	Food Contact Surfaces	21	Service Temperatures
8	Food Handler Gloves	22	Thermometers & Calibration
9	Food Safety Record Keeping	23	Time and Temperature
10	Personal Hygiene	24	Transporting Food
11	Preventing Slips and Falls	25	Rodent Droppings
12	MRSA Awareness/Prevention	26	Sanitizer Wiping Cloth Bucket
13	Receiving Food	27	Wiping Cloth Bucket Usage
14	Table Cleaning	28	Hand Washing



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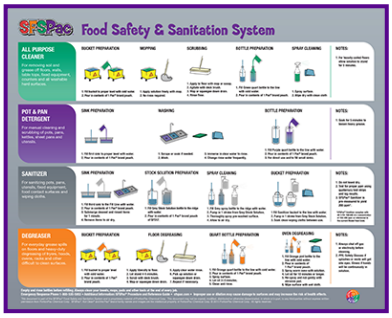
Procedure & Reference Guide: The guide provides all of the documentation you need about products we provide. Included are detailed mixing instructions, SDS and cleaning procedures for each item in the kitchen.



Posters, Charts, Logs: Everything your staff needs to run a safe efficient kitchen. Sanitizer logs, cleaning charts, mixing and use posters are installed in each kitchen by our food safety specialists. Tools are color coded, English and Spanish language instructions and include easy to understand pictures.

Online Learning Portal: The SFSPac® Learning Portal is an easy to use, cost efficient and time saving education program perfect for ensuring all your employees receive the training they need. This immersive education environment allows individual users to learn at their own pace, meet prescribed education goals and track progress as assigned coursework is completed.

All education topics on the SFSPac® Learning Portal will count towards USDA Professional Standards requirements and School Nutrition Association Key Area 1 - Operations CEU credit. Offering remote system access, centralized management and robust reporting, the Learning Portal frees your management team from the administrative challenge of tracking education requirements for each employee.

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HACCP VERIFICATION SERVICE VISIT

Regularly scheduled service visits follow a standard eight step process. HACCP application and evaluation drives each visit. Specialists will meet with the manager, walk through the kitchen, review procedures and logs, provide corrective action training if they observe a non-compliant issue and teach one of our education modules. Specialists also field any questions from staff, organize and refill product inventories, and check that documentation is current and in its proper location.

Your staff will always know when we are going to be there and when we arrive. Service visits are pre-scheduled and all SFSPac® staff wear photo identification badges and uniforms that prominently display the SFSPac® logo.

At the end of each service visit, the kitchen review is electronically uploaded and a report is sent to your designees within 24 hours. Our mission is to provide you with documentation of the progress in each one of your kitchens. We also want your staff to grow and apply the essential skills of food safety so you have confidence that your customers are in a food safe environment during each meal.

SAFETY

The SFSPac® brand was developed by PortionPac Chemical Corporation, a cleaning chemical manufacturer with more than 50 years of experience developing products and programs focused on health and safety. Our extensive knowledge means we provide the best education and tools to maximize safety in your kitchens.

Food Safety: Much of the work we do during our visits is to reinforce ServSafe™ principles and help the district comply with USDA and FDA regulations such as HACCP and the Model Food Code. Our certified specialists are required to learn all of these systems and apply them during each service visit. Your team can use us as a food safety resource for on the spot training, corrective action, answering questions and in-service instruction.

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Hand Care: Proper hand washing is essential to a safe kitchen. Employees need the right tools and techniques along with education to verify consistent application of proper procedures. We developed our MyTerra® hand care program based on ServSafe™ and CDC recommendations as a key preventative to food borne illness.

Standardization: The concept of standardization is at the core of any safety system. Guesswork is removed when everyone in the district performs the same task with the same method and tools. Much like ServSafe™ is a recognized, standardized system for food safety, SFSPac® uses the same philosophy in our sanitation safety curriculum.

Product Safety: There are many layers to our chemical product safety program. We have discussed the education we provide to ensure proper use. But we have also done extensive work to ensure that the products used in the district are effective and safer to use. Wherever possible we have brought in independent, third parties to assist us and verify the health and safety of our products.

- Low or no VOCs (volatile organic compounds)
- Hazard free as defined by the OSHA Hazard Communication Standard (29 CFR 1910.1200)
- Green Seal™ Certified
- EPA Registered

SUSTAINABLE SOLUTIONS®

Sustainability is often defined as “people, planet and profit”. The idea is that a measurable impact is only made when environmental leadership is coupled with the goal of protecting human health and a commitment to the fiscal responsibility of an initiative.

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If we use our Food Safety & Sanitation System as an example, it looks much like this:

We teach how to properly fill sinks, clean dishes and test sanitizer resulting in fewer sink changes, thereby reducing water usage. Using less water is environmentally responsible. In many areas of the country shortages are directly affecting the livelihood of people and communities. No matter where you live, water use and waste costs money. Reducing use saves on both.

Our products are highly concentrated, substantially reducing packaging, eliminating hundreds of thousands of pounds of plastic and cardboard waste annually. As our population grows so does our volume of garbage. Communities and landfills are getting ever closer to each other effecting quality of life. Whether these waste products are sent to the landfill or recycled, it costs money to process and dispose of them.

Highly concentrated products use less energy to ship and store, reducing emissions. Reduced emissions means less harmful emissions in the community. Less energy use = less energy cost.

At PortionPac Chemical Corporation the benchmark of sustainability drives our vision. We chose Green Seal™ certification because of their holistic view of cleaning. Our products are not only evaluated for less environmental impact, but also to protect human health and safety. Every element of our products, including packaging, must meet their stringent standards. Green Seal™ also requires our products to perform as well or better than conventional cleaners in the same class. Proving that you don't need to sacrifice performance for safety.

As a company, we look at our impact on our employees and the communities we serve. We offset all of our emissions with certified green energy projects and have been named an EPA Green Power Partner. In 2016, we were also recognized by the State of Illinois for our efforts and leadership in sustainability.

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Syllabus of Proposed Service

The **SFSPac® Food Safety & Sanitation System,** a division of PortionPac Chemical Corporation, is a value-added program that was developed in 1983 to provide School Nutrition Professionals with Sustainable Solutions™. We serve thousands of schools and deliver superior sanitation, education, HACCP Verification, site-based management and more!

PortionPac proposes to provide all the items on the Catalog List provided at the end of this section in response to **Massachusetts School Buying Group Invitation for Bid #MAPC-2021 Sanitation Products and Services – COMMBUYS Bid #BD-21-1217-MAP03-MAP03-59209..** The following goods and services are an integral part of the SFSPac® Food Safety & Sanitation System.

Excellent Service

- It starts with a pre-service notification (Master Schedule), provided prior to service each month. Each site will be visited on a 30 working-day rotation. Service will be extended to all sites open for Summer Feeding and schools with year-round schedules.
- Our Just-In-Time site-based deliveries are convenient for all sites in the district.
- Service reports will be sent electronically to the Child Nutrition Director immediately following each visit. Reports include date, service time devoted to each site, a brief description of the training, services provided, and the monthly Education Module that was presented during the visit.
- All emergency requests will take place in a maximum 48 hour period and all calls for chemicals and supplies will be within 24 hours.

Ongoing Education

- The Annual Lesson Planner, based in HACCP principles, guides education from the initial in-service training through each site visit using a predetermined lesson plan.
- Each site will receive a customized SFSPac® Procedure & Reference guide that provides general kitchen practices, cleaning material mixing and use instructions, SDS, sanitizer logs, temperature logs, and equipment cleaning procedures.
- Monthly SFSPac® Education Modules will be provided to kitchen staff during each visit, recognized with **Continuing Education Units (CEUs) from the School Nutrition Association (SNA).** These Education Modules focus on industry best practices for sanitation and food safety.
- Our new **SFSPac® Online Learning Portal** will transform the way your team learns- from cleaning procedures to education modules and continuing education; your staff can access the Learning Portal anytime, and Directors can track their staff's progress online.
- As a part of our Hazards Communication Plan, SFSPac® will work with the Child Nutrition Department to perform annual Hazardous Materials Audits in each facility to access potential liability and keep your kitchen performing at its best.

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Syllabus of Proposed Service

A team you can Trust

- You get the benefits of every SFSPac® Food Safety Specialist being factory certified, which includes HACCP, ServSafe™ and OSHA credentials. Specialists must participate in Continuing Education Courses each year to maintain certification. Our national education director is a certified OSHA instructor and our employees will help your team with all needed certifications.
- Our Food Safety Specialists complete a comprehensive HACCP Verification check in your kitchen during each service rotation.

A Top Notch Cleaning Program

- The SFSPac® cleaning materials are non-caustic, non-abrasive and have been designed to provide employees with the safest formulations possible.
- Where standards are available, SFSPac® cleaning materials are Green Seal™ Certified and NSF® or EPA registered.
- Many SFSPac® cleaning detergents contain no volatile organic compounds (VOC), and have no hazards as defined by the OSHA Hazard Communication, 29 CFR 1910.1200.
- Color-coded spray bottles, buckets, and ancillary support items such as oven scrapers, Pac cutters, goggles and personal protective equipment will be provided as needed.
- Color-Coded Safety Data Sheets in English and Spanish will be provided, monitored, and updated at each site.

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Food Safety & Sanitation System

Cleaning Detergents

SFSPac® cleaning detergents are the perfect companion to our food safety education and verification program. Designed to offer the features most important to school nutrition professionals, SFSPac® cleaners are the leading pre-measured solution for a food safe environment.

The constraints of your kitchen and the daily challenges facing your staff are our primary concern. SFSPac® cleaners offer the smallest storage footprint of any sanitation solution and an unparalleled ease of use.

Simplified Mixing

Mixing one Pac® brand pouch to a container eliminates the math and guesswork associated with bulk materials, resulting in safer and more accurate use of cleaners. Simply fill containers to their proper level with water, open one Pac® brand pouch and pour.

Color-coded and Bilingual Instruction

Color-coded products, labels, bottles and SDS make it easy to train, control and document use. A green formulation, such as SFSPac® All Purpose Cleaner, has a green label and green bilingual spray bottle with SDS printed on green paper. Bilingual instructions and procedure charts help ensure accurate, productive use.

Safer Formulations

Green Seal™ certified and EPA-registered formulations that avoid the hazardous criteria set forth by the OSHA HazCom Standard. That means proven effectiveness without the need for school nutrition professionals to learn any pictograms, hazards or precautionary statements. In addition, all SFSPac® cleaning detergents meet or exceed the California Air Quality Control Board (CAB) Standard.

Comprehensive Compliance

SFSPac® utilizes pre-screened spray bottles and mixing containers for use with each cleaner. All containers comply with all OSHA HazCom Standard requirements and display mixing instructions in both English and Spanish. We also supply and post in each kitchen bilingual wall instruction charts detailing proper mixing and use instructions. Safety Data Sheets will be supplied for all products and an audit of potentially hazards chemicals is performed at each site as required by the OSHA HazCom Standard.

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SFSPac® Pot & Pan Detergent

Cuts through the toughest grease with high sudsing, long-lasting cleaning power to give pots, pans and other utensils a bright, clean luster. Requires a potable water rinse following use on food preparation or serving surfaces. Each pre-measured Pac® brand pouch makes a one quart bottle of concentrate or 12 gallons of usable wash solution for compartment sinks.

- Non-staining, residue free formulation
- Instant dilution in hot or cold, hard or soft water
- Not affected by freezing
- Biodegradable and phosphate free
- Ultra-low VOC content
- No OSHA HazCom Standard hazards (29 CFR 1910.1200)
- Meets previous USDA A1 rating requirements
- Green Seal® certified & NSF registered

SFSPac® All Purpose Cleaner

Multi-purpose cleaner perfect for everyday cleaning tasks. Excellent for removing soil, grease and other substances on floors, walls, table tops, counters and all washable hard surfaces. Requires potable water rinse if used on food preparation surfaces. Each pre-measured Pac® brand pouch makes a one quart spray bottle or 2 gallons of mopping solution.

- Non-staining, residue free formulation
- Instant dilution in hot or cold, hard or soft water
- Not affected by freezing
- Biodegradable and phosphate free
- Ultra-low VOC content
- No OSHA HazCom Standard hazards (29 CFR 1910.1200)
- Meets previous USDA A1 rating requirements
- Green Seal® certified &NSF registered

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SFSPac® Degreaser

Highly concentrated formulation designed for heavy duty cleaning and degreasing of ovens, fryers, hoods, ranges, floors and other difficult to clean surfaces. Each pre-measured Pac® brand pouch makes a one quart spray bottle or 4 gallons of mopping solution.

- Non-staining, residue free formulation
- Instant dilution in hot or cold, hard or soft water
- Not affected by freezing
- Biodegradable and phosphate free
- Ultra-low VOC content
- No OSHA HazCom Standard hazards (29 CFR 1910.1200)
- Green Seal® certified & NSF registered

SFSPac® Sanitizer

EPA-registered quaternary ammonium sanitizing agent for use in manual ware-washing applications, to sanitize pots, pans, utensils, fixed equipment, food contact surfaces, and wiping cloths. Each pre-measured Pac® brand pouch makes 64 quart spray bottles, one bucket for wiping cloths or 17 gallons usable solution for compartment sinks.

- EPA-registered
- No potable water rinse required
- Instant dilution in hot or cold, hard or soft water
- Not affected by freezing
- Use concentration of at least 200 ppm active quaternary ammonium
- Test strips supplied at no additional charge
- No OSHA HazCom Standard hazards (29 CFR 1910.1200)
- Meets previous USDA D2 rating requirements

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SFSPac® Germicidal Cleaner

EPA registered quaternary ammonium compound, with excellent detergent properties for cleaning tabletops, sneeze guards, glass, stainless steel, milk coolers, washroom fixtures, and other general cleaning. Eliminates odor forming bacteria; leaving no masking or cover up odor. Each pre-measured Pac® brand pouch makes 64 pint spray bottles or 8 gallons of usable solution.

- EPA-registered
- pH neutral, non-staining, residue free formulation
- Broad spectrum effectiveness against microorganisms (e.g. HIV-1, MRSA, Influenza A)
- Instant dilution in hot or cold, hard or soft water
- Not affected by freezing
- No OSHA HazCom Standard hazards (as used, 29 CFR 1910.1200)
- Meets previous USDA D2 rating requirements

SFSPac® Laundry Detergent HE

Superb performance in both high efficiency and standard washing machines for washing aprons, towels, wiping cloths and mop heads. Contains targeted enzyme technology to break down the toughest grease, grass and food stains. Each pre-measured Pac® brand pouch is suitable for washing one standard load of laundry.

- Non-staining, residue free formulation
- Instant dilution in hot or cold, hard or soft water
- Not affected by freezing
- Biodegradable and phosphate free
- Ultra-low VOC content
- No OSHA HazCom Standard hazards (29 CFR 1910.1200)
- Green Seal® certified

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Hand Care Program Overview

Hand hygiene is essential to food safety because it reduces the transmission of foodborne illnesses and other pathogens. We understand the barriers to good hand hygiene in K-12 food service environments which range from staff training, irritating hand care products to unmaintained and broken dispensers. The MyTerra® hand care program was designed to provide the hand care tools you need without the same burdens of ordering, training, inventory, dispensers and maintenance.

Like the SFSPac® Food Safety and Sanitation System, the MyTerra® hand care program is installed and completely maintained by our team who also provide hand care education and reinforce it with hand wash posters at each sink as a reminder every time hands are washed. Our MyTerra® dispenser works with all of our products from hand wash to sanitizers and lotions. Our liquid products are dispensed in a rich foam, preventing the leaks and drips of traditional dispensing systems. And while the hand washing process is much more important than the product used, we believe hand wash quality also has an impact so wherever possible, our products have been formulated to be non-irritating and free of harsh ingredients, dyes and OSHA HazCom Hazards.

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Hand Wash Specifications

MyTerra® Hand Wash Foam

Our state of the art MyTerra® hand wash foam contains no harsh ingredients, dyes or OSHA HazCom Hazards.

- New Formulation
- No OSHA HazCom hazards
- No Skin Irritants
- Low Fragrance
- Biodegradable
- Green Seal™ certified and NSF registered
- Available in 1000 mL dispenser bag or 500 mL pump bottle

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Ware Wash Product Specifications

In addition to the services described in the Ware Wash System Description, the MyTerra® product delivery includes the following:

- Just-In-Time inventory at each ware wash site during the SFSPac® HACCP verification service visit.
- Response to emergency requests and supply calls within a 24 hour period.
- OSHA compliant, color-coded safety data sheets.
- Color and number coded, closed loop product containers.
- Initial installation training on proper operation of equipment and machine maintenance.

My Terra® Safer Choice Dish Machine Detergent

Environmentally preferred formulation that quickly emulsifies greasy soils for easy removal. Packaged in 1 gallon containers.

- Meets the EPA Safer Choice™ Standard Criteria
- No phosphates
- Effective at high and low temperatures
- Effective in hard or soft water

My Terra® Safer Choice Rinse Additive

Speed up drying time and experience with this environmentally preferred formulation that consistently delivers spot free plastic ware, glass, and stainless wares. Packaged in 1 gallon containers.

- Meets the EPA Safer Choice™ Standard Criteria
- Effective at high and low temperatures
- Effective in hard or soft water

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WareWash Product Specifications

My Terra® Safer Choice™ Delimer/Descaler

Environmentally preferred formulation quickly rids dish machine surfaces of scale and lime formations from hard water precipitates. Packaged in 1 gallon containers.

- Meets the EPA Safer Choice™ Standard Criteria

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What does the Safer Choice label mean?

Participation in the Safer Choice program is voluntary. Companies who make products carrying the Safer Choice label have invested heavily in research and reformulation to ensure that their products meet the Safer Choice Standard. These companies are leaders in safer products and sustainability.

Products have to pass our stringent criteria in order to earn the Safer Choice label. The Safer Choice program reviews more than just product ingredients. We also look at product performance, pH, packaging and more to ensure that products with the label are safer for you and your family. Once a product meets the Safer Choice Standard, EPA conducts annual audits to ensure our standards continue to be met.

Every ingredient is reviewed: Before a product can carry the Safer Choice label, EPA reviews all chemical ingredients, regardless of their percentage in the product. Every ingredient must meet strict safety criteria for both human health and the environment, including carcinogenicity, reproductive/developmental toxicity, toxicity to aquatic life, and persistence in the environment. This means that Safer Choice-labeled products are safer for:

- You, your family, and pets;
- Workers' health; and
- Fish and the environment.

Product performance: Products that qualify to carry the Safer Choice label must pass category-specific performance standards as defined in the Safer Choice Standard. All products must perform comparably to conventional products.

Packaging: Safer Choice reviews all product packaging against criteria defined in the Safer Choice Standard. Partners are required to implement sustainable packaging measures and to improve the packaging profile for their recognized products during the partnership.

pH: Labeled products must meet pH standards that minimize the potential for skin and eye irritation or injury.

Volatile Organic Compounds (VOCs): Safer Choice restricts VOC content to minimize indoor air pollution and associated respiratory concerns.

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Ware Wash Product Specifications

In addition to the services described in the Ware Wash System Description, the MyTerra® product delivery includes the following:

- Just-In-Time inventory at each ware wash site during the SFSPac® HACCP verification service visit.
- Response to emergency requests and supply calls within a 24 hour period.
- OSHA compliant, color-coded safety data sheets.
- Color and number coded, closed loop product containers.
- Initial installation training on proper operation of equipment and machine maintenance.

My Terra® Low Temp Sanitizer

Finish the wash cycle and sanitize dishes with this chlorine sanitizer.

- Effective low temperatures
- Effective in hard or soft water

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Materials List

ITEM #	SFSPac® Cleaning Materials
SFS5	Green Seal™ All Purpose Cleaner
SFS14	Green Seal™ Certified Heavy Duty Pot and Pan Detergent
SFS17	EPA Registered Sanitizer
SFS30	Green Seal™ Certified Degreaser/Oven Cleaner
SFS20N	EPA Registered Germicide Cleaner
SFS40	Green Seal™ Certified Laundry Detergent
ITEM #	**MyTerra® Dish Machine Materials**
MT402	MyTerra® Safer Choice Wash Dish Machine Detergent
MT453	MyTerra® Safer Choice Rinse Drying Agent
MT552	MyTerra® Safer Choice Lime Safe Delimer
MT501	MyTerra® Low Temp Sanitizer
	Dema Detergent Dispensers for all Dish Machine Product
ITEM #	**Hand Care Program**
MT101	MyTerra® Hand Wash Form
	Handcare Dispensers & Labels
ITEM #	**SFSPac® Ancillary Items**
FS1032	All-Purpose 32 oz Green Spray Bottle
FS1532	Pot and Pan 32 oz Squeeze Bottle
FS1732	Sanitizer 32 oz Spray Bottle
FS1764	Sanitizer 64 oz Stock Bottle
FSBUC	Sanitizer Bucket
AS00002	Sanitizer Thermometer Cup
FS2016	Germicidal Cleaner 16 oz Spray Bottle
FS2064	Germicidal Cleaner 64 oz Stock Bottle
FS3016	Degreaser/Oven Cleaner 16 oz Bottle with Foaming Sprayer
FS3032	Degreaser 32 oz Spray Bottle
FS0017	Pac Cutter with tie
AT00015	Fill To Sink Marker (Wash)
AT00016	Fill To Sink Marker (Rinse)
AT00017	Fill To Sink Marker (Sanitize)
AT00018	Food Prep Sink Marker
L000116	Test Strip Procedure Poster (Bi-Lingual)
AS0QT00	SFSPac® Sanitizer Test Strips
L000166	Product Mixing & Usage Chart (Bi-Lingual)
L000010	Manual Dishwashing Instruction Chart (Bi-Lingual)
L000226	MyTerra® Hand Washing Chart/Signage (Bi-Lingual)
L000133	Table Cleaning Procedure Chart (Bi-Lingual)
L000137	MyTerra® Dish Machine Instructional Poster (Bi-Lingual)
L000129	MyTerra® Delimer Poster (Bi-Lingual)
SDS	Safety Data Sheets (located in P&R Guide)
SANILOG	Sanitizer Log (located in P&R Guide)
E000038	SFSPac® Procedure and Reference Guide (Bi-Lingual)
E000006	SFSPac® Education Video (Mixing Germicide/Sanitizer) (Bi-Lingual)
AS00001	Oven Scrapers
AI00009	General Cleaning Gloves
AI00004	Elbow Length Pot & Pan Gloves
AI00011	Safety Goggles

SFS of New England, Inc.
Client References – Confidential

The following is a partial list of SFS of New England, Inc. clients who have the Food Safety & Sanitation System in place.

April Liles
Food Service Director
Waltham Public Schools
Tel: (781) 314-5495
Email: aprilliles@walthampublicschools.org

Jackie Morgan
Food Service Director
Milton Public Schools
Tel: (617) 898-1051
Email: jmorgan@miltonps.org

Gail Koutroubas
Food Service Director
Andover Public Schools
Phone: (978) 886-5656
Email: gail.koutroubas@andoverma.us

SFSPac® Staff

SFSPac® Service personnel are factory certified instructors of our copyrighted SFSPac® Food Safety & Sanitation System. All staff are required to be ServSafe Certified, OSHA Certified, CPR Certified, SNA Certified and are qualified to present the instruction required by this RFP.

CHUCK AINSWORTH

Chuck Ainsworth
SFSPac® Director of Business Development
PortionPac Chemical Corporation
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Chicago, IL 60622
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e-mail: cainsworth@portionpaccorp.com

Chuck is the Contract Administrator and has direct oversight of the SFSPac® Program nationally.

Chuck has been involved with the SFSPac® Sanitation & Safety Program since 1991. During that tenure he has been responsible for managing the growth of the SFSPac division in 39 distribution states throughout the United States. Chuck has worked in every aspect of the program from manufacturing to program delivery in schools. Additionally, Chuck has worked with Child Nutrition Programs since 1979 and served on the boards of four State School Nutrition Associations, the National School Nutrition Association Executive Board, currently serves on the School Nutrition Foundation Board and co-authored “Implementing HACCP in Child Nutrition Programs”. In 2009, Chuck was named SNA’s Industry Person of the Year. Chuck’s credentials include:

- **ServSafe Certified Instructor**
- **CPR Certified Instructor**
- **HACCP Certified Instructor**
- **OSHA Certified**
- **SNA Certified**
- **SFSPac® Factory Certified**

Operational Oversight

CHRIS GILLESPIE

Chris Gillespie
SFSPac® Business Development Manager
PortionPac Chemical Corporation
Phone: 312-447-6204
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e-mail: cgillespie@portionpaccorp.com

Chris manages operational oversight of the SFSPac® Program nationally. Chris has been involved with the SFSPac® Food Safety & Sanitation System since 2019. He is responsible for managing the business development of the SFSPac® brand in 42 states and growing. Chris is the Industry Rep for Legislative Committee for North Carolina. Additionally Chris lives in Winston-Salem, NC and is the proud father to two wild and crazy boys.

- **ServSafe Certified Instructor**
- **CPR Certified Instructor**
- **OSHA Certified**
- **SNA HACCP Certified Instructor**
- **SNA Certified**
- **SFSPac● Factory Certified**

Account Manager

Brian Jette

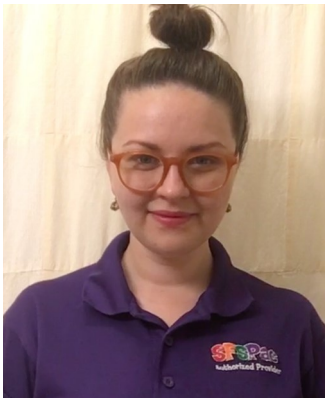
Brian Jette
SFSPac® Distributor
SFS New England
Phone: 312-447-5268
Fax: 312-226-5400
e-mail: Bjette@portionpaccorp.com

- ServSafe Certified Instructor
- CPR Certified Instructor
- OSHA Certified
- SNA HACCP Certified Instructor
- SNA Certified
- SFSPac® Factory Certified

Brian has been working with SFSPac® since 2008. His company, SFS of New England is the exclusive distributor for Massachusetts, Connecticut, Road Island, New Hampshire, Vermont, Maine and parts of New York. His responsibilities are for all aspects of running a local SFSPac® Distribution Company, including, but not limited to, setting up the service schedule, account maintenance, coordinating district training sessions, etc.

Food Safety Specialists

Emily MacWilliams



Emily MacWilliams.
Food Safety Specialist
SFS of New England
Phone: 774-200-3873
e-mail:
emacwilliams@sfsne.com

- ServSafe Certified
- SFSPac® Factory Certified

Emily is one of the local Food Safety Specialists responsible for service to schools in the state of Massachusetts.

Susan MacWilliams

Susan MacWilliams
Food Safety Specialist
SFS of New England
Phone: 413-478-8013
e-mail:
smacwilliams@sfsne.com

- ServSafe Certified
- SFSPac® Factory Certified

Susan is one of the local Food Safety Specialists responsible for service to schools in the state of Massachusetts.

Consultant

MELISSA MABRY

Melissa Mabry
SFSPac® Consultant
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1814 Hwy. 51 South
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Fax: 800-548-5866
e-mail: mmabry@portionpaccorp.com

- ServSafe Certified Instructor
- SNS Credentialed
- Serving It Safe Trainer
- SNA Healthy Edge Trainer
- GDOE Certification, Administration & Food Service Direction
- SFSPac® Factory Certified

Melissa joined the SFSPac® team in July 2007. Melissa has 15 years experience as a School Nutrition Director and 2 years experience as Area Consultant for the Georgia Department of Education. She has extensive experience in training and administration in the area of school nutrition programs. Melissa's involvement will include food safety training, HACCP Assessments, SFSPac® Program Training and providing any other additional services that may be needed.

SFSPac
Food Safety & Sanitation System

Site Visit Report

District: Sample Public Schools

Site Name: Sample School
808 Bacon Street, Sample, GA
Day Serviced: Monday from 08:49 to 09:25

Sample Route 3

Reference ID - 19969
Site Contact: Regina Milk
Service Tech: Jimmy Alexander
Service Date: 11/18/17

Areas of Review 1 - 9

Compliant---------- Formalized Training Education Modules and Quizzes
- *Educated staff the proper use of Food Handler Gloves.*
- *Reviewed H.A.C.C.P. Principles related to proper food preparation.*

Compliant---------- Verification of Specialized Training and Education
- *Site Manager is keeping SFSPac Educational Module roster on file.*
- *Staff are participating in SFSPac Education Module.*

Compliant---------- Personal Hygiene

Compliant---------- Dry Storage

Compliant---------- Cold Storage Equipment Temperature Log
- *Equipment temperature logs current.*

NON-Compliant--------- Cold Storage Equipment
- *Gaskets need cleaning/replacement.*
- *Recommended proper procedures for cleaning and maintaining cold holding equipment.*
- *Reminded staff to clean refrigerator/freezer shelves.*
- *Reminded staff to sweep debris in walk in.*

Compliant---------- Hand Washing Procedures and Hand Washing Areas
- *Hand washing station(s) are accessible, equipped and properly maintained*
- *Refilled hand soap dispenser.*

Compliant---------- Food Handler Gloves
- *Observed Food handler gloves being used correctly during food preparation.*

Areas of Review 10 - 16

Compliant---------- Thermometer Sanitizer Cup
- *Sanitizer tested correctly per manufacturer's specifications.*

Compliant---------- Thermometer Calibration and Documentation
- *Thermometer calibration is being documented per district policy.*

Compliant---------- Wiping Cloth Buckets
- *Wiping cloths stored properly in sanitizer in wiping cloth bucket.*

Compliant---------- Sanitizer Strength in Wiping Cloth Bucket
- *Staff are documenting the testing of the sanitizer strength in the wiping cloth buckets routinely.*
- *Tested sanitizer in bucket. Tested within manufacturer's specifications.*

Compliant---------- Sanitizer Strength in Bottle
- *Sanitizer bottles tested correctly per manufacturer's specifications.*
- *Staff are documenting the testing of the sanitizer strength of the sanitizer spray bottles routinely.*

NON-Compliant--------- Food Preparation Area and Equipment
- *Areas above eye level (tops of equipment/window ledges) require cleaning.*
- *Ceiling intake/outtake vents dusty/dirty and need cleaning.*
- *Ceiling tiles need cleaning.*
- *Ceiling vents need cleaning.*
- *Hood surround dusty/dirty and in need of cleaning.*
- *Ledges/lips of preparation tables need cleaning.*
- *Wall mounted fans need cleaning.*
- *Walls need cleaning.*

Areas of Review 17 - 25

Compliant---------- Cooking
- *Staff recording end point cooking temperatures and time correctly.*

Compliant---------- Ovens
- *Ovens clean and in good condition.*

Sample Service Report

SFSPac
Food Safety & Sanitation System

Site Visit Report

District: Sample Schools

Site Name: Sample School
808 Bacon Street, Sample, GA
Day Serviced: Monday from 08:49 to 09:25

Sample Route 3

Reference ID - 19969
Site Contact: Regina Milk
Service Tech: Jimmy Alexander
Service Date: 11/18/17

Areas of Review 17 - 25

Compliant---------- Vents, Fans and Hoods

Compliant---------- Serving TCS (Time and Temperature Control Safety Foods)
- *Serving temperatures and times are being documented correctly for TCS foods.*

NON-Compliant--------- Serving Areas (Including Serving Line Area and Serving Equipment)
- *Ceiling tiles need cleaning.*
- *Ceiling vents need cleaning.*
- *Trained staff on proper cleaning of food contact and non-food contact surfaces.*

Areas of Review 26 - 33

Compliant---------- Manual Dishwashing Area
- *Dishwashing area clean and in good condition.*

Compliant---------- Test Strips

Not Applicable---------- Sanitizer Strength in Sink

Compliant---------- Sanitizer Log Current
- *Sanitizer logs current.*

Compliant---------- Dishmachine Area and Dishmachine Logs

Compliant---------- Stainless Steel Cleaning of Non-Food Contact Surfaces

NON-Compliant--------- Floor Condition and Appearance
- *Floor drains need cleaning.*
- *Reminded staff to sweep under and behind stationary equipment regularly.*
- *Trained staff to use deck brush to remove build-up on floors.*

Compliant---------- Cleaning and Sanitizing

Areas of Review 34 - 42

Compliant---------- Personal Protection Equipment
- *Provided PPE - gloves*

Compliant---------- Proper Mixing and Usage

Compliant---------- Chemical Storage and Accessories
- *Chemicals filled and stored correctly.*
- *SFSPac representative filled bottles.*

Compliant---------- SFSPac Procedure and Reference Guide
- *SFSPac Procedure and Reference Guide present and up to date.*

Compliant---------- SFSPac SDS Present
- *SDS posted and up-to-date for SFSPac Chemicals.*

Compliant---------- Other Chemical MSDS

Compliant---------- First Aid Kit

Summary:

29.00 compliant areas, 4.00 non-compliant areas and 1.00 not-applicable areas (of 34.00 total).

Audit Points:

Training Notes:

Delsie (Manager) - Reviewed remaining annual education modules and in-service dates. Reviewed kitchen areas requiring cleaning.
Esther (Staff) - Reviewed education module on proper table cleaning using germicidal detergent.
Edna (Staff) - Trained on safe food handling and service/holding Temperatures. Informed of ice buildup in walk-in freezer. Informed serving line shelves, bottom of serving line, bottom of prep tables and hand carts are in need of cleaning.

Sample Service Report

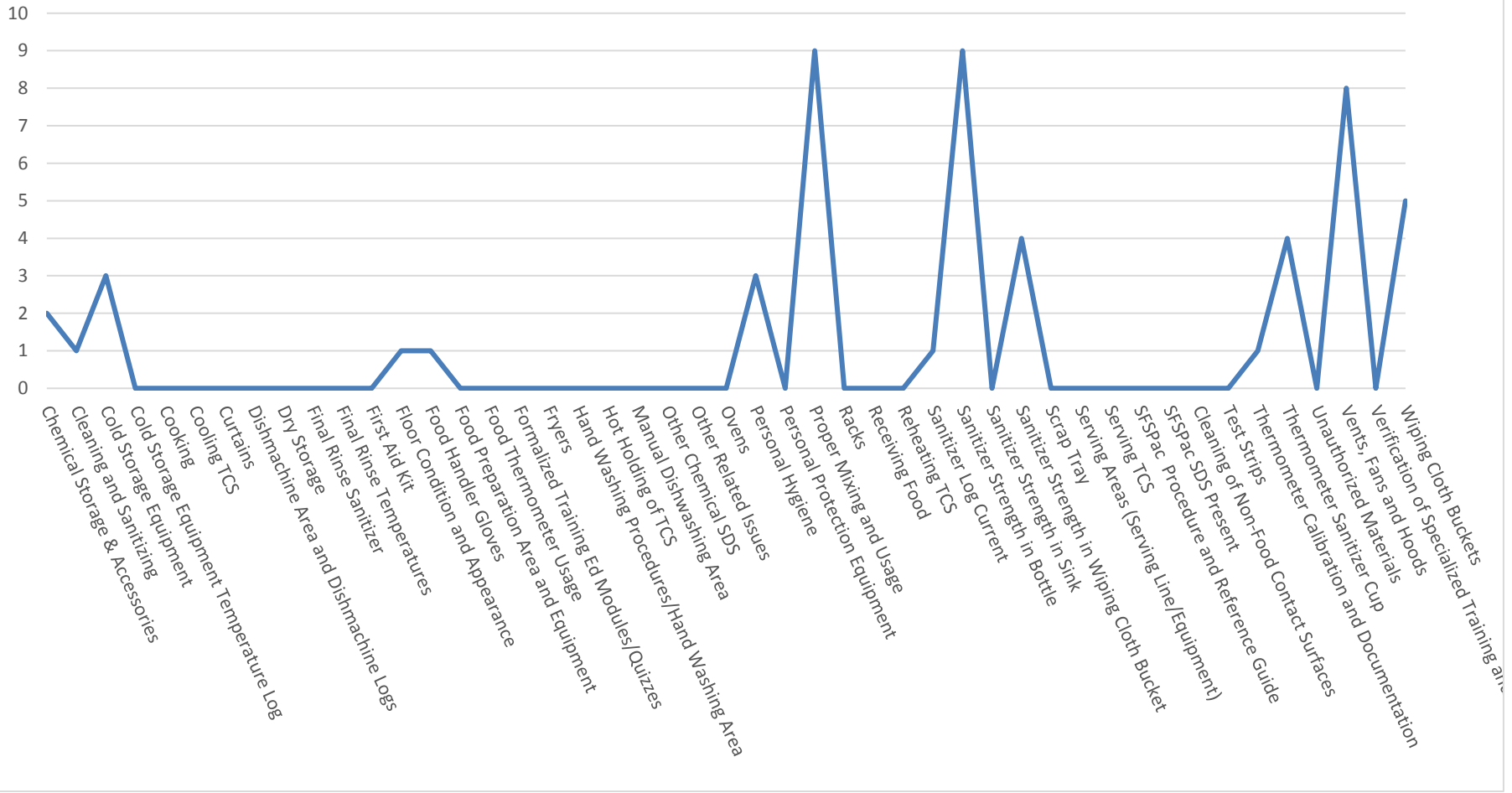
SAMPLE SCHOOL DISTRICT
Verification Report
August 1, 2016 - May 15, 2017

	Total Per Site	Chemical Storage & Accessories	Cleaning and Sanitizing	Cold Storage Equipment	Cold Storage Equipment Temperature Log	Cooking	Cooling TCS	Curtains	Dishmachine Area and Dishmachine Logs	Dry Storage	Final Rinse Sanitizer	Final Rinse Temperatures	First Aid Kit	Floor Condition and Appearance	Food Handler Gloves	Food Preparation Area and Equipment	Food Thermometer Usage	Formalized Training Ed Modules/Quizzes	Fryers	Hand Washing Procedures/Hand Washing Area	Hot Holding of TCS	Manual Dishwashing Area	Other Chemical SDS	Other Related Issues	Ovens	Personal Hygiene	Personal Protection Equipment	Proper Mixing and Usage	Racks	Receiving Food	Reheating TCS	Sanitizer Log Current	Sanitizer Strength in Bottle	Sanitizer Strength in Sink	Sanitizer Strength in Wiping Cloth Bucket	Scrap Tray	Serving Areas (Serving Line/Equipment)	Serving TCS	SFSP ac Procedure and Reference Guide	SFSP ac SDS Present	Cleaning of Non-Food Contact Surfaces	Test Strips	Thermometer Calibration and Documentation	Thermometer Sanitizer Cup	Unauthorized Materials	Vents, Fans and Hoods	Verification of Specialized Training and Educati	Wiping Cloth Buckets
Allgood Elementary School	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0
Bessie Baggett Elementary School	5	0	1	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0
Burnt Hickory Elementary School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Carl Scoggins, Sr. Middle School	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Connie Dugan	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Dallas Elementary School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
East Paulding High School	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0
East Paulding Middle School	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	1	0	0	0	0	2
Hal Hutchens Elementary	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0
Herschel Jones Middle School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hiram Elementary	2	0	0	1	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hiram High School	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Irma C. Austin Middle	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
J. A. Dobbins Middle School	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0
Lillian C. Poole Elementary School	3	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0
McGarity Elementary School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Moses Middle School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Nebo Elementary School	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	2	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0
New Georgia Elementary School	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
North Paulding County High School	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Northside Elementary School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
P. B. Ritch Middle School	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0
Paulding County High School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roberts Elementary School	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Russom Elementary School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sam D. Panter Elementary	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sammy McClure Middle School	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0
Sara Ragsdale Elementary School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Shelton Elementary School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
South Paulding High School	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
South Paulding Middle School	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0
Union Elementary	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0
W.C. Abney	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Total	52	2	1	3	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0	3	0	9	0	0	0	1	9	0	4	0	0	0	0	0	0	0	1	4	0	8	0	5

Average Non Compliance Issues Per Site: 1.58 over 10 Months
Average Non Compliance Issues Per Site: 0.16 per each month

The verification report is provided for each customer on an annual basis. It documents non-compliance frequency across each review area throughout the year, by site Reviewing the report annually helps us to identify training opportunities for the new school year.

Sample School District
Verification Report
August 1, 2016 - May 15, 2017



Massachusetts School Buying Group

Hazardous Communication Standard
Chemical Inventory

Facility _____ HCS Officer _____ Date _____

Chemical	Manufacturer	Supplier	MSDS	Hazardous	Container Size/Type	Quantity	Location of Chemical	Operation	Number of Employees Used By
			YES/NO	YES/NO					

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Sample Training Calendar

Child Nutrition Annual Training Calendar

Insert School District Name Here, School Year Here

Training Areas	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec
Chemical Mixing									x			
Food Contact Surfaces										x		
Thermometer Calibration											x	
Food Safety Record Keeping												x
Hand Washing	x											
Safe Food Handling		x										
Time and Temperature			x									
Receiving Foods				x								
End Point Cooking Temperatures					x							

Note: (modify training areas, as needed. We sometimes base it off the verification report for the district we're bidding if it's a current customer. For new customers, I often just use the recent education module topics).

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Sample Service Planner

School District: Massachusetts School Buying Group

Term: 2021-2022

Distributor: PortionPac Chemical Corp.

Prepared By: CA

Listed below are the schools from the above school district. Following the school name is a checked day of the week indicating the proposed day of service. During each service visit the SFSPac® Service Technician will perform the following activities: On-going Program Education, Problem Solving, Food Safety Program Verification, Bottle Replacement, and Inventory Maintenance. Emergency deliveries may be made as required between scheduled visits. At the completion of each visit, the SFSPac® Service Technician will complete documentation and a Daily Service Report will be sent to the Child Nutrition Department.

Monday, April 21 Route 1	Tuesday, April 22 Route 2	Wednesday, April 23 Route 3	Thursday, April 24 Route 4	Friday, April 25 Route 5	Monday, April 28 Route 6	Tuesday, April 29 Route 7
Elementary	Middle School	High School	Elementary	Middle School	Middle School	High School
Middle School	Middle School	Middle School	High School	High School	High School	Elementary
High School	High School	Elementary	Middle School	High School	Elementary	Middle School
High School	Elementary		High School	Elementary	High School	

Tuesday, May 13 Route 1	Wednesday, May 14 Route 2	Thursday, May 15 Route 3	Friday, May 16 Route 4	Monday, May 19 Route 5	Tuesday, May 20 Route 6	Wednesday, May 21 Route 7
Elementary	High School	Middle School	Elementary	Elementary	Middle School	Elementary
Middle School	Elementary	High School	Middle School	High School	Middle School	High School
High School	Middle School	Elementary	High School	Middle School	Elementary	Middle School
High School					High School	High School

The SFSPac® Food Safety & Sanitation System is a member of the Pac® brand family of PortionPac Chemical Corporation, the leading provider of Sustainable Cleaning Systems with a 50-year history of teaching how to clean better, safer and with less detergents. Our Sustainable Solutions® are built on a foundation of corporate social responsibility that helps you minimize waste, manage food safety and guarantee essential employee education.

The SFSPac® System is the management solution for school districts focused on kitchen sanitation and safety. Offered on a set cost basis, the SFSPac® System allows for greater control over program budgets, and includes these features and benefits for no additional charge:

- Education – Over 115 courses approved for School Nutrition Association Continuing Education Units that also help meet newly mandated USDA Professional Standards requirements.
- Verification - Regular evaluation throughout the year by a Certified SFSPac® Food Safety Specialist.
- Compliance – Including new OSHA HazCom Standard 2015 requirements.
- Safety – Color-coded system ensures simple identification, easy to understand wall charts encourage proper use, and product formulations that contain no VOCs and are free of hazards according to OSHA.
- Certified Cleaners – All products are EPA registered or Green Seal™ Certified.

The U.S. Environmental Protection Agency (EPA) has recognized PortionPac Chemical Corporation as a Green Power Partner for balancing 100% of our energy use with independently-veri ed greenhouse gas reduction and clean energy projects from TerraPass.
'USGBC' and related logo is a trademark owned by the U.S. Green Building Council and is used by permission.
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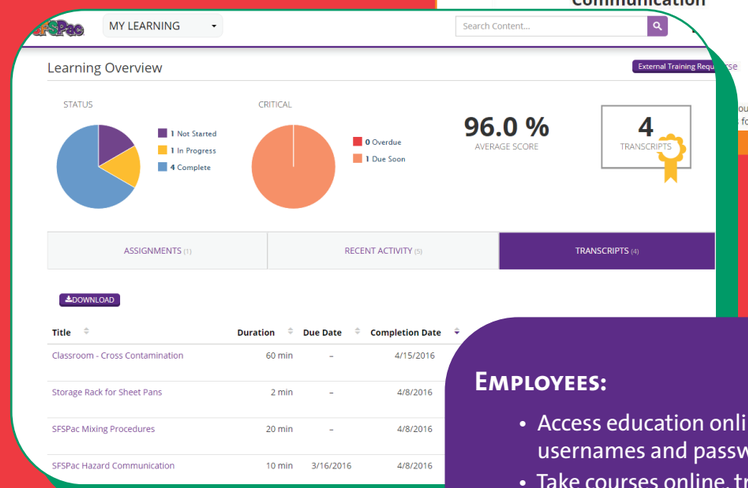
SFSPac®

Learning Portal

The SFSPac® Learning Portal is our latest innovation developed for school nutrition departments that delivers easy to use, cost efficient and time saving education and training management. No other program frees your management team as effectively from the administrative challenge of tracking the USDA Professional Standards Requirements for each employee.

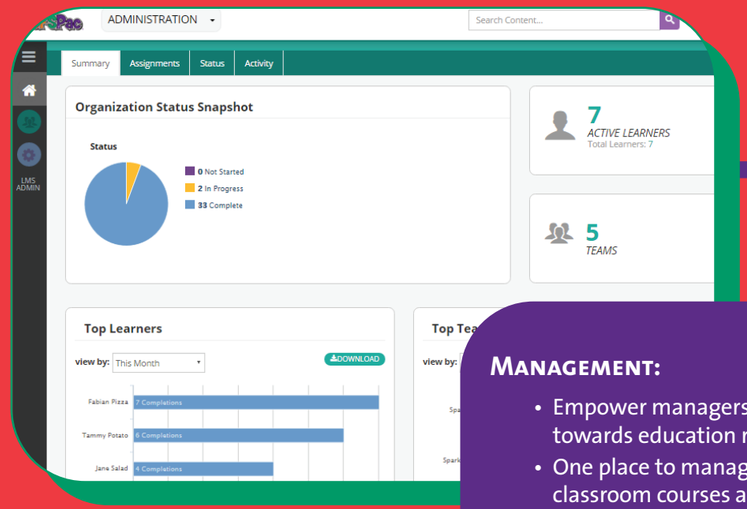
Learning Portal Benefits:

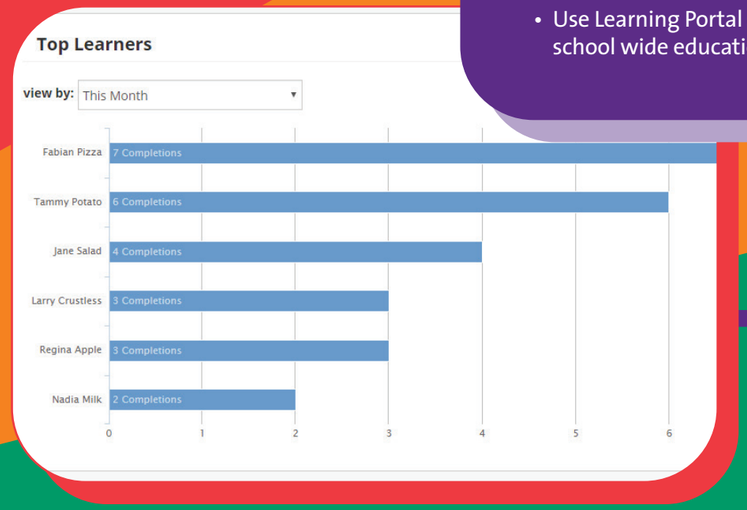
- Centralized management of USDA Professional Standards requirements
- Easy to navigate and track progress
- Access to a variety of online courses
- Robust analytics designed to make learning fun!



Employees:

- Access education online anywhere, anytime with individual usernames and passwords.
- Take courses online, track progress, download and print transcripts and completion certificates.
- Self enroll in approved courses or easily identify and take assigned courses.
- Read and add user generated comments and ratings.
- Request approval for offline or online courses outside of the Learning Portal.
- Monitor progress associated with regulatory compliance, CEU's and internal learning plans.





Management:

- Empower managers to supervise employees' progress towards education requirement compliance.
- One place to manage and track offline training events, classroom courses and online education.
- Approve employee course requests, online, from anywhere.
- Access, download and print activity for the entire district, a school or individual employees.
- Track formal certifications or targeted learning paths, such as USDA Professional Standards requirements.
- Use Learning Portal data to create engaging district or school wide education competitions and award programs.

SFSPac® is the leading provider of a wide variety of onsite education. From ServSafe and HACCP training to OSHA Safety, our goal is to serve your education needs, wherever they may take you. Already faced with limited budgets and time, the new USDA Professional Standards present you with a new challenge for employees that need to meet the rigorous requirements. The SFSPac® Learning Portal was developed over 5 years ago in anticipation of a changing world where education, like everything else, is most easily accessed online from anywhere and whenever it's needed. Our cloud-based system is built around industry best practices for hardware, software, security and networking and is continuously monitored and updated to meet the cutting edge of online education standards.

Much like our SFSPac® Food Safety & Sanitation System, the Learning Portal Online Education and Management System will provide you with a birds-eye view of activity in each school and help you efficiently and cost effectively ensure compliance throughout the district.

SFSPac®

SAMPLE

2017 - 2018

Education Module Calendar

When I am mixing SFSPac® products, how will I know how much to use?

Great question. SFSPac® pre-measures each product and follows the Rule of One when mixing - ALWAYS use just one Pac® brand pouch per bottle, bucket or sink.

Rule of One

This Education Module meets USDA Professional Standards Code 2620.

Chemical Mixing and SDS

Definition-

Proper mixing of chemicals is important to maintain clean and safe kitchens. It is essential that employees who are exposed to chemicals understand the requirements as set forth by the Occupational Health and Safety Act (OSHA) and the Hazard Communication Standard. Product labels and SDS (Safety Data Sheets) for hazardous chemicals include important information such as Pictograms, Signal Word, Hazard Statements and Precautionary Statements. However, products that do not have hazards according to the Standard, will not have any of this information.

Information-

SDS' are part of your Written Hazard Communication Program along with a list of all of the hazardous chemicals in your kitchen. The required training will provide you with detailed information about each product so you understand how to safely work with each one.

Process for Chemical Mixing and SDS-

1. Always use properly labeled, OSHA compliant bottles.
2. Know how to **Protect, Prevent and Respond** before using any chemical. The information is located in Section 2 of the SDS and on the OSHA compliant product and bottle label.
3. **Know your Pictograms.** If they appear on the labels for products in your kitchen, know what they mean.
4. PPE (personal protective equipment) information is located on each SDS in Section 8.
5. Never mix two or more chemicals together.
6. Always wash your hands after mixing and using chemicals.
7. Know the exact location of the SDS for ALL chemicals in your kitchen. If an accident takes place, provide the SDS to medical staff.
8. Follow directions for each product and the **Rule of One** when mixing SFSPac® products.

You Should Know

1. Do all chemical labels have Pictograms?
2. Where can you find PPE information?
3. Where are the SDS located in your kitchen?

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This Education Module meets USDA Professional Standards Code 2620.

Cross-Contamination

Definition-

Transfer of harmful substances or disease-causing microorganisms to a food product through direct contact, or contact with utensils, equipment, work surfaces, or employees' hands or clothing.

Information-

The keys to food safety lie in controlling time and temperature, practicing good personal hygiene, and preventing cross-contamination of microorganisms between food and food contact surfaces. Cross-contamination may occur at any point througout the flow of food and is often the result of processing different types of food in the same place without employing proper procedures.

Process to Prevent Cross Contamination-

1. Wash hands frequently. Never touch raw food and then touch ready-to-eat food without washing hands.
2. Do not allow raw food to touch or drip fluids onto cooked or ready-to-eat food.
3. Clean and sanitize food contact surfaces that touch raw food before they come in contact with cooked and ready-to-eat food.
4. Clean and sanitize wiping cloths between each use.
5. When storing foods in the refrigerator, keep raw, cooked, and ready to eat food separate.

You Should Know

1. How often should you clean wiping cloths?
2. What are the keys to food safety?
3. Where should raw meat or poutry be stored in the refrigerator?

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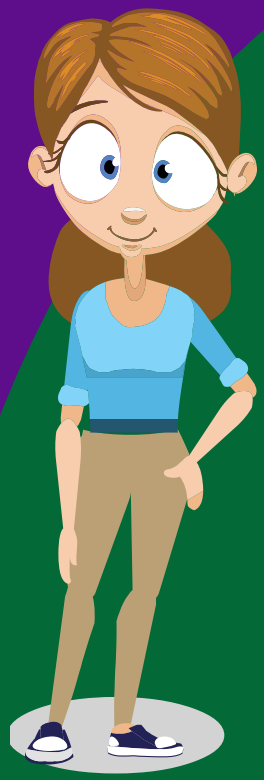

I'm making peanut butter sandwiches for lunch today and want to also prepare sandwiches for the students who have peanut allergies. How can I prevent cross contact between the peanut butter sandwiches and the peanut-free sandwiches?

To ensure the peanut-free sandwiches do not make cross contact with peanuts; switch the order in which you prepare the sandwiches. First make the peanut-free sandwiches and properly store them for service. Then clean your station and get out ingredients for the peanut butter sandwiches. This preparation order ensures there are no allergens present for cross-contact.

This Education Module meets USDA Professional Standards Code 2620.

SFSPac® Sanitizer is a quaternary ammonium compound that complies with 40 CFR 180.940 as referenced in the current Model Food Code.

Cleaning for Food Allergens

Definition-
Food allergies are an abnormal response to a food triggered by your body's immune system. Allergens are any substance that triggers a reaction. In the case of food, reactions may occur immediately after encountering the allergen or serval hours later.

Information-
The most common food allergens are derived from the following: milk and dairy products; eggs and egg products; fish and shellfish; wheat; soy and soy products; peanuts and tree nuts – such as pecans and walnuts. Preventing cross contact of allergens is crucial to food allergen management. Cross-contact is when an allergen is inadvertently transferred from a food containing an allergen to a food that does not contain the allergen. Unlike cross-contamination, cross contact cannot be remedied by cooking food after it occurs and even minimal allergen cross contact can cause reactions

Process for Preventing Cross-Contact of Foods-

1. Staff should be familiar with each day's menu items and common allergens in each to prevent cross-contact.
2. Do not place or cook food on surfaces that have been touched by an allergen that have not been properly cleaned between contact.
3. Do not place food on surfaces that have been touched by an allergen that have not been properly cleaned between contact.
4. Clean all food contact surfaces before prepping allergen free food.
5. Wash your hands and change gloves before preparing food for customers who have specific food allergies.
6. Assign specific equipment for prepping food for customers with allergies or common allergen groups.

Process for Cleaning for Food Allergens-
Studies have shown that conventional cleaning methods are effective in removing food allergen proteins. Follow the wash-rinse-sanitize method for all food contact surfaces before preparing an allergen free meal or after making contact with any allergen.

1. Remove food debris from surfaces.
2. Wash surfaces using SFSPac® All Purpose. For cookware, utensils and equipment, wash using SFSPac® Pot & Pan Detergent.
3. Rinse with potable water.
4. Sanitize with properly mixed SFSPac® Sanitizer Solution measuring at least 200 ppm.

You Should Know

1. What is cross contact?
2. How does cross contact differ from cross contamination?
3. When do food contact surfaces need to be cleaned when working with common allergens?

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Training Log

Food Service Sanitation Program Video

School District: _____

Food Service Director: _____

Instructor _____

Location: _____ Date: _____

Name	Signature

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SFSPac® Training Video Quiz

Multiple Choice – *(circle the correct answer)*

1. Which SFSPac product is recommended for cleaning ovens, racks, hoods & fryers?
   a. Sanitizer b. Germicidal Detergent c. Degreaser

2. Which SFSPac product is recommended for cleaning cafeteria tables?
   a. Sanitizer b. Germicidal Detergent c. Degreaser

3. What are we trying to prevent when cleaning cafeteria tables?
   a. Dust b. Cross-Contamination c. Grease Build-up

4. To mix the SFS17 Sanitizer in the spray bottle, fill the bottle to the line with water and add:
   a. 1 pac of Sanitizer b. 1 pump of Sanitizer Stock Solution c. Bleach

5. Using the "Rule-of-1", how do you mix the Germicidal Detergent in the spray bottle?
   a. 1 pac of SFS20 b. 1 pac of Sanitizer c. 1 pump of Germicidal Stock Solution

6. What product goes in the first compartment of the 3-compartment sink?
   a. Sanitizer b. All-Purpose c. Pot & Pan Detergent

7. What product goes in the third compartment of the 3-compartment sink?
   a. Sanitizer b. All-Purpose c. Pot & Pan Detergent

8. The SFS10 All Purpose Cleaner is mixed in what color bottle?
   a. Red b. Grey c. Green

9. "It's cool to eat _____!"
   a. in the Library b. in School c. in the Kitchen

True or False *(circle correct answer)*

10. Wiping cloths should be stored in the Sanitizer Bucket when not being used throughout the day to prevent cross contamination. TRUE / FALSE

11. The SFS20 Germicidal Detergent should be used to clean and disinfect food contact surfaces and equipment. TRUE / FALSE

12. Food contact surfaces and equipment such as a Slicer, only need to be "washed" and "rinsed." TRUE / FALSE

13. You should never use the SFS30 Degreaser to mop a greasy floor. TRUE / FALSE

14. Gloves should always be worn when using SFS30 Degreaser. TRUE / FALSE

15. The MSDS (Material Safety Data Sheets) provide important information regarding each chemical formulation. TRUE / FALSE

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Education Module Topics

General-

- Table Cleaning
- Table Cleaning with Germicidal Detergent
- Hand Washing
- Chemical Mixing and SDS
- MRSA Awareness and Prevention
- Restroom Cleaning
- Proper Personal Hygiene
- Burn Prevention
- Preventing Slips and Falls
- Proper Lifting
- Wiping Cloth Bucket
- Drain Maintenance
- Oven Cleaning
- Cross Contamination
- Food Handler Gloves
- Food Contact Surfaces

HACCP-

- Time and Temperature
- Safe Food Handling
- Thermometers and Calibrations
- Holding Foods
- Transporting Food
- Receiving
- Service Temperatures
- Cooling Food
- Reheating Food
- End-Point Cooking Temperatures
- Food safety Record Keeping

H1N1-

- H1N1 Awareness and Prevention

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Education Module

Attendance Roster

School District: _____ **State:** _____

Education Module: _____

Instructor: _____

Location: _____ **SNA CEU:** _____ **Date:** _____

	Name *(As appears on Certification Card)*	**SNA/ASFSA Identification No.**	**Signature**

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Service Temperature Log

Week of: _____ **School:** _____

Date	Time	Menu Item	Temperature Start	Temperature Initials	Temperature End	Temperature Initials	Corrective Action

PLEASE REPORT READINGS THAT DO NOT FALL IN THE OPTIMAL RANGES TO THE UNIT SUPERVISOR. HOT FOODS MUST BE AT 140 ° F OR HIGHER AND COLD FOODS MUST BE AT 45 °F OR LOWER.

Corrective action must be noted if temperatures fall outside of appropriate range.

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Sanitizer Log

School: _____

		Source Tested					
Date	Time	#:_____	#:_____	#:_____	PPM Result	Corrective Action Taken	Signature
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
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		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			

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Training Log

Food Service Sanitation Program Video

School District: _____

Food Service Director: _____

Instructor _____

Location: _____ Date: _____

Name	Signature

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SFSPac® Training Video Quiz

Multiple Choice – *(circle the correct answer)*

1. Which SFSPac® product is recommended for cleaning ovens, racks, hoods & fryers?
   a. Sanitizer b. Germicidal Detergent c. Degreaser

2. Which SFSPac® product is recommended for cleaning cafeteria tables?
   a. Sanitizer b. Germicidal Detergent c. Degreaser

3. What are we trying to prevent when cleaning cafeteria tables?
   a. Dust b. Cross-Contamination c. Grease Build-up

4. To mix the SFS17 Sanitizer in the spray bottle, fill the bottle to the line with water and add:
   a. 1 pac of Sanitizer b. 1 pump of Sanitizer Stock Solution c. Bleach

5. Using the "Rule-of-1", how do you mix the Germicidal Detergent in the spray bottle?
   a. 1 pac of SFS20 b. 1 pac of Sanitizer c. 1 pump of Germicidal Stock Solution

6. What product goes in the first compartment of the 3-compartment sink?
   a. Sanitizer b. All-Purpose c. Pot & Pan Detergent

7. What product goes in the third compartment of the 3-compartment sink?
   a. Sanitizer b. All-Purpose c. Pot & Pan Detergent

8. The SFS10 All Purpose Cleaner is mixed in what color bottle?
   a. Red b. Grey c. Green

9. "It's cool to eat _____!"
   a. in the Library b. in School c. in the Kitchen

True or False *(circle correct answer)*

10. Wiping cloths should be stored in the Sanitizer Bucket when not being used throughout the day to prevent cross contamination. TRUE / FALSE

11. The SFS20 Germicidal Detergent should be used to clean and disinfect food contact surfaces and equipment. TRUE / FALSE

12. Food contact surfaces and equipment such as a Slicer, only need to be "washed" and "rinsed." TRUE / FALSE

13. You should never use the SFS30 Degreaser to mop a greasy floor. TRUE / FALSE

14. Gloves should always be worn when using SFS30 Degreaser. TRUE / FALSE

15. The MSDS (Material Safety Data Sheets) provide important information regarding each chemical formulation. TRUE / FALSE

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Education Module Topics

General-

- Table Cleaning
- Table Cleaning with Germicidal Detergent
- Hand Washing
- Chemical Mixing and MSDS
- MRSA Awareness and Prevention
- Restroom Cleaning
- Proper Personal Hygiene
- Burn Prevention
- Preventing Slips and Falls
- Proper Lifting
- Wiping Cloth Bucket
- Drain Maintenance
- Oven Cleaning
- Cross Contamination
- Food Handler Gloves
- Food Contact Surfaces

HACCP-

- Time and Temperature
- Safe Food Handling
- Thermometers and Calibrations
- Holding Foods
- Transporting Food
- Receiving
- Service Temperatures
- Cooling Food
- Reheating Food
- End-Point Cooking Temperatures
- Food safety Record Keeping

H1N1-

- H1N1 Awareness and Prevention

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Education Module

Attendance Roster

School District: _____ **State:** _____

Education Module: _____

Instructor: _____

Location: _____ **SNA CEU:** _____ **Date:** _____

	Name *(As appears on Certification Card)*	**SNA/ASFSA Identification No.**	**Signature**

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Education Modules

Daily Dish Machine Cleaning

Dish Machine Exterior Cleaning

Dish Machine Curtain Cleaning

Dish Machine Deliming

Dish Machine Proper Loading and Unloading

Wash and Rinse Arm Inspection

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Service Temperature Log

Week of: _____ **School:** _____

Date	Time	Menu Item	Temperature Start	Temperature Initials	Temperature End	Temperature Initials	Corrective Action

PLEASE REPORT READINGS THAT DO NOT FALL IN THE OPTIMAL RANGES TO THE UNIT SUPERVISOR. HOT FOODS MUST BE AT 140 ° F OR HIGHER AND COLD FOODS MUST BE AT 45 °F OR LOWER.

Corrective action must be noted if temperatures fall outside of appropriate range.

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Sanitizer Log

School: _____

		Source Tested					
Date	Time	#:_____	#:_____	#:_____	PPM Result	Corrective Action Taken	Signature
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			
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		#:_____	#:_____	#:_____			
		#:_____	#:_____	#:_____			

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Dish Machine Temperature Monitoring Form
1-Compartment High Temperature

School _____ Month_____ 2009/2010

Date	Meal	Initials	Wash	Final Rinse	Water Press.	Thermal Strip	Corrective Action
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						
	B L						

Directions:
1. Complete this form prior to each meal.
2. Attach thermal strip to a tray or plate and run through machine.
3. Record date, initials, and temperature.

If temperatures are outside the acceptable range or the thermal strip does not turn to black, indicate corrective action on form.

Temperature Standards:

- **Wash temperature – 150-160°F**
- **Final rinse temperature – 180°F**
- **Final rinse pressure – 15-25 psi**

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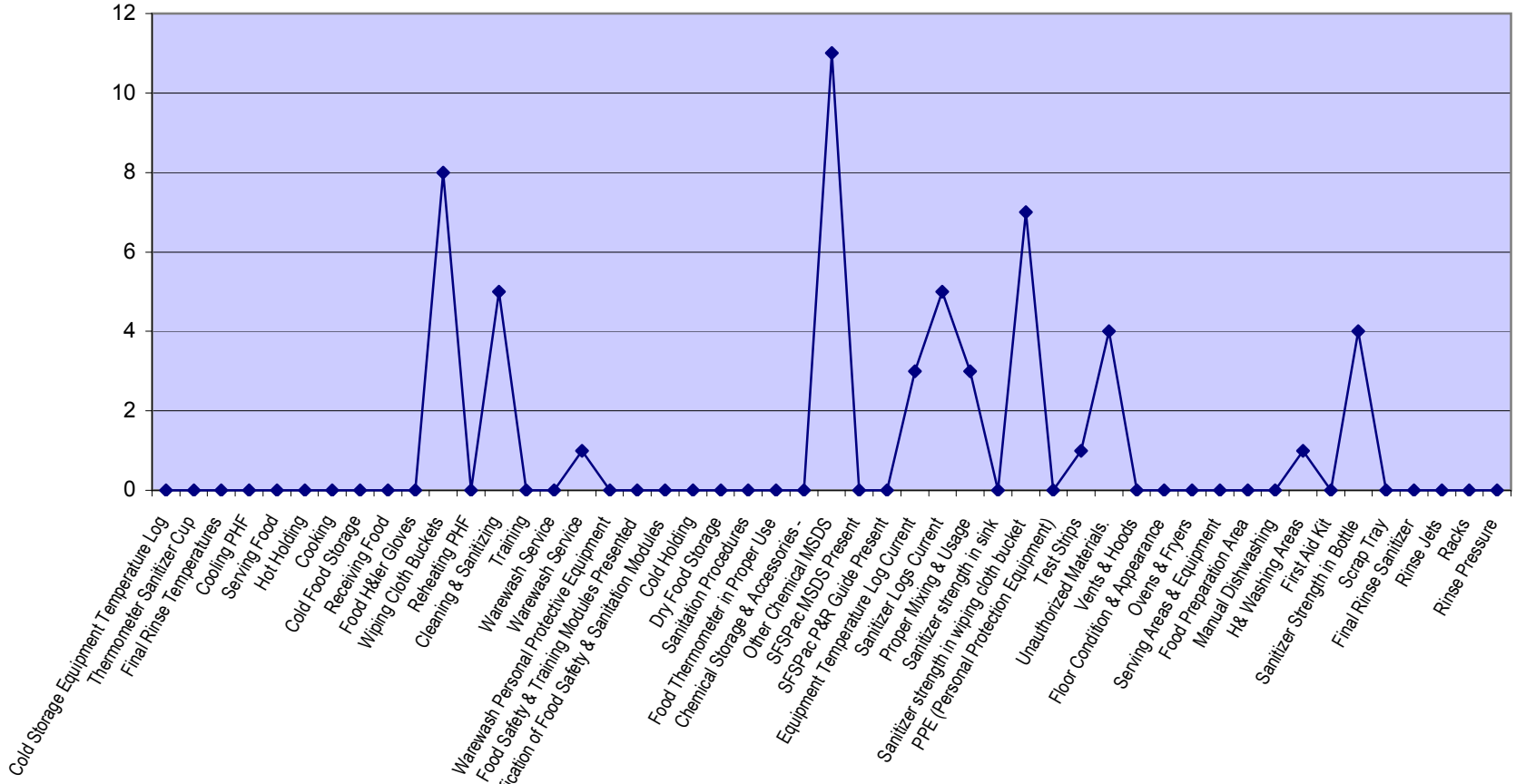
Food Safety Verification Report
10 Month Period (8/1/09 - 5/31/10)

	Cold Storage Equipment Temperature Log	Thermometer Sanitizer Cup	Final Rinse Temperatures	Cooling PHF	Serving Food	Hot Holding	Cooking	Cold Food Storage	Receiving Food	Food H&le Gloves	Wiping Cloth Buckets	Reheating PHF	Cleaning & Sanitizing	Training	Warewash Service	Warewash Service	Warewash Personal Protective Equipment	Food Safety & Training Modules Presented	Training Verification of Food Safety & Sanitation Modules	Cold Holding	Dry Food Storage	Sanitation Procedures	Food Thermometer in Proper Use	Chemical Storage & Accessories -	Other Chemical MSDS	SFSPac MSDS Present	SFSPac P&R Guide Present	Equipment Temperature Log Current	Sanitizer Logs Current	Proper Mixing & Usage	Sanitizer strength in sink	Sanitizer strength in wiping cloth bucket	PPE (Personal Protection Equipment)	Test Strips	Unauthorized Materials	Vents & Hoods	Floor Condition & Appearance	Ovens & Fryers	Serving Areas & Equipment	Food Preparation Area	Manual Dishwashing	H& Washing Areas	First Aid Kit	Sanitizer Strength in Bottle	Scrap Tray	Final Rinse Sanitizer	Rinse Jets	Racks	Rinse Pressure	Total
B. O. Barnes Elementary											1		1										1			1	1	1		1		1	1									2							11
Beddingfield High											1		1										1				1																							4
Darden Middle											1																		1																					2
Elm City Elementary																																																		0
Elm City Middle																																																		1
Fike High																						1																													1
Forest Hills Middle																						1																													1
Gardners Elementary																						1																													1
James Hunt High											1																		1																					2
Jones Elementary																						1																													1
Lee Woodard Elementary													1									1				1	1																							4
Lucama Elementary																											1						2																	3
Margaret Hearne Elementary																																																		0
New Hope Elementary																						1																													1
Rock Ridge Elementary											1		2												1	2			1				1							1										9
Speight Middle																						1																													2
Springfield Middle																																																		0
Stantonsburg Elementary																						1																													1
Toisnot Middle													1																																						1
Vick Elementary											1											1					1		1				1																	4
Vinson-Bynum Elementary											1																		1																					2
Wells Elementary																																																		0
Winstead Elementary											1																		1																					2
Totals	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**8**	**0**	**5**	**0**	**0**	**1**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**11**	**0**	**0**	**3**	**5**	**3**	**0**	**7**	**0**	**1**	**4**	**0**	**0**	**0**	**0**	**0**	**0**	**1**	**0**	**4**	**0**	**0**	**0**	**0**	**0**	**53**

Average non-compliance issues per site: 2.30 (for total 10 months)

Average non-compliance issues per site: 0.23 (for each month)

Food Safety Verification Report
10 Month Period (8/1/09 - 5/31/10)



SAFETY DATA SHEET

Issue Date 03-June-2014 **Version** 2

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® All Purpose Cleaner

Other means of Identification

SDS # 0100-C

Product Code SFS5 & SFS10

Recommended use of the chemical and restrictions on use

Recommended Use All Purpose Cleaner

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400

Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Hazards not otherwise classified (HNOC) Not applicable.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Emerald green liquid **Physical State** Liquid **Odor** Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:
water (CAS# 7732-18-5), surfactant blend (proprietary), trisodium dicarboxymethyl alaninate (CAS# 164462-16-2), sodium carbonate (CAS# 497-19-8), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact Flush with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Rinse mouth. Then, immediately drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Dry chemical, CO_2 or water spray.
Unsuitable Extinguishing Media Not determined.
Specific hazards arising from the chemical None known.
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.

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6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Not normally necessary in general use.

Skin and body protection Not normally necessary in general use. Concentrate is diluted into spray bottle or mop bucket.

Respiratory protection None required under normal use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State	Liquid		
Appearance	Emerald green liquid	**Odor**	Fresh odor
Color	Emerald green	**Odor Threshold**	Not determined

Property	Values	Remarks • Method
pH	9.9	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.053 g/mL	(1=Water)
Water solubility	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None.
Incompatible materials	None known.
Hazardous Decomposition Products	Carbon oxides.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure

Eye, skin contact, inhalation or ingestion.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
Sodium Carbonate CAS# 497-19-8	= 4090 mg/kg (Rat)	-	-

Information on physical, chemical and toxicological effects

Symptoms Please see Section 4 for symptoms.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION

Ecotoxicity

An environmental hazard cannot be excluded in the event of unprofessional handling or disposal.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Crustacea
sodium carbonate 497-19-8	242: 120 h Nitzschia mg/L EC50	300: 96 h Lepomis macrochirus mg/L LC50 static 310 - 1220: 96 h Pimephales promelas mg/L LC50 static	265: 48 h Daphnia magna mg/L EC50

Persistence and degradability	Not determined.
Bioaccumulation	Not determined.
Mobility	Not determined.
Other adverse effects	Not determined.

13. DISPOSAL CONSIDERATIONS

Waste treatment methods

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT Not regulated.

IATA Not regulated.

IMDG Not regulated.

15. REGULATORY INFORMATION

International Inventories
All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations

CERCLA
This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313
Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)
This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations

California Proposition 65
This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

This product does not contain any substances regulated under applicable state right to know regulations.

16. OTHER INFORMATION

NFPA	Health hazards 0	Flammability 0	Instability 0	Special hazards N/A
HMIS	Health hazards 0	Flammability 0	Physical hazards 0	Personal protection N/A

pH in mopping solution	pH in spray solution
10.1	10.2

Issue Date 03-June-2014

Disclaimer
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, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated 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

SAFETY DATA SHEET

Issue Date 31-May-2014 **Version** 3

1. IDENTIFICATION

Product Identifier
Product Name SFSPac® Pot & Pan Detergent

Other means of Identification
SDS # 1500-C

Synonyms SFS14 & SFS15

Recommended use of the chemical and restrictions on use
Recommended Use Manual dish washing detergent

Details of the Supplier of the Safety Data Sheet
Supplier Address
PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400
Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Hazards not otherwise classified (HNOC) Toxic to aquatic life.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Violet viscous liquid **Physical State** Liquid **Odor** Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:
water (CAS# 7732-18-5), sodium laureth sulfate (CAS# 68585-34-2), propylene glycol (CAS# 57-55-6), amines, C10-C16-alkyldimethyl, N-oxides (CAS# 70592-80-2), surfactant blend, c12-15 pareth-3 (CAS# 68131-39-5), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Rinse mouth. Then, immediately drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Dry chemical, CO_2 or water spray.
Unsuitable Extinguishing Media Not determined.
Specific hazards arising from the chemical None known.
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.

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6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Not normally necessary in general use.

Skin and body protection Not normally necessary in general use. Concentrate is diluted into applicator bottle or sink.

Respiratory protection Not normally necessary in general use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State	Liquid		
Appearance	Violet viscous liquid	**Odor**	Fresh odor
Color	Violet	**Odor Threshold**	Not determined

Property	Values	Remarks • Method
pH	9.3	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	(butyl acetate = 1)
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.015 g/mL	(1=Water)
Solubility in water	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None known.
Incompatible materials	None known.
Hazardous Decomposition Products	None known.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure

Eye or skin contact, inhalation or ingestion.

Information on physical, chemical and toxicological effects

Symptoms Please see Section 4 for symptoms.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
propylene glycol 57-55-6	= 20000 mg/kg (Rat)	= 20800 mg/kg (Rabbit)	-
c12-15 pareth-3 68131-39-5	= 2 g/kg (Rat)	-	-

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION

Ecotoxicity

Toxic to aquatic life.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Toxicity to microorganisms	Crustacea
propylene glycol 57-55-6	19000: 96 h Pseudokirchneriella subcapitata mg/L EC50	51600: 96 h Oncorhynchus mykiss mg/L LC50 static 41 - 47: 96 h Oncorhynchus mykiss mL/L LC50 static 51400: 96 h Pimephales promelas mg/L LC50 static 710: 96 h Pimephales promelas mg/L LC50		10000: 24 h Daphnia magna mg/L EC50 1000: 48 h Daphnia magna mg/L EC50 Static

Persistence and degradability	Not determined.
Bioaccumulation	Not determined.
Mobility	Not determined.
Other adverse effects	Not determined.

13. DISPOSAL CONSIDERATIONS

Waste treatment methods

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT Not regulated.

IATA Not regulated.

IMDG This material may meet the definition of a marine pollutant.

15. REGULATORY INFORMATION

International Inventories
All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations

CERCLA
This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313
Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)
This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations

California Proposition 65
This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

Chemical Name	New Jersey	Massachusetts	Pennsylvania
propylene glycol 57-55-6	X		X

16. OTHER INFORMATION

NFPA	Health hazards 0	Flammability 0	Instability 0	Special hazards N/A
HMIS	Health hazards 0	Flammability 0	Physical hazards 0	Personal protection N/A

pH in working/use solution
8.0

Issue Date 31-May-2014

Disclaimer
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, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated 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

SAFETY DATA SHEET

Revision Date 01-March-2017 **Version** 1

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® Sanitizer$_{FS}$

Other means of Identification

SDS # 1600-Concentrate
Product Code SFS16, SFS17, SFS18
Registration Number 1839-86-8722

Recommended use of the chemical and restrictions on use

Recommended Use EPA Registered Sanitizer

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400
Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

This product is registered by the Environmental Protection Agency and is subject to certain labeling requirements under federal law. These requirements differ from the classification criteria and hazard information required for safety data sheets and for workplace labels of non-EPA registered chemicals. See Section 15 for EPA information.

Classification

Product as sold

Skin corrosion/irritation Category 2
Serious eye damage/irritation Category 1

Signal Word

Danger

Hazard Statements

Causes skin irritation.
Causes serious eye damage.

Precautionary Statements – Prevention

Wash face, hands and any exposed skin thoroughly after handling.
Wear protective gloves and eye protection.

Precautionary Statements - Response

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 physician.
IF ON SKIN: Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.

Other Hazards

Toxic to aquatic life with long lasting effects.

Product in use dilution

Does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Chemical Name	CAS No	Weight-%
alkyl dimethyl ethylbenzyl ammonium chloride	85409-23-0	1-10%
n-alkyl (C12-16)-n, n-dimethyl-n-benzyl ammonium chloride	68391-01-5	1-10%
ethyl alcohol	64-17-5	<5%

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), amines, C12-18-alkyldimethyl (CAS# 68391-04-8).

4. FIRST AID MEASURES

First aid measures

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 physician.

Skin Contact Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.

Inhalation Remove to fresh air.

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Ingestion Do not induce vomiting. Drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms May be harmful if swallowed. Small, unit dose pouch size would require the ingestion of multiple pouches to reach the dangerous level. In concentrated form, causes skin irritation and serious eye damage.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Measures that are appropriate to circumstances and the surrounding environment.
Unsuitable Extinguishing Media Not determined.
Specific hazards arising from the chemical Not determined.
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.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Environmental precautions See Section 12 of this Safety Data Sheet for additional ecological information.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Avoid contact with skin, eyes or clothing. Wash hands and any exposed skin thoroughly after handling. Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Store locked up.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines

Chemical Name	ACGIH TLV	OSHA PEL	NIOSH IDLH
ethyl alcohol	STEL: 1000 ppm	TWA: 1000 ppm TWA: 1900 mg/m3 (vacated) TWA: 1000 ppm (vacated) TWA: 1900 mg/m3	IDLH: 3300 ppm TWA: 1000 ppm TWA: 1900 mg/m3

Appropriate engineering controls

Engineering Controls Apply technical measures to comply with the occupational exposure limits.

Individual protection measures, such as personal protective equipment

Eye/face protection Wear protective glasses when mixing product.

Skin and body protection Wear gloves when mixing product.

Respiratory protection Provide adequate ventilation.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State Liquid
Appearance Transparent light pink
Color transparent
Odor Fresh odor
Odor Threshold Not determined

Property	Values	Remarks • Method
pH	7 – 9	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	173 °F (78.3 °C)	
Flash point	103 °F (39.4 °C)	

Evaporation rate	Not determined.	
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	Not determined.	(1=Water)
Water solubility	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	Keep out of reach of children.
Incompatible materials	None known.
Hazardous Decomposition Products	None known.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure Eye or skin contact, ingestion or inhalation.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
ethyl alcohol 64-17-5	= 7060 mg/kg (Rat)		= 124.7 mg/L (Rat) 4 h

Information on physical, chemical and toxicological effects

Symptoms See section 4.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity Ethanol has been shown to be carcinogenic in long-term studies only when consumed as an alcoholic beverage.

Chemical Name	ACGIH	IARC	NTP	OSHA
ethyl alcohol 64-17-5	A3	Group 1	Known	X

Numerical measures of toxicity - Product

ATEmix (oral) 4,960.00 mg/kg **ATEmix (dermal)** 11,000.00 mg/kg **ATEmix (inhalation-dust/mist)** 11,035.40 mg/L

12. ECOLOGICAL INFORMATION

Ecotoxicity Toxic to aquatic life with long lasting effects.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Crustacea
ethyl alcohol 64-17-5		13400 - 15100: 96 h Pimephales promelas mg/L LC50 flow-through 100: 96 h Pimephales promelas mg/L LC50 static 12.0 - 16.0: 96 h Oncorhynchus mykiss mL/L LC50 static	10800: 24 h Daphnia magna mg/L EC50 2: 48 h Daphnia magna mg/L EC50 Static 9268 - 14221: 48 h Daphnia magna mg/L LC50

Persistence and degradability Not determined.
Bioaccumulation Not determined.
Mobility

Chemical Name	Partition Coefficient
ethyl alcohol 64-17-5	-0.32

Other adverse effects Not determined.

13. DISPOSAL CONSIDERATIONS

Waste treatment methods

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.
California Hazardous Waste Status

ethyl alcohol Toxic, ignitable.

14. TRANSPORT INFORMATION

DOT Not regulated.
IATA Not regulated.
IMDG Not regulated.

15. REGULATORY INFORMATION

International Inventories

Chemical Name	TSCA	DSL.NDSL	EINECSELINCS	ENCS	IECSC	KECL	PICCS	AICS
quaternary ammonium	X	X	X		X			
n-alkyl (C12-16)-n, n-dimethyl, n-benzyl ammonium chloride	X	X	X	Present	X	Present	X	X
ethyl alcohol	X	X	X	Present	X	Present	X	X
Amines, (C12-18) alkyldimethyl	X	X	X	Present	X		X	X

US Federal Regulations

CERCLA
This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313
Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)
This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations

California Proposition 65
This product does not contain any Proposition 65 chemicals. The ethyl alcohol referred to in Proposition 65 is EDF-026 – "ethyl alcohol in alcoholic beverages"

U.S. State Right-to-know Regulations

Chemical Name	New Jersey	Massachusetts	Pennsylvania
ethyl alcohol	X	X	X

U.S. EPA Label Information EPA Reg. No. 1839-86-8722

EPA Statement This chemical is a pesticide product registered by the Environmental Protection Agency and is subject to labeling requirements under federal pesticide law. These requirements differ from the classification criteria and hazard information required for safety data sheets and workplace labels of non-pesticides. Following is the EPA required hazard information:

EPA Label Signal Word: Danger

Keep out of reach of children. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

16. OTHER INFORMATION

	Health hazards	Flammability	Instability	Special hazards
NFPA	1	0	0	N/A
	Health hazards	Flammability	Physical hazards	Personal Protection
HMIS	1	0	0	B

Issue Date 01-March-2017

Disclaimer
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, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated 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

SAFETY DATA SHEET

Revision Date 01-March-2017 **Version** 1

1. IDENTIFICATION

Product Identifier

Product Name SFSPac® Germicidal Cleaner

Other means of Identification

SDS # 0200-Concentrate
Product Code SFS20N
Registration Number 1839-215-8722

Recommended use of the chemical and restrictions on use

Recommended Use EPA Registered Germicidal Cleaner

Details of the Supplier of the Safety Data Sheet

Supplier Address

PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400
Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

This product is registered by the Environmental Protection Agency and is subject to certain labeling requirements under federal law. These requirements differ from the classification criteria and hazard information required for safety data sheets and for workplace labels of non-EPA registered chemicals. See Section 15 for EPA information.

Classification

Product as sold

Skin corrosion/irritation Category 2
Serious eye damage/irritation Category 1

Signal Word

Danger

Hazard Statements

Causes skin irritation.
Causes serious eye damage.

Precautionary Statements – Prevention

Wash face, hands and any exposed skin thoroughly after handling.
Wear protective gloves and eye protection.

Precautionary Statements - Response

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 physician.
IF ON SKIN: Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.

Other Hazards

Toxic to aquatic life with long lasting effects.

Product in use dilution

Does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Chemical Name	CAS No	Weight-%
didecyl dimethyl ammonium chloride	7173-51-5	1-10%
alkyl dimethyl benzyl ammonium chloride (C12-16)	68424-85-1	<5%
ethyl alcohol	64-17-5	<5%
tetrasodium EDTA	64-02-8	<5%

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), poly(oxy-1,2-ethanediyl), a-undecyl-w-hydroxy- (CAS# 34398-01-1), lactic acid (CAS# 79-33-4), free amines (proprietary), trisodium NTA (CAS# 5064-31-3), sodium hydroxide (CAS# 1310-73-2), ethylenediaminetriacetic acid, trisodium salt (CAS# 19019-43-3), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

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 physician.

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Skin Contact Wash with plenty of soap and water. Take off contaminated clothing and wash it before reuse. If skin irritation occurs: Get medical advice.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms May be harmful if swallowed. Small, unit dose pouch size would require the ingestion of multiple pouches to reach the dangerous level. In concentrated form, causes skin irritation and serious eye damage.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Measures that are appropriate to circumstances and the surrounding environment.
Unsuitable Extinguishing Media Not determined.
Specific hazards arising from the chemical Not determined.
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.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Environmental precautions See Section 12 of this Safety Data Sheet for additional ecological information.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Foods contaminated by germicides should be discarded and utensils, etc. should be rinsed with potable water before use. Avoid contact with skin, eyes or clothing. Wash hands and any exposed skin thoroughly after handling. Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place. Do not store near heat or open flame.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines

Chemical Name	ACGIH TLV	OSHA PEL	NIOSH IDLH
ethyl alcohol	STEL: 1000 ppm	TWA: 1000 ppm TWA: 1900 mg/m3 (vacated) TWA: 1000 ppm (vacated) TWA: 1900 mg/m3	IDLH: 3300 ppm TWA: 1000 ppm TWA: 1900 mg/m3

Appropriate engineering controls

Engineering Controls Apply technical measures to comply with the occupational exposure limits.

Individual protection measures, such as personal protective equipment

Eye/face protection Wear protective glasses when mixing product.

Skin and body protection Wear gloves when mixing product.

Respiratory protection Provide adequate ventilation.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State Liquid
Appearance Red liquid
Color Red
Odor Fresh odor
Odor Threshold Not determined

Property	Values	Remarks • Method
pH	6 – 8	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	> 200 °F (> 93.3 °C)	
Evaporation rate	Not determined.	
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	Not determined.	(1=Water)
Water solubility	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity Not reactive under normal conditions.
Chemical stability Stable under recommended storage conditions.
Possibility of Hazardous Reactions None under normal processing.
Conditions to avoid Keep out of reach of children.
Incompatible materials None known.
Hazardous Decomposition Products None known.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure: Eye or skin contact, ingestion or inhalation.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
didecyldimethylammonium chloride 7173-51-5	= 84 mg/kg (Rat)	-	-
alkyl dimethyl benzyl ammonium chloride (C12-16) 68424-85-1	= 426 mg/kg (Rat)	-	-
ethyl alcohol 64-17-5	= 7060 mg/kg (Rat)		= 124.7 mg/L (Rat) 4 h
Tetrasodium EDTA 64-02-8	= 1658 mg/kg (Rat) = 10 g/kg (Rat)	-	-

Information on physical, chemical and toxicological effects

Symptoms See section 4.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity Ethanol has been shown to be carcinogenic in long-term studies only when consumed as an alcoholic beverage.

Chemical Name	ACGIH	IARC	NTP	OSHA
ethyl alcohol 64-17-5	A3	Group 1	Known	X

Numerical measures of toxicity - Product

ATEmix (oral) 3.886.00 mg/kg ATEmix (inhalation-dust/mist) 5591.90 mg/L

12. ECOLOGICAL INFORMATION

Ecotoxicity Toxic to aquatic life with long lasting effects.

Component Information

Chemical Name	Algae/aquatic plants	Fish	Crustacea
ethyl alcohol 64-17-5		13400 - 15100: 96 h Pimephales promelas mg/L LC50 flow-through 100: 96 h Pimephales promelas mg/L LC50 static 12.0 - 16.0: 96 h Oncorhynchus mykiss mL/L LC50 static	10800: 24 h Daphnia magna mg/L EC50 2: 48 h Daphnia magna mg/L EC50 Static 9268 - 14221: 48 h Daphnia magna mg/L LC50
tetrasodium EDTA 64-02-8	1.01: 72 h Desmodesmus subspicatus mg/L EC50	59.8: 96 h Pimephales promelas mg/L LC50 static 41: 96 h Lepomis macrochirus mg/L LC50 static	610: 24 h Daphnia magna mg/L EC50

Persistence and degradability Not determined.
Bioaccumulation Not determined.

Mobility

Chemical Name	Partition Coefficient
ethyl alcohol 64-17-5	-0.32

Other adverse effects Not determined.

13. DISPOSAL CONSIDERATIONS

Waste treatment methods

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

California Hazardous Waste Status

ethyl alcohol Toxic, ignitable.

14. TRANSPORT INFORMATION

DOT Not regulated.
IATA Not regulated.
IMDG Not regulated.

15. REGULATORY INFORMATION

International Inventories

Chemical Name	TSCA	DSL.NDSL	EINECSELINCS	ENCS	IECSC	KECL	PICCS	AICS
quaternary ammonium	X	X	X		X			
n-alkyl (C12-16)-n, n-dimethyl, n-benzyl ammonium chloride	X	X	X	Present	X	Present	X	X
ethyl alcohol	X	X	X	Present	X	Present	X	X
Amines, (C12-18) alkyldimethyl	X	X	X	Present	X		X	X

US Federal Regulations

CERCLA

This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313

Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)

This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations

California Proposition 65

This product does not contain any Proposition 65 chemicals. The ethyl alcohol referred to in Proposition 65 is EDF-026 – "ethyl alcohol in alcoholic beverages"

U.S. State Right-to-know Regulations

Chemical Name	New Jersey	Massachusetts	Pennsylvania
ethyl alcohol	X	X	X

U.S. EPA Label Information EPA Reg. No. 1839-215-8722

EPA Statement This chemical is a pesticide product registered by the Environmental Protection Agency and is subject to labeling requirements under federal pesticide law. These requirements differ from the classification criteria and hazard information required for safety data sheets and workplace labels of non-pesticides. Following is the EPA required hazard information:

EPA Label Signal Word: Danger

Keep out of reach of children. Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. May be fatal if inhaled. Do not breathe spray mist. Harmful if swallowed or absorbed through skin. Wear goggles or face shield, rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling and before eating, drinking, using tobacco or using the toilet. Remove contaminated clothing and wash before reuse.

16. OTHER INFORMATION

	Health hazards	Flammability	Instability	Special hazards
NFPA	1	0	0	N/A
	Health hazards	Flammability	Physical hazards	Personal Protection
HMIS	1	0	0	B

Issue Date 01-March-2017

Disclaimer

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, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated 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

SAFETY DATA SHEET

Revision Date 12-March-2015 **Version** 2

1. IDENTIFICATION

Product Identifier
Product Name SFSPac® Degreaser

Other means of Identification
SDS # 0300-C

Product Code SFS30
Synonyms SFSPac® Oven Degreaser

Recommended use of the chemical and restrictions on use
Recommended Use Degreaser/Oven Degreaser

Details of the Supplier of the Safety Data Sheet
Supplier Address
PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number
Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400
Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Hazards not otherwise classified (HNOC) May be harmful if swallowed.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Orange liquid **Physical State** Liquid **Odor** Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:
water (CAS# 7732-18-5), surfactant blend (proprietary), trisodium dicarboxymethyl alaninate (CAS# 164462-16-2), sodium carbonate (CAS# 497-19-8), trace fragrance and colorant added.

4. FIRST AID MEASURES

First aid measures

Eye Contact Flush with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Do not induce vomiting. Rinse mouth. Then, immediately drink plenty of water. Get medical advice.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract. Contact may cause irritation and redness. Harmful if ingested in large quantities. Small unit dosed pouch size would require the ingestion of multiple pouches to reach the dangerous level.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Dry chemical, CO_2 or water spray.
Unsuitable Extinguishing Media Not determined.
Specific hazards arising from the chemical None known.
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.

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6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines No exposure limits noted for ingredient(s). The following information is given as general guidance.

Appropriate engineering controls

Engineering Controls None.

Individual protection measures, such as personal protective equipment

Eye/face protection Wear safety glasses if splashes or mists will get into eyes.

Skin and body protection Wear gloves if hands will be continuously in solution. Concentrate is diluted into spray bottle or mop bucket.

Respiratory protection None required under normal use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State	Liquid		
Appearance	Orange liquid	**Odor**	Fresh odor
Color	Orange	**Odor Threshold**	Not determined

Property	Values	Remarks • Method
pH	10.5	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined.	
Specific Gravity	1.053 g/mL	(1=Water)
Water solubility	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined.	
Autoignition temperature	Not determined.	
Decomposition temperature	Not determined.	
Kinematic viscosity	Not determined.	
Dynamic viscosity	Not determined.	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None known.
Incompatible materials	None known.
Hazardous Decomposition Products	Carbon oxides.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure

Eye or skin contact, ingestion or inhalation.

Component Information

Chemical Name	Oral LD50	Dermal LD50	Inhalation LC50
sodium carbonate CAS# 497-19-8	= 4090 mg/kg (Rat)	-	-
proprietary surfactant	=1378 mg/kg (Rat)	-	-

Information on physical, chemical and toxicological effects

Symptoms Please see section 4 for symptoms.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION

Ecotoxicity

An environmental hazard cannot be excluded in the event of unprofessional handling or disposal.

Chemical Name	Algae/aquatic plants	Fish	Toxicity to microorganisms	Crustacea
sodium carbonate 497-19-8	242: 120 h Nitzschia mg/L EC50	300: 96 h Lepomis macrochirus mg/L LC50 static 310 - 1220: 96 h Pimephales promelas mg/L LC50 static		265: 48 h Daphnia magna mg/L EC50

Persistence and degradability	Not determined.
Bioaccumulation	Not determined.
Mobility	Not determined.
Other adverse effects	Not determined.

13. DISPOSAL CONSIDERATIONS

Waste treatment methods

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT Not regulated.

IATA Not regulated.

IMDG Not regulated.

15. REGULATORY INFORMATION

International Inventories

All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations

CERCLA
This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313
Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)
This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations

California Proposition 65
This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

This product does not contain any substances regulated under applicable state right to know regulations.

16. OTHER INFORMATION

NFPA	Health hazards 1	Flammability 0	Instability 0	Special hazards N/A
HMIS	Health hazards 1	Flammability 0	Physical hazards 0	Personal protection A

pH in mopping solution	pH in spray solution
10.6	10.6

Issue Date 17-June-2014
Revision Date 12-March-2015

Disclaimer
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, transportation, disposal and release and is not to be considered a warranty or quality specification. The information relates only to the specific material designated 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

SAFETY DATA SHEET

Issue Date 14-September-2014 **Version** 2

1. IDENTIFICATION

Product Identifier
Product Name SFSPac® Laundry Detergent

Other means of Identification
SDS # 900-C

Synonyms SFS40

Recommended use of the chemical and restrictions on use
Recommended Use Laundry Detergent – for use in high efficiency and standard washing machines

Details of the Supplier of the Safety Data Sheet
Supplier Address
PortionPac Chemical Corporation 400 N. Ashland Avenue Chicago, IL 60622-6382 www.portionpaccorp.com

Emergency Telephone Number

Company Phone Number Phone: 312-226-0400 Fax: 312-226-5400
Emergency Telephone Number INFOTRAC 1-352-323-3500 (International)
1-800-535-5053 (North America)

2. HAZARDS IDENTIFICATION

Classification

This product does not have hazards as defined by the OSHA Hazard Communication Standard 29 CFR 1910.1200. However, this Safety Data Sheet (SDS) contains valuable information critical to the safe handling and proper use of this product. This SDS should be retained and available for employees and other users of this product.

Unknown Acute Toxicity 12.78% of the mixture consist of ingredient(s) of unknown toxicity

3. COMPOSITION/INFORMATION ON INGREDIENTS

Appearance Blue liquid **Physical State** Liquid **Odor** Fresh odor

In the concentrations in this formulation, the ingredients listed below are considered to be non-hazardous according to OSHA 1910.1200:

water (CAS# 7732-18-5), alcohol ethoxylate (CAS# 68213-23-0), sodium laureth sulfate (CAS# 68585-34-2), coconut fatty acid (CAS# 67701-05-7), sodium polyaspartate (CAS# 181828-06-8), sodium lactate (CAS# 72-17-3), sodium gluconate (CAS# 527-07-1), subtilisin blend, alpha-amylase blend, potassium hydroxide (CAS# 1310-58-3), c12-15 pareth-3 (CAS# 68131-39-5), methylisothiazolinone (CAS# 2682-20-4), trace fragrance and colorant added. (*Refer to ifraorg.org for fragrance component information.)*

4. FIRST AID MEASURES

First aid measures

Eye Contact Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

Skin (or hair) Contact Wash face, hands and any exposed skin thoroughly after handling.

Inhalation Remove to fresh air.

Ingestion Rinse mouth. Then, immediately drink plenty of water.

Most important symptoms and effects, both acute and delayed

Symptoms If misted in concentrated form, which is improper use, can cause irritation of the throat and respiratory tract.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media Measures that are appropriate to circumstances and the surrounding environment.
Unsuitable Extinguishing Media Not determined.
Specific hazards arising from the chemical None known.
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.

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6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Use personal protective equipment as described in Section 8 of this Safety Data Sheet.

Methods and material for containment and cleaning up

Methods for containment Concentrated materials are packed in unit-dosed pouches limiting any spills to very small quantities.

Methods for cleaning up Paper toweling or mopping is usually sufficient.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Use personal protective equipment as described in Section 8.
Keep out of reach of children.

Conditions for safe storage, including any incompatibilities

Storage conditions Keep containers in a dry, cool and well-ventilated place.

Incompatible materials None known.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Guidelines

Appropriate engineering controls

Engineering Controls None known.

Individual protection measures, such as personal protective equipment

Eye/face protection Not normally necessary in general use.

Skin and body protection Not normally necessary in general use. Concentrate is diluted into washing machine.

Respiratory protection Not normally necessary in general use.

General Hygiene Considerations Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical State	Liquid		
Appearance	blue liquid	**Odor**	Fresh odor
Color	blue	**Odor Threshold**	Not determined.

Property	Values	Remarks • Method
pH	8.2	
Melting point/freezing point	Not determined.	
Boiling point/boiling range	Not determined.	
Flash point	Not determined.	
Evaporation rate	Not determined.	(butyl acetate = 1)
Flammability (solid, gas)	Not applicable.	
Flammability Limits in Air		
Upper flammability limits	Not determined.	
Lower flammability limit	Not determined.	
Vapor pressure	Not determined.	
Vapor density	Not determined	
Specific Gravity	1.042 g/mL	(1=Water)
Solubility in water	Completely soluble.	
Solubility in other solvents	Not determined.	
Partition coefficient	Not determined	
Autoignition temperature	Not determined	
Decomposition temperature	Not determined	
Kinematic viscosity	Not determined	
Dynamic viscosity	Not determined	

10. STABILITY AND REACTIVITY

Reactivity	Not reactive under normal conditions.
Chemical stability	Stable under recommended storage conditions.
Possibility of Hazardous Reactions	None under normal processing.
Conditions to avoid	None known.
Incompatible materials	None known.
Hazardous Decomposition Products	None known.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure

Eye or skin contact, inhalation or ingestion.

Information on physical, chemical and toxicological effects

Symptoms Please see Section 4 for symptoms.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Carcinogenicity This product does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP.

Numerical measures of toxicity - Product

Not determined.

12. ECOLOGICAL INFORMATION

Ecotoxicity

An environmental hazard cannot be excluded in the event of unprofessional handling or disposal.

Persistence and degradability	Not determined.
Bioaccumulation	Not determined.
Mobility	Not determined.
Other adverse effects	Not determined.

13. DISPOSAL CONSIDERATIONS

Waste treatment methods

Disposal of wastes Dispose of in accordance with applicable regional, national and local laws and regulations.

Contaminated packaging Dispose of in accordance with applicable regional, national and local laws and regulations.

14. TRANSPORT INFORMATION

DOT Not regulated.

IATA Not regulated.

IMDG Not regulated.

15. REGULATORY INFORMATION

International Inventories
All ingredients are listed or exempt from listing on Chemical Substances Inventory.

US Federal Regulations

CERCLA
This material, as supplied, does not contain any substances regulated as hazardous substances under the Comprehensive Environmental Response Compensation and Liability Act (CERCLA) (40 CFR 302) or the Superfund Amendments and Reauthorization Act (SARA) (40 CFR 355).

SARA 313
Section 313 of Title III of the Superfund Amendments and Reauthorization Act of 1986 (SARA). This product does not contain chemicals which are subject to reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372.

CWA (Clean Water Act)
This product does not contain any substances regulated as pollutants pursuant to the Clean Water Act (40 CFR 122.21 and 40 CFR 122.42).

US State Regulations

California Proposition 65
This product does not contain any Proposition 65 chemicals.

U.S. State Right-to-know Regulations

This product does not contain any substances regulated under applicable state right to know regulations.

16. OTHER INFORMATION

NFPA	Health hazards 0	Flammability 0	Instability 0	Special hazards N/A
HMIS	Health hazards 0	Flammability 0	Physical hazards 0	Personal protection N/A

pH in dilution
7.5

Issue Date 14-September-2014

Disclaimer
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End of Safety Data Sheet

SAFETY DATA SHEET
MyTerra™ Sanitize
Low Temp Sanitizer

SECTION1: PRODUCT & COMPANY INDENTIFICATION

DATE: 6/10/2014 / Supersedes Revision: n/a

Manufacturer:
PDQ Manufacturing, Inc.
201 Victory Circle
Ellijay, GA USA 30540
Phone: (706) 636-1848
Website: www.pdqonline.com

EMERGENCY CONTACT: Chemtrec, Reference CCN203605
Phone: (800) 424-9300 (collect calls accepted) / International: (703) 527-3887

Product Name: MY TERRA SANITIZE-LOW TEMP SANITIZER
ID Code: 4215
Product Category: EPA Sanitizer

SECTION 2: HAZARD(S) IDENTIFCATION

Skin Corrosion/Irritation, Category 1B
Aquatic Toxicity (Acute), Category 1
Skin Corrosion/Irritation, Category 1A

GHS Signal Word: DANGER
GHS Hazard Phrases:
H314 - Causes severe skin burns and eye damage.
H400 - Very toxic to aquatic life.
GHS Precaution Phrases:
P260 - Do not breathe dust/fume/gas/mist/vapours/spray.
P264 - Wash hands thoroughly after handling.
P280 - Wear protective gloves/protective clothing/eye protection/face protection.
P273 - Avoid release to the environment.
GHS Response Phrases:
P303+361+353 - IF ON SKIN (or hair): Remove/take off immediately all contaminated clothing. Rinse skin with water/shower.
P363 - Wash contaminated clothing before reuse.
P305+351+338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Call a poison control center or physician for treatment advice. Have product container or label with you when calling poison control center or physician.
P301+330+331 - IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.
P304+340 - IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.
P310 - Immediately call a Poison Control Center or doctor.
P391 - Corrosive to skin - repeated or prolonged exposure may result in dermatitis or skin sensitization.
GHS Storage and Disposal Phrases:
P405 - Store locked up.
P501 - Unused product is not a RCRA Hazardous waste. However, contaminated product and wastes may be RCRA hazardous. Users are advised to determine the appropriate disposal method based on local, state and federal regulations and comply with those regulations.

Potential Health Effects (Acute and Chronic): Chronic: None. Prolonged or repeated skin contact may cause dermatitis. Effects may be delayed.
Inhalation: May cause severe irritation of the respiratory tract with sore throat, coughing, shortness of breath and delayed lung edema. Irritation may lead to chemical pneumonitis and pulmonary edema. Causes severe irritation of upper respiratory tract with coughing, burns, breathing difficulty, and possible coma. Causes chemical burns to the respiratory tract.
Skin Contact: Causes skin irritation. Causes skin burns. May cause deep, penetrating ulcers of the skin. May cause skin rash (in milder cases), and cold and clammy skin with cyanosis or pale color.
Eye Contact: Causes eye irritation. Causes eye burns. May cause chemical conjunctivitis and corneal damage.

Ingestion: Causes gastrointestinal irritation with nausea, vomiting and diarrhea. May cause severe and permanent damage to the digestive tract. Causes gastrointestinal tract burns. May cause perforation of the digestive tract. Causes severe pain, nausea, vomiting, diarrhea, and shock. May cause corrosion and permanent tissue destruction of the esophagus and digestive tract. May cause systemic effects.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

CAS #	Hazardous Components (Chemical Name)	Concentration
7681-52-9	Sodium hypochlorite {Hypochlorous acid, sodium salt}	~12.5 %
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	< 5.0 %

SECTION 4: FIRST-AID MEASURES

Emergency and First Aid Procedures:

In Case of Inhalation: Get medical aid immediately. Remove from exposure and move to fresh air immediately. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. If inhaled, remove to fresh air. Get medical aid.

In Case of Skin Contact: Get medical aid immediately. Flush skin with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. Wash clothing before reuse.

In Case of Eye Contact: Get medical aid immediately. In case of contact, immediately flush eyes with plenty of water for a t least 15 minutes.

In Case of Ingestion: Do NOT induce vomiting. If victim is conscious and alert, give 2-4 cupfuls of milk or water. Get medical aid immediately. If swallowed, do NOT induce vomiting. If victim is fully conscious, give a cupful of water. Never give anything by mouth to an unconscious person.

Note to Physician: None known.

SECTION 5: FIRE-FIGHTING MEASURES

Flash Point:

Explosive Limits:

Autoignition Pt:

Suitable Extinguishing Media: Not available. Substance is noncombustible; use agent most appropriate to extinguish surrounding fire.

Fire Fighting Instructions: As in any fire, wear a self-contained breathing apparatus in pressure-demand, MSHA/NIOSH (approved or equivalent), and full protective gear. Material will not burn. During a fire, irritating and highly toxic gases may be generated by thermal decomposition or combustion. Substance is noncombustible. Oxidizer. Greatly increases the burning rate of combustible materials. Use water spray to keep fire-exposed containers cool. Use water with caution and in flooding amounts. Contact with moisture or water may generate sufficient heat to ignite nearby combustible materials. Contact with metals may evolve flammable hydrogen gas.

Flammable Properties and Hazards:

SECTION 6: ACCIDENTAL RELEASE MEASURES

Steps To Be Taken In Case Material Is Released Or Spilled: Use proper personal protective equipment as indicated in Section 8. Spills/Leaks: Absorb spill with inert material (e.g. vermiculite, sand or earth), then place in suitable container. Clean up spills immediately, observing precautions in the Protective Equipment section. Provide ventilation. Vacuum or sweep up material and place into a suitable disposal container. Avoid runoff into storm sewers and ditches which lead to waterways. Avoid generating dusty conditions. Do not get water on spilled substances or inside containers.

SECTION 7: HANDLING AND STORAGE

Precautions To Be Taken in Handling: Avoid breathing dust, mist, or vapor. Keep container tightly closed. Avoid contact with clothing and other combustible materials. Avoid ingestion and inhalation. Use with adequate ventilation. Use only in a chemical fume hood. Discard contaminated shoes. Wash thoroughly after handling. Do not allow water to get into the container because of violent reaction. Minimize dust generation and accumulation. Do not get in eyes, on skin, or on clothing. Use only with adequate ventilation.

Precautions To Be Taken in Storing: Store in a tightly closed container. Keep refrigerated. (Store below 4°C/39°F.) Store in a cool, dry, well-ventilated area away from incompatible substances. Keep away from metals. Corrosives area. Keep away from acids. Store protected from moisture. Containers must be tightly closed to prevent the conversion of NaOH to sodium carbonate by the CO2 in air.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

CAS #	Partial Chemical Name	OSHA TWA	ACGIH TWA	Other Limits
7681-52-9	Sodium hypochlorite {Hypochlorous acid, sodium salt}			
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	PEL: 2 mg/m3	CEIL: 2 mg/m3	

Respiratory Equipment (Specify Type): Follow the OSHA respirator regulations found in 29 CFR 1910.134 or European Standard EN 149. Use a NIOSH/MSHA or European Standard EN 149 approved respirator if exposure limits are exceeded or if irritation or other symptoms are experienced. A respiratory protection program that meets OSHA's 29 CFR 1910.134 and ANSI Z88.2 requirements or European Standard EN 149 must be followed whenever workplace conditions warrant respirator use.
Eye Protection: Wear appropriate protective eyeglasses or chemical safety goggles as described by OSHA's eye and face protection regulations in 29 CFR 1910.133 or European Standard EN166. Wear chemical splash goggles.
Protective Gloves: Wear appropriate protective gloves to prevent skin exposure.
Other Protective Clothing: Wear appropriate protective clothing to prevent skin exposure.
Engineering Controls (Ventilation etc.): There are no special ventilation requirements. Facilities storing or utilizing this material should be equipped with an eyewash facility and a safety shower. Use adequate ventilation to keep airborne concentrations low. Use adequate general or local exhaust ventilation to keep airborne concentrations below the permissible exposure limits.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical States: [ ] Gas [X] Liquid [ ] Solid
Appearance and Odor: Slightly cloudy liquid with mild odor.
Pungent chlorine odor.
Freezing Point: -17.00 F
Boiling Point:
Autoignition Pt:
Flash Pt:
Explosive Limits: LEL: UEL:
Specific Gravity (Water = 1): ~ 1.200
Vapor Pressure (vs. Air or mm Hg): ~ 12 MM_HG
Vapor Density (vs. Air = 1):
Evaporation Rate:
Solubility in Water: miscible
Viscosity: thin
pH: 12-14
Percent Volatile:

SECTION 10: STABILITY AND REACTIVITY

Stability: Unstable [ ] Stable [X]
Conditions To Avoid - Instability: Light, Excess heat, Ultraviolet light.
Incompatibility – Materials To Avoid: Oxidizing agents, Sulfur oxides. Metals. Acids, Aluminum, Zinc, organic halogens. organic matter.
Hazardous Decomposition Or Byproducts: Hydrogen chloride, chlorine.
Possibility of Hazardous Reactions: Will occur [ ] Will not occur [X]
Conditions To Avoid -Hazardous Reactions:

SECTION 11: TOXICOLOGICAL INFORMATION

Toxicological Information: Epidemiology: No data available. Teratogenicity: No data available. Reproductive Effects: Mutagenicity: Neurotoxicity: Other Studies: No information found. Teratogenicity: No information available. See actual entry in RTECS for complete information. CAS# 7681-52-9: Acute demal toxicity: LD50 rabbit Dose > 2,000 mg/kg
Skin irritation: Rabbit - Non irritant
Eye irritation: Rabbit - minimal irritant, LD50, Oral, Mouse, 5800. MG/KG.
Result: Behavioral: Change in motor activity (specific assay). Gastrointestinal:Other changes. - Shokuhin Eiseigaku Zasshi. Food Hygiene Journal., Nippon Shokuhin Eisei Gakkai, c/o Shokuhin Eisei Senta, 2-6-1 Jingumae, Shibuya-ku, Tokyo 150 Japan, Vol/p/yr: 27,553, 1986.
Carcinogenicity/Other Information: CAS# 7732-18-5: Not listed by ACGIH, IARC, NTP, or CA Prop 65. CAS# 7681-52-9: Not listed by ACGIH, IARC, NTP, or CA Prop 65. CAS# 1310-73-2: Not listed by ACGIH, IARC, NTP, or CA Prop 65.

CAS #	Hazardous Components (Chemical Name)	NTP	IARC	ACGIH	OSHA
7681-52-9	Sodium hypochlorite {Hypochlorous acid, sodium salt}	n.a.	n.a.	n.a.	n.a.
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	n.a.	n.a.	n.a.	n.a.

SECTION 12: ECOLOGICAL INFORMATION

General Ecological Information: Environmental: No information found. Physical: No information found.
Other: No information available.

SECTION 13: DISPOSAL CONSIDERATIONS

Waste Disposal Method: Chemical waste generators must determine whether a discarded chemical is classified as a hazardous waste. US EPA guidelines for the classification determination are listed in 40 CFR Parts 261. Additionally, waste generators must consult state and local hazardous waste regulations to ensure complete and accurate classification.
RCRA P-Series: None listed.
RCRA U-Series: None listed.

SECTION 14: TRANSPORTATION INFORMATION (DOT/UN CLASSIFICATION)

LAND TRANSPORT (US DOT): DOT Proper Shipping Name: Hypochlorite solutions [with more than 5 percent but less than 16 percent available chlorine]
DOT Hazard Class: 8 CORROSIVE
UN/NA Number: UN1791
Packing Group: III
LAND TRANSPORT (Canadian TDG):
TDG Shipping Name: CORROISVE

SECTION 15: REGULATORY INFORMATION

EPA SARA (Superfund Amendments and Reauthorization Act of 1986) Lists

CAS #	Hazardous Components (Chemical Name)	S. 302 (EHS)	S. 304 RQ	S. 313 (TRI)
7681-52-9	Sodium hypochlorite {Hypochlorous acid, sodium salt}	No	Yes 100 LB	No
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	No	Yes 1000 LB	No

CAS #	Hazardous Components (Chemical Name)	Other US EPA or State Lists
7681-52-9	Sodium hypochlorite {Hypochlorous acid, sodium salt}	CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes - Inventory; CA PROP.65: No
1310-73-2	Sodium hydroxide {Caustic soda; Lye solution}	CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes - Inventory; CA PROP.65: No

SECTION 16: OTHER INFORMATION

Revision Date: 06/10/2014
Preparer Name: Regulatory Affairs

Additional Information About This Product:
EPA Registration Number: 550-198-58880
EPA Establishment Number: 58880-GA-001

Hazard Rating System:

HMIS	NFPA
Health: 3	**Health: 3**
Flammability: 0	**Flammability: 0**
Physical: 2	**Instability: 1**
PPE:	**Special Hazard: OX**

Company Policy or Disclaimer: The information contained in this Safety Data Sheet is provided pursuant to current OSHA regulations to convey information concerning the hazardous nature of the named product. The information supplied was compiled from the most reliable sources available at the time of preparation and in light of the most reasonable foreseeable exposure situations expected from the intended use of this product. The material(s) may present greater or lesser hazard exposure under other circumstances that are beyond the control of the manufacturer. Therefore it is imperative that all directions and warnings on the product label be read and closely followed.

SAFETY DATA SHEET
MyTerra™ Safer Choice Lime Safe

SECTION1: PRODUCT & COMPANY INDENTIFICATION

DATE:06/13/2014 / **Supersedes Revision:** n/a

Manufacturer:
PDQ Manufacturing, Inc.
201 Victory Circle
Ellijay, GA USA 30540
Phone: (706) 636-1848
Website: www.pdqonline.com

EMERGENCY CONTACT: Chemtrec, Reference CCN203605
Phone: (800) 424-9300 (collect calls accepted) / International: (703) 527-3887

Product Name: MY TERRA SAFER CHOICE LIME SAFE
ID Code: 4658
Product Category: Delimer/Descaler

SECTION 2: HAZARD(S) IDENTIFCATION

Acute Toxicity: Oral, Category 5
Skin Corrosion/Irritation, Category 2
Serious Eye Damage/Eye Irritation, Category 2

GHS Signal Word: WARNING
GHS Hazard Phrases:
H303 - May be harmful if swallowed.
H315 - Causes skin irritation.
H319 - Causes serious eye irritation.
GHS Precaution Phrases:
P264 - Wash hands thoroughly after handling.
P280 - Wear protective gloves/protective clothing/eye protection/face protection.
GHS Response Phrases:
P312 - Call a Poison Control Center or doctor if you feel unwell.
P302+352 - IF ON SKIN: Wash with plenty of soap and water.
P332+313 - If skin irritation occurs, get medical advice/attention.
P362 - Take off contaminated clothing.
P305+351+338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
P337+313 - If eye irritation persists, get medical advice/attention.
GHS Storage and Disposal Phrases:
P501 - Dispose of contents/container to waste after rinsing.

Potential Health Effects (Acute and Chronic):
Inhalation: Causes respiratory tract irritation.
Skin Contact: Causes skin irritation.
Eye Contact: Causes eye irritation.
Ingestion: May be harmful if swallowed.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

CAS #	Hazardous Components (Chemical Name)	Concentration
77-92-9	Citric acid	<15.0 %

SECTION 4: FIRST-AID MEASURES

Emergency and First Aid Procedures:
In Case of Inhalation: If breathed in, move person into fresh air.
In Case of Skin Contact: If irritation develops, get medical aid. Wash off with soap and plenty of water.
In Case of Eye Contact: Rinse thoroughly with plenty of water for at least 15 minutes and consult a physician.
In Case of Ingestion: Never give anything by mouth to an unconscious person. Rinse mouth with water. Consult a physician.
Signs and Symptoms of Exposure: None known.

SECTION 5: FIRE-FIGHTING MEASURES

Flash Point:
Explosive Limits: LEL: UEL:
Autoignition Pt:
Suitable Extinguishing Media: Use water spray, dry chemical, carbon dioxide, or alcohol-resistant foam.
Fire Fighting Instructions: As in any fire, wear a self-contained breathing apparatus in pressure-demand, MSHA/NIOSH (approved or equivalent), and full protective gear. Material will not burn. Wear self contained breathing apparatus for fire fighting if necessary.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Steps To Be Taken In Case Material Is Released Or Spilled: Use proper personal protective equipment as indicated in Section 8. Spills/Leaks: Absorb spill with inert material (e.g. vermiculite, sand or earth), then place in suitable container. Personal precautions. Use personal protective equipment. Ensure adequate ventilation. Environmental precautions. Do not let product enter drains. Pick up and arrange disposal without creating dust. Keep in suitable, closed containers for disposal..

SECTION 7: HANDLING AND STORAGE

Precautions To Be Taken in Handling: No special handling procedures are required. Avoid contact with skin and eyes. Normal measures for preventive fire protection.
Precautions To Be Taken in Storing: No special storage requirements. Keep container tightly closed in a dry and well ventilated place.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

CAS #	Partial Chemical Name	OSHA TWA	ACGIH TWA	Other Limits
77-92-9	Citric acid			

Respiratory Equipment (Specify Type): Respirator protection is not normally required. Where risk assessment shows air-purifying respirators are appropriate use a full-face particle respirator type N100 (US) or type P3 (EN 143) respirator cartridges as a backup to engineering controls. If the respirator is the sole means of protection, use a full-face supplied air respirator. Use respirators and components tested and approved under appropriate government standards such as NIOSH (US) or CEN (EU).
Eye Protection: Safety glasses
Protective Gloves: Handle with gloves. Dispose of contaminated gloves after use in accordance with applicable laws and good laboratory practices. Wash and dry hands.
Other Protective Clothing: Protective garments not normally required.
Engineering Controls (Ventilation etc.): There are no special ventilation requirements.
Work/Hygienic/Maintenance Practices: Handle in accordance with good industrial hygiene and safety practice. Wash hands before breaks and at the end of workday.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical States: [ ] Gas [X] Liquid [ ] Solid
Appearance and Odor: Clear, tan liquid
Mild odor.
Melting Point:
Boiling Point:
Autoignition Pt:
Flash Pt:
Explosive Limits: LEL: UEL:

Specific Gravity (Water = 1): ~ 1.05
Vapor Pressure (vs. Air or mm Hg):
Vapor Density (vs. Air=1):
Evaporation Rate:
Solubility in Water: Complete
Viscosity: Thin
pH: ~ 2.8 @ 1%
Percent Volatile:

SECTION 10: STABILITY AND REACTIVITY

Stability: Unstable [ ] Stable [X]
Conditions To Avoid - Instability: Incompatible materials.
Incompatibility – Materials To Avoid: Chlorine, Oxidizing agents, Bases.
Hazardous Decomposition Or Byproducts: Carbon oxides.
Possibility of Hazardous Reactions: Will occur [ ] Will not occur [X]
Conditions To Avoid -Hazardous Reactions:

SECTION 11: TOXICOLOGICAL INFORMATION

Toxicological Information: Epidemiology: No data available. Teratogenicity: No data available.
Irritation or Corrosion: Skin - rabbit - Mild skin irritation - -24 h. Serious eye damage/eye irritation: Eyes - rabbit - Severe eye irritation.
Carcinogenicity/Other Information: CAS# 7732-18-5: Not listed by ACGIH, IARC, NTP, or CA Prop 65. Carcinogenicity.
IARC: No component of this product present at levels greater than or equal to 0.1% is identified as probable, possible or confirmed human carcinogen by IARC. ACGIH: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by ACGIH. NTP: No component of this product present at levels greater than or equal to 0.1% is identified as a known or anticipated carcinogen by NTP. OSHA: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by OSHA.

CAS #	Hazardous Components (Chemical Name)	NTP	IARC	ACGIH	OSHA
77-92-9	Citric acid	n.a.	n.a.	n.a.	n.a.

SECTION 12: ECOLOGICAL INFORMATION

General Ecological Information: No information available.

SECTION 13: DISPOSAL CONSIDERATIONS

Waste Disposal Method: Chemical waste generators must determine whether a discarded chemical is classified as a hazardous waste. US EPA guidelines for the classification determination are listed in 40 CFR Parts 261. Additionally, waste generators must consult state and local hazardous waste regulations to ensure complete and accurate classification.
RCRA P-Series: None listed.
RCRA U-Series: None listed. Offer surplus and non-recyclable solutions to a licensed disposal company. Contact a licensed professional waste disposal service to dispose of this material. Contaminated packaging. Dispose of as unused product..

SECTION 14: TRANSPORTATION INFORMATION (DOT/UN CLASSIFICATION)

LAND TRANSPORT (US DOT):
DOT Proper Shipping Name: Not regulated as a hazardous material.
DOT Hazard Class:
UN/NA Number:
Packing Group:
LAND TRANSPORT (Canadian TDG):
TDG Shipping Name:

SECTION 15: REGULATORY INFORMATION

EPA SARA (Superfund Amendments and Reauthorization Act of 1986) Lists

CAS #	Hazardous Components (Chemical Name)	S. 302 (EHS)	S. 304 RQ	S. 313 (TRI)
	77-92-9 Citric acid	No	No	No

CAS #	Hazardous Components (Chemical Name)	Other US EPA or State Lists
77-92-9	Citric acid	CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes - Inventory; CA PROP.65: No

SECTION 16: OTHER INFORMATION

Revision Date: 06/13/2014
Preparer Name: Regulatory Affairs

Additional Information About This Product:

Hazard Rating System:

HMIS	NFPA
Health: 1	**Health: 1**
Flammability: 0	**Flammability: 0**
Physical: 0	**Instability: 0**
PPE: B	**Special Hazard: None**

Company Policy or Disclaimer: The information contained in this Safety Data Sheet is provided pursuant to current OSHA regulations to convey information concerning the hazardous nature of the named product. The information supplied was compiled from the most reliable sources available at the time of preparation and in light of the most reasonable foreseeable exposure situations expected from the intended use of this product. The material(s) may present greater or lesser hazard exposure under other circumstances that are beyond the control of the manufacturer. Therefore it is imperative that all directions and warnings on the product label be read and closely followed.

SAFETY DATA SHEET
MyTerra™ Safer Choice Rinse

SECTION1: PRODUCT & COMPANY INDENTIFICATION

DATE: 09/12/2014 / **Supersedes Revision:** 06/13/2014

Manufacturer:
PDQ Manufacturing, Inc.
201 Victory Circle
Ellijay, GA USA 30540
Phone: (706) 636-1848
Website: www.pdqonline.com

EMERGENCY CONTACT: Chemtrec, Reference CCN203605
Phone: (800) 424-9300 (collect calls accepted) / International: (703) 527-3887

Product Name: MY TERRA SAFER CHOICE RINSE
ID Code: 4619
Product Category: Rinse Agent

SECTION 2: HAZARD(S) IDENTIFCATION

Skin Corrosion/Irritation, Category 2
Serious Eye Damage/Eye Irritation, Category 2A
Specific Target Organ Toxicity (single exposure), Category 3

GHS Signal Word: WARNING
GHS Hazard Phrases:
H315 - Causes skin irritation.
H319 - Causes serious eye irritation.
H335 - May cause respiratory irritation.
GHS Precaution Phrases:
P264 - Wash hands thoroughly after handling.
P280 - Wear protective gloves/protective clothing/eye protection/face protection.
P261 - Avoid breathing dust/fume/gas/mist/vapours/spray.
P271 - Use only outdoors or in a well-ventilated area.
GHS Response Phrases:
P302+352 - IF ON SKIN: Wash with plenty of soap and water.
P332+313 - If skin irritation occurs, get medical advice/attention.
P362 - Take off contaminated clothing.
P305+351+338 - IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Call a poison control center or physician for treatment advice. Have product container or label with you when calling poison control center or physician.
P337+313 - If eye irritation persists, get medical advice/attention.
P304+340 - IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.
P312 - Call a Poison Control Center or doctor if you feel unwell.
GHS Storage and Disposal Phrases:
P501 - Unused product is not a RCRA Hazardous waste. However, contaminated product and wastes may be RCRA hazardous. Users are advised to determine the appropriate disposal method based on local, state and federal regulations and comply with those regulations.

Potential Health Effects (Acute and Chronic):.
Inhalation: No hazard expected in normal industrial use.
Skin Contact: Causes skin irritation.
Eye Contact: May cause eye irritation.
Ingestion: May cause irritation of the digestive tract. May be harmful if swallowed.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

CAS #	Hazardous Components (Chemical Name)	Concentration
9003-11-6	Poloxanlene	<12.0 %

SECTION 4: FIRST-AID MEASURES

Emergency and First Aid Procedures:
In Case of Inhalation: If breathed in, move person into fresh air.
In Case of Skin Contact: No specific treatment is necessary, since this material is not likely to be hazardous. Flush skin with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. Wash off with soap and plenty of water.
In Case of Eye Contact: No specific treatment is necessary, since this material is not likely to be hazardous. Flush eyes with plenty of water for at least 15 minutes, occasionally lifting the upper and lower eyelids.
In Case of Ingestion: Wash mouth out with water. Never give anything by mouth to an unconscious person. Consult a physician.
Signs and Symptoms Of Exposure: To the best of our knowledge, the chemical, physical, and toxicological properties have not been thoroughly investigated.

SECTION 5: FIRE-FIGHTING MEASURES

Flash Point:
Explosive Limits: LEL: UEL:
Autoignition Pt:
Suitable Extinguishing Media: Use water spray, dry chemical, carbon dioxide, or chemical foam.
Fire Fighting Instructions: As in any fire, wear a self-contained breathing apparatus in pressure-demand, MSHA/NIOSH (approved or equivalent), and full protective gear. Material will not burn. Wear self contained breathing apparatus for fire fighting if necessary.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Steps To Be Taken In Case Material Is Released Or Spilled: Use proper personal protective equipment as indicated in Section 8. Spills/Leaks: Vacuum or sweep up material and place into a suitable disposal container. Do not let this chemical enter the environment. Personal precautions. Use personal protective equipment. Environmental precautions. Do not let product enter drains. Keep in suitable, closed containers for disposal.

SECTION 7: HANDLING AND STORAGE

Precautions To Be Taken in Handling: No special handling procedures are required. Avoid contact with skin and eyes. Avoid ingestion and inhalation.
Precautions To Be Taken in Storing: No special storage requirements. Store in a cool, dry place.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

CAS #	Partial Chemical Name	OSHA TWA	ACGIH TWA	Other Limits
9003-11-6	Poloxanlene			

Respiratory Equipment (Specify Type): Respirator protection is not normally required. Follow the OSHA respirator regulations found in 29 CFR 1910.134 or European Standard EN 149. Use a NIOSH/MSHA or European Standard EN 149 approved respirator if exposure limits are exceeded or if irritation or other symptoms are experienced. Where risk assessment shows air-purifying respirators are appropriate use a dust mask type N95 (US) or type P1 (EN 143) respirator. Use respirators and components tested and approved under appropriate government standards such as NIOSH (US) or CEN (EU).
Eye Protection: Safety glasses
Protective Gloves: Protective garments not normally required. Wear appropriate protective gloves to prevent skin exposure. Handle with gloves.
Other Protective Clothing: Protective garments not normally required.
Engineering Controls (Ventilation etc.): There are no special ventilation requirements.
Work/Hygienic/Maintenance Practices: Handle in accordance with good industrial hygiene and safety practice. Wash hands before breaks and at the end of workday.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical States: [ ] Gas [X] Liquid [ ] Solid
Appearance and Odor: Slightly cloudy liquid with mild odor.Surfactant odor.
Melting Point:
Boiling Point:
Autoignition Pt:
Flash Pt:
Explosive Limits: LEL: UEL:
Specific Gravity (Water = 1): ~ 1.0
Vapor Pressure (vs. Air or mm Hg):
Vapor Density (vs. Air=1):
Evaporation Rate:
Solubility in Water: Complete
Viscosity: Thin
pH: ~ 3.3 @ 100%
Percent Volatile:

SECTION 10: STABILITY AND REACTIVITY

Stability: Unstable [ ] Stable [X]
Conditions To Avoid - Instability: No data available.
Incompatibility – Materials To Avoid: None.
Hazardous Decomposition Or Byproducts: Carbon monoxide, formed under fire conditions. Carbon oxides, Sulphur oxides, Sodium oxides.
Possibility of Hazardous Reactions: Will occur [ ] Will not occur [X]
Conditions To Avoid -Hazardous Reactions:

SECTION 11: TOXICOLOGICAL INFORMATION

Toxicological Information: Epidemiology: No data available. Teratogenicity: No data available. Neurotoxicity: Other Studies: Respiratory or skin sensitization: Reproductive toxicity – no data available. Specific target organ toxicity - single exposure (Globally Harmonized System) Inhalation: May cause respiratory irritation.
Carcinogenicity/Other Information: CAS# 7732-18-5: Not listed by ACGIH, IARC, NTP, or CA Prop 65. CAS# 9003-11-6: Not listed by ACGIH, IARC, NTP, or CA Prop 65. Carcinogenicity. IARC: No component of this product present at levels greater than or equal to 0.1% is identified as probable, possible or confirmed human carcinogen by IARC. ACGIH: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by ACGIH. NTP: No component of this product present at levels greater than or equal to 0.1% is identified as a known or anticipated carcinogen by NTP. OSHA: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by OSHA.

CAS #	Hazardous Components (Chemical Name)	NTP	IARC	ACGIH	OSHA
9003-11-6	Poloxanlene	n.a.	n.a.	n.a.	n.a.

SECTION 12: ECOLOGICAL INFORMATION

General Ecological Information: Environmental: Not regulated under U.S. Department of Transportation regulations (29 CFR) Physical: No information available. Other: Do not empty into drains.

SECTION 13: DISPOSAL CONSIDERATIONS

Waste Disposal Method: Chemical waste generators must determine whether a discarded chemical is classified as a hazardous waste. US EPA guidelines for the classification determination are listed in 40 CFR Parts 261. Additionally, waste generators must consult state and local hazardous waste regulations to ensure complete and accurate classification.
RCRA P-Series: None listed.
RCRA U-Series: None listed. Product.
Observe all federal, state, and local environmental regulations. Contact a licensed professional waste disposal service to dispose of this material.

SECTION 14: TRANSPORTATION INFORMATION (DOT/UN CLASSIFICATION)

LAND TRANSPORT (US DOT):
DOT Proper Shipping Name: Not regulated as a hazardous material.
DOT Hazard Class:
UN/NA Number:
Packing Group:
LAND TRANSPORT (Canadian TDG):
TDG Shipping Name:

SECTION 15: REGULATORY INFORMATION

EPA SARA (Superfund Amendments and Reauthorization Act of 1986) Lists

CAS #	Hazardous Components (Chemical Name)	S. 302 (EHS)	S. 304 RQ	S. 313 (TRI)
9003-11-6	Poloxanlene	No	No	No

CAS #	Hazardous Components (Chemical Name)	Other US EPA or State Lists
9003-11-6	Poloxanlene	CAA HAP,ODC: No; CWA NPDES: No; TSCA: Yes - Inventory; CA PROP.65: No

SECTION 16: OTHER INFORMATION

Revision Date: 09/12/2014
Preparer Name: Regulatory Affairs

Additional Information About This Product:

Hazard Rating System:

HMIS	NFPA
Health: 1	**Health: 1**
Flammability: 0	**Flammability: 0**
Physical: 0	**Instability: 0**
PPE: B	**Special Hazard: None**

Company Policy or Disclaimer: The information contained in this Safety Data Sheet is provided pursuant to current OSHA regulations to convey information concerning the hazardous nature of the named product. The information supplied was compiled from the most reliable sources available at the time of preparation and in light of the most reasonable foreseeable exposure situations expected from the intended use of this product. The material(s) may present greater or lesser hazard exposure under other circumstances that are beyond the control of the manufacturer. Therefore it is imperative that all directions and warnings on the product label be read and closely followed.

SAFETY DATA SHEET
MyTerra™ Safer Choice Wash Liquid Mechanical Detergent

SECTION1: PRODUCT & COMPANY INDENTIFICATION

DATE: 06/13/2014 / **Supersedes Revision:** n/a

Manufacturer:
PDQ Manufacturing, Inc.
201 Victory Circle
Ellijay, GA USA 30540
Phone: (706) 636-1848
Website: www.pdqonline.com

EMERGENCY CONTACT: Chemtrec, Reference CCN203605
Phone: (800) 424-9300 (collect calls accepted) / International: (703) 527-3887

Product Name: MY TERRA SAFER CHOICE WASH LIQUID MECHANICAL DETERGENT
ID Code: 4742
Product Category: Detergent

SECTION 2: HAZARD(S) IDENTIFCATION

GHS Signal Word: N/A
GHS Hazard Phrases:
No phrases apply.
GHS Precaution Phrases:
No phrases apply.
GHS Response Phrases:
No phrases apply.
GHS Storage and Disposal Phrases:
No phrases apply.

Potential Health Effects (Acute and Chronic):
Inhalation: May cause respiratory tract irritation. No hazard expected in normal industrial use.
Skin Contact: Ingestion can cause burning pain in mouth, throat and abdomen - May be fatal if ingested. May cause skin irritation.
Eye Contact: May cause eye irritation.
Ingestion: Harmful if swallowed. May cause irritation of the digestive tract. No hazard expected in normal industrial use.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

CAS #	Hazardous Components (Chemical Name)	Concentration

SECTION 4: FIRST-AID MEASURES

Emergency and First Aid Procedures:
In Case of Inhalation: No specific treatment is necessary since this material is not likely to be hazardous by inhalation.
In Case of Skin Contact: Wash off with soap and plenty of water. Flush skin with plenty of water for at least 15 minutes while removing contaminated clothing and shoes. Get medical aid if irritation develops or persists.
In Case of Eye Contact: Rinse thoroughly with plenty of water for at least 15 minutes and consult a physician. Flush eyes with plenty of water for at least 15 minutes, occasionally lifting the upper and lower eyelids. If irritation develops, get medical aid.
In Case of Ingestion: Never give anything by mouth to an unconscious person. Rinse mouth with water. Consult a physician. Do NOT induce vomiting. If conscious and alert, rinse mouth and drink 2-4 cupfuls of milk or water.
Signs and Symptons of Exposure: To the best of our knowledge, the chemical, physical, and toxicological properties have not been thoroughly investigated.

SECTION 5: FIRE-FIGHTING MEASURES

Flash Point:
Explosive Limits: LEL: UEL:
Autoignition Pt:
Suitable Extinguishing Media: Use water spray, dry chemical, carbon dioxide, or chemical foam.
Fire Fighting Instructions: As in any fire, wear a self-contained breathing apparatus in pressure-demand, MSHA/NIOSH (approved or equivalent), and full protective gear. Material will not burn.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Steps To Be Taken In Case Material Is Released Or Spilled: Use personal protective equipment. Methods for cleaning up. Keep in suitable, closed containers for disposal. Use proper personal protective equipment as indicated in Section 8. Spills/Leaks: Absorb spill with inert material (e.g. vermiculite, sand or earth), then place in suitable container.

SECTION 7: HANDLING AND STORAGE

Precautions To Be Taken in Handling: Avoid contact with eyes, skin, and clothing. Avoid ingestion and inhalation. No special handling procedures are required.
Precautions To Be Taken in Storing: Store in a cool, dry place. No special storage requirements.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

CAS #	Partial Chemical Name	OSHA TWA	ACGIH TWA	Other Limits

Respiratory Equipment (Specify Type): Respirator protection is not normally required.
Eye Protection: Safety glasses. Wear appropriate protective eyeglasses or chemical safety goggles as described by OSHA's eye and face protection regulations in 29 CFR 1910.133 or European Standard EN166.
Protective Gloves: Handle with gloves. Wear appropriate protective gloves to prevent skin exposure. Protective garments not normally required.
Other Protective Clothing: Protective garments not normally required.
Engineering Controls (Ventilation etc.): There are no special ventilation requirements.
Work/Hygienic/Maintenance Practices: Handle in accordance with good industrial hygiene and safety practice. Wash hands before breaks and at the end of workday.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical States: [ ] Gas [X] Liquid [ ] Solid
Appearance and Odor: Slightly cloudy liquid with mild odor. Mild odor.
Melting Point:
Boiling Point:
Autoignition Pt:
Flash Pt:
Explosive Limits: LEL: UEL:

Specific Gravity (Water = 1): ~ 1.3
Vapor Pressure (vs. Air or mm Hg):
Vapor Density (vs. Air=1):
Evaporation Rate:
Solubility in Water: Complete
Viscosity: Moderate
pH: ~ 10.6 @ 1%
Percent Volatile:

SECTION 10: STABILITY AND REACTIVITY

Stability: Unstable [ ] Stable [X]
Conditions To Avoid - Instability: Incompatible materials.
Incompatibility – Materials To Avoid: Acids.
Hazardous Decomposition Or Byproducts:
Possibility of Hazardous Reactions: Will occur [ ] Will not occur [X]
Conditions To Avoid -Hazardous Reactions:

SECTION 11: TOXICOLOGICAL INFORMATION

Toxicological Information: Acute demal toxicity: LD50 rabbit Dose > 2,000 mg/kg Skin irritation: Rabbit Non irritant Eye irritation: Rabbit minimal irritant. No data available. Epidemiology: No information found. Reproductive Effects: Mutagenicity: Neurotoxicity: Teratogenicity: No data available.

Irritation or Corrosion: No data available

Chronic Toxicological Effects: IARC: No component of this product present at levels greater than or equal to 0.1% is identified as probable, possible or confirmed human carcinogen by IARC. ACGIH: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by ACGIHNTP: No component of this product present at levels greater than or equal to 0.1% is identified as a known or anticipated carcinogen by NTP.

OSHA: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by OSHA.

Carcinogenicity/Other Information: CAS# 68-04-2: Not listed by ACGIH, IARC, NTP, or CA Prop 65. CAS# 7732-18-5: Not listed by ACGIH, IARC, NTP, or CA Prop 65.

CAS #	Hazardous Components (Chemical Name)	NTP	IARC	ACGIH	OSHA

SECTION 12: ECOLOGICAL INFORMATION

General Ecological Information: Environmental: Not regulated under U.S. Department of Transportation regulations (29 CFR) Physical: No information available. Other: Do not empty into drains.

SECTION 13: DISPOSAL CONSIDERATIONS

Waste Disposal Method: Product. Observe all federal, state, and local environmental regulations. Contact a licensed professional waste disposal service to dispose of this material. Dissolve or mix the material with a combustible solvent and burn in a chemical incinerator equipped with an afterburner and scrubber. Contaminated packaging. Dispose of as unused product. Chemical waste generators must determine whether a discarded chemical is classified as a hazardous waste. US EPA guidelines for the classification determination are listed in 40 CFR Parts 261. Additionally, waste generators must consult state and local hazardous waste regulations to ensure complete and accurate classification. RCRA P-Series: None listed. RCRA U-Series: None listed..

SECTION 14: TRANSPORTATION INFORMATION (DOT/UN CLASSIFICATION)

LAND TRANSPORT (US DOT):
DOT Proper Shipping Name: Not regulated.
DOT Hazard Class:
UN/NA Number:
Packing Group:
LAND TRANSPORT (Canadian TDG):
TDG Shipping Name:

SECTION 15: REGULATORY INFORMATION

EPA SARA (Superfund Amendments and Reauthorization Act of 1986) Lists

CAS #	Hazardous Components (Chemical Name)	S. 302 (EHS)	S. 304 RQ	S. 313 (TRI)

CAS #	Hazardous Components (Chemical Name)	Other US EPA or State Lists

SECTION 16: OTHER INFORMATION

Revision Date: 06/13/2014
Preparer Name: Regulatory Affairs

Additional Information About This Product:

Hazard Rating System:

HMIS	NFPA
Health: 1	**Health: 1**
Flammability: 0	**Flammability: 0**
Physical: 0	**Instability: 0**
PPE:	**Special Hazard: None**

Company Policy or Disclaimer: The information contained in this Safety Data Sheet is provided pursuant to current OSHA regulations to convey information concerning the hazardous nature of the named product. The information supplied was compiled from the most reliable sources available at the time of preparation and in light of the most reasonable foreseeable exposure situations expected from the intended use of this product. The material(s) may present greater or lesser hazard exposure under other circumstances that are beyond the control of the manufacturer. Therefore it is imperative that all directions and warnings on the product label be read and closely followed.

SAFETY DATA SHEET
MyTerra® Hand Wash Foam

SECTION 1: PRODUCT & COMPANY IDENTIFICATION

PRODUCT NAME: MyTerra Hand Wash Foam

INTENDED USE: Foaming hand cleanser

DISTRIBUTOR: PortionPac Chemical Corporation
400 North Ashland Avenue
Chicago, IL 60622

TELEPHONE NUMBER: (312) 226-0400

EMERGENCY NUMBER: Call (Infotrac) (800) 535-5053
Please call INFOTRAC in the event of a transportation or medical emergency involving a human or an animal.

SECTION 2: HAZARD IDENTIFICATION

No GHS Label

Signal Word: None

Classification:
Not Classified

Hazard Statements:
None

Precautionary Statements:
Handle in accordance to product's design.
Collect spillage. Dispose of contents and container in accordance with local regulations.

SECTION 3: COMPONENTS

Significant Ingredients	CAS #	Weight %
Sodium Cumene Sulfonate	28348-53-0	< 5
Cocamidopropyl Hydroxysultaine	68139-30-0	< 5
Propylene Glycol	57-55-6	< 5
Water	7732-18-5	> 80

This soap contains other ingredients that do not affect the product's final classification because of their minimal concentration. See product label for full ingredient information.

SECTION 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. If symptoms persists, get medical attention.

IF ON SKIN (or hair) **Unwantedly:** Remove immediately all contaminated clothing. Rinse skin with water. If symptoms persists, get medical attention.

IF SWALLOWED: If large quantities of this material are swallowed, immediately call a Physician.

IF INHALED: Remove to fresh air; If symptoms persists, get medical attention.

SECTION 5: FIRE-FIGHTING MEASURES

General Hazard
Under fire conditions substances can be released that require the need for self-contained breathing apparatus and chemical-protective clothing.

Fire-Fighting
Keep fire exposed containers cool with water spray. Separate unburning product from fire. Use carbon dioxide, foam, or dry chemical extinguishing media to put out fires.

Unusual Decomposition Products Under Fire Conditions
None

SECTION 6: ACCIDENTAL RELEASE MEASURES

Personal Precautions
Remove greatly contaminated clothing, including shoes, and wash thoroughly after contact.
Launder contaminated clothing before reuse.

Environmental Precautions
Prevent entry into natural waterways.
Rinse area with water to remove slip/fall hazard.
Dispose of contents and container in accordance with local regulations.

SECTION 7: HANDLING AND STORAGE

Safe Handling and Storage
Store in a well ventilated place. Keep cool.
Keep containers inside and out of direct sunlight.
Exposure to extreme conditions may have an adverse affect on this product.
Do not reuse containers.

Incompatible Products
Avoid strong oxidizing and reducing agents.

SECTION 8: EXPOSURE CONTROL AND PERSONAL PROTECTION

Ventilation
Local exhaust is usually sufficient. General exhaust is preferred.

Personal Protection
This product is designed to be used on skin.
Nitrile gloves should be used when excessive handling would cause prolonged contact.

Work Place Exposure Guide Lines
None established.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Boiling Point:	> 200 ºF
Specific Gravity (water = 1):	1.02
Vapor Pressure (mm Hg):	< 1
Melting Point:	Not Applicable
Vapor Density (Air = 1):	> 5
Evaporation Rate (butyl Acetate = 1):	< 0.1
Solubility in Water:	Soluble
Reactivity in Water:	NIL
Appearance and Odor:	Colorless liquid with pleasant odor added
Flash Point:	> 200 ºF
Flammable Limits (volume percent in air):	LEL: Not Established UEL: Not Established
Autoignition Temperature:	Not Established

SECTION 10: STABILITY AND REACTIVITY

Stability: [ ] Unstable [X] Stable
Conditions to Avoid: None
Incompatibility (Materials to avoid): Strong oxidizing and reducing agents.
Hazardous Decomposition Products: Combustion may produce oxides of carbon.
Hazardous Polymerization: [ ] May Occur [X] Will Not Occur
Conditions to Avoid: Not Applicable

SECTION 11: TOXICOLOGICAL INFORMATION

	Skin	Eye	Oral LD50
Sodium Cumene Sulfonate		Eye Ir Cat 2B	> 7000 mg/kg
Cocamidopropyl Hydroxysultaine	has no GHS classification		> 5000 mg/kg
Propylene Glycol	has no GHS classification		
Water	has no GHS classification		

This product has very low toxicity.
This product is not expected to cause cancer.
This product is not expected to cause skin sensitization.
No data is available to indicate that any ingredient is mutagenic or genotoxic.
This product is not expected to cause reproductive or developmental effects.

SECTION 12: ECOLOGICAL INFORMATION

This product is not considered damaging to the environment but its entry into waterways and sewers should be prevented.
Please refer to Section 6 for accidental release information.

SECTION 13: DISPOSAL CONSIDERATIONS

Drained empty packaging can be recycled or disposed with other solid waste.
Unused product can be incinerated directly in appropriate equipment.

SECTION 14: TRANSPORT INFORMATION

The DOT does not regulate this product for ground shipments.

SECTION 15: REGULATORY INFORMATION

This product's label design and content follows the cosmetic labeling requirements of the Food and Drug Administration.
All components of this product are on the U.S. EPA TSCA Inventory List.

SECTION 16: OTHER INFORMATION

This document was issued 21 June 2017.

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