

Food Safety Fact Sheet

Chemical Hazards

INTRODUCTION

There are three types of hazards that can cause food to be unsafe: biological hazards, chemical hazards, and physical hazards. School nutrition employees have the responsibility to identify and minimize hazards in the food they serve.

HERE ARE THE FACTS

Chemical hazards occur when a harmful chemical gets into a food that is then eaten by a person. A variety of chemicals are used to clean and sanitize the school nutrition facility and to control pests. Typical hazardous chemicals include detergents, sanitizers, drying agents, glass cleaners, deliming agents, and pesticides.

APPLICATION

Store chemicals away from food.

- Store chemicals in original containers, never in containers that once stored food.
- Make sure labels clearly identify chemical contents of containers.
- Use Safety Data Sheets (SDS) provided by the manufacturer to ensure chemicals are stored and used properly.
- Keep chemicals in a locked storage area and away from food and food supplies.
- Limit access to chemicals to authorized employees.

Use chemicals properly.

- Teach employees how to use chemicals.
- Measure chemicals according to manufacturer's recommendations.
- Test sanitizing solutions to make sure that they are at the appropriate concentration.

Wash hands thoroughly after using chemicals.

Hire a licensed pest control operator to use pesticides.

Remember, follow state or local health department requirements.





Chemical Hazards cont.

References

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