

1 IDENTIFICATION OF SUBSTANCE

PRODUCT NAME: Fryer boilout compound

TRADE NAME: Giles Boil Out

SUPPLIER:

Giles Enterprises, Inc.
2750 Gunter Park Drive West
Montgomery, AL, 36121-0247
Tel: 334-272-3528

MANUFACTURER:

The Dallas Group of America, Inc.
374 Route 22
P.O. Box 489
Whitehouse, NJ 08888
Tel: 908-534-7800
FAX: 908-534-0084

In case of emergency, call Chemtrec at 800-424-9300.

2 COMPOSITION/DATA ON INGREDIENTS

CAS No.	Description	% Min.
10101-89-0	Trisodium phosphate, dodecahydrate	99
Trade secret	Antifoaming agent	<1%

Synonyms: Sodium phosphate tribasic dodecahydrate; sodium orthophosphate dodecahydrate.

3 HAZARDS IDENTIFICATION

Giles Boil Out is not explosive, flammable, or combustible.

- Acute inhalation: May cause coughing, chest pain, shortness of breath, upper respiratory tract irritation, serious damage to lung tissue and respiratory tract.
- Acute Ingestion: May cause irritation, corrosion, or burns to the mouth and esophagus. Aspiration of the swallowed or vomited product can cause severe pulmonary complications.
- Acute Skin Contact: May cause burns or irritation. Irritation is likely to be more severe if the skin is moist or wet. Areas of prolonged exposure may result in severe tissue reactions requiring medical attention.
- Acute Eye Contact: May cause burns, irritation, and permanent damage to the cornea.
- Chronic effects: This product does not contain any ingredient designated by IARC, NTP, ACGIH, or OSHA as probable or suspected human carcinogens.

HMIS ratings (scale 0-4)

Trisodium phosphate

3	Health
0	Fire
0	Reactivity
X	

Health = 3
Fire = 0
Reactivity = 0

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4 FIRST AID MEASURES

Call physician immediately.

Inhalation: Remove victim from source of exposure. Seek immediate medical attention.
Ingestion: Do not induce vomiting. If victim is conscious and alert, give 2-3 glasses of water to drink.
Skin Contact: Wash exposed area thoroughly with soap and water for 15 minutes. Remove contaminated clothing while washing and clean clothing thoroughly before re-use.
Eye Contact: Hold eyes open and flush with a gentle stream of water for at least 15 minutes.

Medical conditions possibly aggravated by exposure:

Inhalation of product may aggravate existing chronic respiratory problems such as asthma, emphysema, or bronchitis. Skin contact may aggravate existing skin disease.

Notes to physician:

Ingestion of large quantities of phosphate salts (over 1.0 grams for an adult) may cause an osmotic catharsis resulting in diarrhea and probably abdominal cramps. Larger doses such as 4-8 grams will almost certainly cause these effects to everyone. In healthy individuals most of the ingested salt will be excreted in the feces with the diarrhea and will not cause any systemic toxicity. Doses greater than 10 grams hypothetically may cause systemic toxicity.

Sodium phosphate salts have a hypothetical risk of hypernatremia, so sodium levels should be monitored.

5 FIRE FIGHTING MEASURES

EXTINGUISHING MEDIA: Select the proper media to extinguish a surrounding fire. Firefighters should wear NIOSH/MSHA approved self-contained breathing apparatus and full protective clothing.

6 ACCIDENTAL RELEASE MEASURES

SPILL CLEANUP METHODS: Sweep or vacuum spilled material and place in an appropriate container (see Storage precautions). Clean up residual material by washing with water. Make sure that all personnel involved in housekeeping and spill clean-up follow good industrial hygiene practices and wear proper personal protective equipment.

7 HANDLING AND STORAGE

USAGE PRECAUTIONS: Avoid prolonged contact with skin and eyes. Avoid breathing dust.
STORAGE CRITERIA: Keep containers dry. Store in tightly closed containers in an area that is cool, dry, well-ventilated, and away from foodstuffs or animal feed.

8 EXPOSURE CONTROLS AND PERSONAL PROTECTION

RECOMMENDED PROTECTIVE EQUIPMENT:

VENTILATION: No special requirements.
RESPIRATORS: Not required under normal use.
PROTECTIVE GLOVES: Elbow length, rubber.
EYE PROTECTION: Goggles or safety glasses with side shields.
HYGIENIC WORK ROUTINES: Do not consume food or beverages in work area.

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9 PHYSICAL AND CHEMICAL PROPERTIES

Normal Physical State @ 68°F:	White, odorless granules
Solubility in Water:	Soluble
pH, 1% wt/wt solution in water:	11.8
Melting point:	167° F (75° C)
Vapor Pressure:	N/A*
Viscosity:	N/A*
Boiling Point:	N/A*
Vapor Density:	N/A*
% Volatile:	N/A*
Evaporation Rate:	N/A*
Ignition Temperature:	N/A*

*N/A - Not available

10 STABILITY AND REACTIVITY

Stability:	Stable under normal handling and storage conditions.
Conditions to avoid:	Moisture
Materials to avoid:	Strong acids and prolonged contact with magnesium, aluminum, tin, lead, or zinc.
Polymerization:	Will not occur.

Hazardous decomposition products: Thermal decomposition of trisodium phosphate might result in formation of oxides of sodium or phosphorous.

11 TOXICOLOGICAL INFORMATION

Trisodium phosphate, dodecahydrate	<u>LD₅₀ of ingredient</u> 7400 mg/Kg, oral, rat
Trisodium phosphate	<u>Skin irritation</u> corrosive, 24 h covered, moist skin, rabbit Non-irritating – 4 hr uncovered exposure, dry skin, rabbit
Trisodium phosphate	<u>Eye irritation</u> corrosive, rabbit

This product does not contain any ingredient designated by IARC, NTP, ACGIH, or OSHA as probable or suspected human carcinogens.

12 ECOLOGICAL INFORMATION

WATER HAZARD CLASSIFICATION: No data found for ingredients.

13 DISPOSAL CONSIDERATIONS

DISPOSAL METHODS: Consult state and local regulations on regarding disposal of this material.

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14 TRANSPORT INFORMATION

PROPER SHIPPING NAME: Not regulated

DOT HAZARD CLASS: Not classified

The CERCLA Reportable Quantity (RQ) for trisodium phosphate is 5000 pounds. Packages weighing less than 5000 pounds are not subject to DOT regulations.

15 REGULATORY INFORMATION

All ingredients of this product are reported in the TOSCA Inventory.

This product does not contain any components that are regulated under California Proposition 65.

This product is an acute health hazard under SARA III.

FDA Status: This product meets the compositional requirements of 21 CFR 182.1778.

16 OTHER INFORMATION

APPROXIMATE CHEMICAL FORMULAS:

Trisodium phosphate, dodecahydrate

$(\text{Na}_3\text{PO}_4 \cdot 12\text{H}_2\text{O})_4\text{NaOH}$

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FOR MORE INFORMATION CALL 812-283-6675 Revised 07-23-2009