



Handling Chemicals Safely

Department / Area: Nutrition & Food Services	Approved By: Regional Manager Nutrition and Food Services	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
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Potential Hazards: Fill in those that apply	Personal protective equipment / devices required / other safety considerations
<p>H M L risk for injury</p> <p><input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Awkward/sustained postures</p> <p><input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> Excessive force- lifting heavy items</p> <p><input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Repetitive movements- opening boxes</p> <p><input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Sharp points or edges- edges of boxes</p> <p><input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical contact- product fumes</p> <p><input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Combustibles or flammables- solvent/alcohol based</p> <p><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Other _____</p>	<ul style="list-style-type: none"> Wear appropriate PPE according to manufacturer's or workplace label on product Store chemicals in designated areas Be aware of where MSDS sheets are located in case of a spill or emergency procedure Chemical storage cabinets may need to be vented <p>Training / Reference information</p> <ul style="list-style-type: none"> Departmental Safety Training Also see manual materials handling SWP and transporting, changing chemical pails SWP WHMIS training MSDS training

Note: Signs and symptoms of a musculoskeletal injury (MSI) can include pain, burning, swelling, stiffness, numbness/tingling, and/or loss of movement or strength in a body part. Report these to your supervisor.

Employers must ensure that workers are trained and follow this safe work procedure
Steps to perform this task safely:

- Review the safe handling manufacturer label/workplace label/MSDS for the chemicals being used. Be familiar with the PPE requirements as well as emergency procedures. Wear PPE when advised by any of the above.
- Chemicals decanted into smaller containers need to have a work place label applied. Labels must be legible at all times and if not need to be replaced with a new label.
- When using chemicals, avoid any direct contact on skin or clothes & avoid fumes and vapours.
- Store chemicals in labeled and tightly closed containers.
- Chemicals that are incompatible must not be stored close to each other. Flammable and combustible chemicals or oxidizers must not be stored near any heat or ignition source including but not limited to cooking equipment, furnaces, or hot water tanks. Refer to departmental chemical storage map.
- Never mix different chemicals together, even if they are for the same purpose.
- Lock chemical storage areas and post warning signs.
- Empty chemical containers are to be discarded according to manufacturer instructions or MSDS. If residue is remaining, place container into a sink and prepare to rinse out with water, only if acceptable as per label. Remove the potential for splashing by SLOWLY adding water into the container.