

Safety Data Sheet: Simple Green® Pro Food Service Cleaner

Version No. 0601128-25A Date of Preparation: 10-March-2025

Supersedes: n.a.

Prior version no: n.a.

Meets requirements of preparation of safety data sheets for hazardous chemicals code of practice June 2023

Section 1: IDENTIFICATION

Product identifier: Simple Green® Pro Food Service Cleaner

Other means of identification: Please see section 16

Recommended use of chemical: Cleaning and degreasing agent for all water safe surfaces.

Restrictions on use of chemical: Do not use on non-rinsable surfaces.

Details of manufacturer or importer:

Simple Green Australia Pty Ltd.

P.O. Box 1253 Golden Grove Village LPO

Golden grove, SA 5125 Australia

Telephone: 1300 826 470

Fax:

Website: simplegreen.com.au

Email: info@simplegreenustralia.com

Emergency Phone: 1300 8246 470 Available Monday – Friday, 9am – 5pm

13 11 26 Australia Poisons Information Centre, Available 24 hours a day, 7 days a week

Section 2: HAZARD(S) IDENTIFICATION

Classification of the hazardous chemical according to Model Work Health & Safety Regulations (GHS Rev 7):

Eye Damage / Irritation Category 2B

Signal Word: Warning.

Pictogram: None

Hazard Statement: Causes eye irritation.

Precautionary Statement: Wash hands thoroughly after handling. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do. Continue Rinsing. If eye irritation persists: Get Medical attention.

Other hazards which do not result in classification: None known.

Section 3: COMPOSITION/INFORMATION ON INGREDIENTS

<u>Ingredient</u>	<u>CAS Number</u>	<u>Percent Range</u>
Water	7732-18-5	> 82.998%*
C9-11 Alcohols Ethoxylated	68439-46-3	< 5.0%*
Surfactant	Proprietary	< 5.0%*
Tetrasodium Glutamate Diacetate	51981-21-6	< 5.0%*
Sodium Carbonate	497-19-8	< 1.0%*
Sodium Bicarbonate	144-55-8	< 1.0%*
Methylchloroisothiazolinone, Methylisothiazolinone	55965-84-9	< 0.002%*

*exact percentage of ingredients are commercially confidential

Section 4: FIRST AID MEASURES

Description of necessary first aid measures

Inhalation: Immediate and delayed symptoms - Not expected to cause respiratory irritation. If adverse effect occurs, move to fresh air.

Skin contact: Immediate and delayed symptoms - Not expected to cause skin irritation. If adverse effect occurs, rinse skin with water.

Eye Contact: Immediate symptoms – Causes eye irritation. If adverse effect occurs Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical attention. Delayed symptoms – Proceed as with immediate symptoms.

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Section 4: FIRST AID MEASURES - continued

Ingestion: *Immediate and delayed symptoms - May cause upset stomach. Drink plenty of water to dilute. See section 11. For advice, contact a Poisons Information Centre on 13 11 26 (Australia Wide) or a doctor.*

First Aid Facilities: Eye wash station or treatment recommended.

Symptoms caused by exposure: No expected acute, delayed or aggravated conditions or symptoms from exposure to mixture.

Medical attention and special treatment: Treat symptomatically. No testing or monitoring for delayed effect required.

Section 5: FIRE FIGHTING MEASURES

Suitable extinguishing equipment: *Suitable for small fires - Use dry chemical, CO2, water spray or "alcohol" foam. Suitable for large fires – Use water spray, water fog or alcohol resistant foam. Use equipment/media appropriate to the surrounding fire conditions. Unsuitable- High volume jet water.*

Specific hazards arising from the chemical: *Formulation is non-flammable, non-combustible and will boil until evaporated. Fumes of decomposition products may be toxic and irritating.*

Special protective equipment and precautions for fire fighters: Keep containers cool with water spray. Firefighters should wear self-contained breathing apparatus and full fire-fighting turn-out gear and eye protection. Deluge with water to cool containers. Evacuate area move upwind of fire.

Section 6: ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures: Eyeglasses/ goggles and gloves recommended to prevent eye contact. Ensure sufficient ventilation. Area should be roped off to prevent slips and falls.

Environmental Precautions: Prevent runoff from entering drains, sewers, surface and ground water.

Methods and materials for containment and cleaning up: Cap or plug leaking containers. Cover all drains. Dike or soak up with inert adsorbent material. Dispose of in appropriate waste containers. See Section 13 for disposal considerations.

Section 7: HANDLING AND STORAGE

Precautions for safe handling: Before use carefully read the product label. Use of safe work practices are recommended to avoid eye contact and spills. Observe good personal hygiene, including washing hands after use and before eating. Remove contaminated clothing and protective equipment before entering eating area. Prohibit eating, drinking and smoking in contaminated area (eg. If container is damaged). Ensure adequate ventilation. Keep out of reach of children. Keep away from heat, sparks, open flame and direct sunlight. Do not pierce any part of the container.

Conditions for safe storage, including any incompatibilities: Store in cool, dry, well-ventilated area, removed from oxidizing agents, acids and foodstuffs. Ensure containers are adequately labeled and protected from physical damage when not in use. Do not store at temperatures above 109°F (42.7°C). If separation occurs, mix the product for reconstitution.

Section 8: EXPOSURE CONTROLS AND PERSONAL PROTECTION

Control parameters

Exposure standards: No components listed with TWA or STEL values.

Biological monitoring: Not provided.

Appropriate engineering controls: Use in well ventilated areas and have eyewash stations, eyewash treatments, or showers available.

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Section 8: EXPOSURE CONTROLS AND PERSONAL PROTECTION - continued

Personal protective equipment (PPE)

Eye and Face Protection:	Safety glasses, goggles or shields recommended.
Skin Protection:	Not necessary. PVC or nitrile gloves suggested for individuals prone to dry skin.
Respiratory Protection:	Not necessary.
Thermal Hazards:	Not applicable.

Section 9: PHYSICAL AND CHEMICAL PROPERTIES

Physical state:	Liquid	Upper flammability or explosive limits:	Not applicable
Colour:	Colorless to Pale Straw	Lower flammability or explosive limits:	Not applicable
Odour:	No added odour	Autoignition temperature:	Non-flammable
Melting point:	Not applicable	Decomposition temperature:	42°C (109°F)
Freezing point:	0°C (32°F)	Partition coefficient: n-octanol/water:	Not determined
Boiling point & range:	101°C (213.8°F)	Flammability:	Non-flammable
pH:	9.8 – 10.8	Flash point:	>100°C (212°F)
Solubility:	100% in water	Kinematic viscosity:	Not determined
Relative density:	1008 – 1029 g/L	Vapor pressure:	Not determined
Relative vapor density:	Not determined	Particle characteristics:	Not determined
VOCs:	< 4 g/L (< 0.4%)	<i>CARB Method 310 - Water & fragrance exemption in calculation</i>	

Section 10: STABILITY AND REACTIVITY

Reactivity:	Non-reactive.
Chemical stability:	Stable under normal conditions 21°C (70°F) and 14.7 psig (760 mmHg).
Possibility of hazardous reactions:	Hazardous reactions not likely.
Conditions to avoid:	Excessive heat or cold.
Incompatible materials:	Do not mix with other chemicals. Mixture will not result in a hazardous reaction, but will reduce product efficacy and increase hazards.
Hazardous decomposition products:	None known.

Section 11: TOXICOLOGICAL INFORMATION

Information on Routes of Exposure:

Inhalation -	Overexposure may cause headache.
Skin Contact -	Not expected to cause irritation, repeated contact may cause dry skin.
Eye Contact -	May cause mild eye irritation.
Ingestion -	May cause upset stomach.

Early onset symptoms related to exposure: No symptoms expected under typical use conditions.

Delayed health effects from exposure: No symptoms expected under typical use conditions. Overexposure may lead to headache and dry skin.

Numerical Measures of Toxicity

Acute Toxicity:	Oral LD ₅₀ (rat)	> 5 g/kg body weight
	Dermal LD ₅₀ (rabbit)	> 2 g/kg body weight

Calculated via Globally Harmonized System of Classification and Labelling of Chemicals

Skin Corrosion/Irritation:	Non-irritant per Dermal Irritation® assay modeling. No animal testing performed.
Eye Damage/Irritation:	Minimal irritant per Ocular Irritation® assay modeling. No animal testing performed.
Respiratory or skin sensitization:	No ingredients trigger or classify under this category.
Germ Cell Mutagenicity:	No ingredients trigger or classify under this category.
Carcinogenicity:	No ingredients trigger or classify under this category under NTP, IARC or OSHA.

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Section 11: TOXICOLOGICAL INFORMATION - continued

Reproductive Toxicity: No ingredients trigger or classify under this category.
STOT-Single Exposure: No ingredients trigger or classify under this category.
STOT-Repeated Exposure: No ingredients trigger or classify under this category.
Aspiration Hazard: No ingredients trigger or classify under this category.

Exposure levels: No ingredients have recognized exposure levels

Interactive effects: Not known.

Data limitations: There are no data limitations when assessing this mixture.

Section 12: ECOLOGICAL INFORMATION

Ecotoxicity: Volume of ingredients used does not trigger toxicity classifications under the Globally Harmonized System of Classification and Labelling of Chemicals.

Persistence and Degradability: Biodegradable, OECD 301D

Bioaccumulative Potential: No data available.

Mobility in Soil: No data available.

Other Adverse Effects: No data available.

Section 13: DISPOSAL CONSIDERATIONS

Safe handling and disposal methods

Unused or used liquid: may be considered hazardous in your area depending on usage and tonnage of disposal – check with local council and/or state environmental authority for advice on disposal of chemicals.

Disposal of packaging

Contaminated packaging: may be considered hazardous in your area depending on usage and tonnage of disposal – check with local council and/or state environmental authority for advice on disposal of chemicals.

Empty non-contaminated packaging: may be offered for recycling.

Environmental regulations

Never dispose of used degreasing rinsates into lakes, streams, and open bodies of water or storm drains.

Section 14: TRANSPORT INFORMATION

U.N. Number: Not applicable
U.N. Proper Shipping Name / technical name: Cleaning Compound, Liquid NOI
Transport Hazard Class(es): Not applicable
Packing Group Number: Not applicable
Environmental Hazards for transport purposes: Marine Pollutant - NO
Transport in Bulk (according to Annex II of MARPOL 73/78 and IBC Code): Unknown.

Special precautions which user needs to be aware of/comply with, in connection with transport or conveyance either within or outside their premises: None known.

Additional information: None known.

Hazchem or emergency action code: No Hazchem or action code applies to this mixture.

AU ADG : Not classified as Dangerous Good
IMO / IDMG: Not classified as Hazardous

ICAO/ IATA: Not classified as Hazardous
ADR/RID: Not classified as Hazardous

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Section 15: REGULATORY INFORMATION

Is the hazardous chemical subject to

Montreal Protocol (Ozone depleting substances):	No
The Stockholm Convention (Persistent Organic Pollutants):	No
The Rotterdam Convention (Prior Informed Consent):	No
Basel Convention (Hazardous Waste):	No

International Convention for the Prevention of Pollution from Ships (MARPOL): No

AICS: All chemicals listed on the Australian Inventory of Chemical Substances (AICS)

Poison Schedule: A poison schedule number has not been allocated to this product using the criteria in the standard for the Uniform Scheduling of Medicines and Poisons (SUSMP)

Section 16: OTHER INFORMATION

Manufacturer's Part Numbers

0610101201032 - 946ML/32oz

0610100401128 - 3.78L/1 Gal

Prepared / Revised By: Simple Green Australia

This SDS has been revised in the following sections: SDS created

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