

COSHH Risk Assessment

052005_Triple 8 Green Multi-San Food Safe Sanitiser 5L

Physical Properties (9):	Classification (2.2)	Environmental:	Important:
MSDS 8/10/2025 Version: 10.66 Physical state: Liquid Colour: Colourless. Appearance: Clear, colourless liquid. Odour: odourless. pH: 10 Solubility: Soluble in water. 	  GHS05 H315 - Causes skin irritation. H318 - Causes serious eye damage. GHS09 H410 - Very toxic to aquatic life with long lasting effects.	High environmental hazard. Avoid release to drains, surface water, ground water and soil. Collect spillages. UN 3082 Environmentally hazardous substance, liquid, n.o.s.; Class 9, PG III. Active ingredients are rapidly degradable, but neat product remains harmful/very toxic to aquatic life.	Professional use only; broad-spectrum disinfectant-cleaner/sanitiser. Food preparation areas: rinsing after use is recommended to reduce product build-up; manufacturer notes dilutions greater than 1:10 do not require rinsing, but site controls should still require rinse where food contact may occur. Use only at approved dilution; do not mix with other chemicals.
STORAGE (7)			
Hazards During Storage:	Incompatible Materials:	Control Measures:	Action Required:
Leakage/open containers may cause skin irritation, serious eye damage from splashes and environmental contamination. Risk increases during decanting, dilution and handling neat concentrate.	• Oxidising agents, • strong acids and • strong bases. Do not mix with other cleaning chemicals or unknown products. Keep only in original container.	Store upright, closed and labelled in designated COSHH/chemical storage. Keep container closed when not in use. Keep away from drains, food/drink and unauthorised access. Keep SDS/RAMS/COSHH assessment available and spill materials accessible.	Check containers are intact and clearly labelled. Train staff on correct dilution, PPE, spill response and food-area controls. Report leaks, damaged packaging, exposure incidents or uncontrolled releases immediately. Review if SDS/use changes.
Normal Use:	Good Practice Controls:	USAGE	Control Measures During Use:
Use as a concentrated food-safe disinfectant-cleaner/sanitiser for approved hard-surface, catering, fridge, and high-level hygiene tasks. Use by trained staff only.	Avoid skin and eye contact; wash hands thoroughly after handling. Do not eat, drink or smoke when using. Ensure good ventilation.	Dilutions: Hard surface sanitising/cleaning, damp mopping: 1:40 (2.5%). Spray & wipe surface cleaning: 1:10 (10%).	PPE: wear protective gloves and eye protection when handling concentrate, diluting, spray/wipe tasks, fridge washdown or splash risk.

	Use measured dosing; add chemical to water as per site procedure. Keep product and diluted solutions labelled; keep away from pupils/public.		Use nitrile/chemical-resistant gloves. Safety glasses/goggles to ISO 16321-1. Prevent run-off/spills entering drains; collect spills with inert absorbent.
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FIRST AID MEASURES (4)

General/Inhalation: Get medical advice if unwell. Remove person to fresh air and keep comfortable for breathing. Product vapour/mist may cause respiratory irritation.	Skin contact: Wash skin with plenty of water/soap. Remove contaminated clothing and wash before reuse. Seek medical advice if irritation persists.	Eye contact: Rinse cautiously with water for several minutes. Remove contact lenses if present/easy. Continue rinsing. Get immediate medical advice/attention due to serious eye damage risk.	Ingestion: Do NOT induce vomiting. Rinse mouth. Drink plenty of water. Get medical advice/attention and provide SDS/product label.
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DISPOSAL

Do not discharge neat product, residues or contaminated absorbent to drains, soil or watercourses. Prevent environmental release and collect spillages.	SDS waste code: 20 01 29* - detergents containing dangerous substances. Dispose of contents/container in accordance with licensed collector's sorting instructions.	Absorb spill residues with inert material such as clay/diatomaceous earth and dispose through authorised/licensed waste arrangements. Keep waste in labelled containers.	Dispose in line with local/national regulations and site waste procedures. Retain waste transfer/consignment records where applicable. Empty containers only to be recycled/disposed of when safe and in line with contractor advice.
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Risk Classification:	HIGH for neat handling and environmental release. MEDIUM when diluted 1:40/1:10, used by trained staff with gloves, eye protection, correct dosing, food-area rinse controls and no release to drains.		
Assessor: MRomano HSQE Manager	Date of Assessment: 30/07/2026	Review Date: 30/07/2027	