

MBAA Safety Toolbox Talk



Brewpub Safety: Chemical Safety

Overview

Chemicals are used not only throughout the brewing process but also in restaurant/brewpub operations, in both the front of house (FOH) and back of house (BOH). In addition to brewery specific chemicals, restaurants/brewpub may have soaps, detergents, degreasers, sanitizers, beer line cleaners, and floor cleaners. Hazards from these include but are not limited to chemical burns from corrosives, fire hazards from flammables, and pressure hazards from compressed gases. Chemicals must be used, stored, and disposed of properly to prevent accidents or environmental releases.

General Chemical Safety Requirements

- Always wear proper PPE.
- Know where emergency eyewash and shower stations are and ensure there is a clear pathway to the nearest station.
- NEVER mix strong acids and bases.
- NEVER mix chlorine and ammonia.
- Use automated chemical dispensers where possible. Automatic dispensers ensure employee safety and appropriate chemical concentration.
- Use eco-friendly or "green" cleaners where possible. They are normally less hazardous and can be safer to use.
- Wash your hands after handling chemicals. Chemicals can get on your hands and you could spread them if you do not properly wash your hands.

Hazard Communication

OSHA's Hazard Communication Standard is designed to ensure that information about chemical hazards and associated protective measures is disseminated. All employers with hazardous chemicals in their workplaces must ensure that all containers are labeled, employees are provided access to SDSs, and an effective training program is conducted for all potentially exposed employees.

Safety Data Sheets (SDSs)

An SDS must be available to all employees, for every chemical used.

The SDS includes information such as the properties of each chemical; the physical, health, and environmental health hazards; protective measures; and safety precautions for handling, storing, and transporting the chemical.

Understand the chemical(s) you're working with by reading the applicable SDS.

Personal Protective Equipment (PPE)

Chemical Handling PPE typically includes: chemical goggles, face shield, chemical apron, chemical gloves, and rubber or waterproof boots/shoes.

Follow PPE requirements from the SDS of the specific chemical you're handling for any specifics not covered. In a restaurant setting this includes gloves, aprons, eye gear and possibly more.

Inspect PPE prior to each use to ensure there are no holes, rips, or tears.

Use caution: Latex gloves, worn to protect the hands from chemicals, may cause skin irritation or allergic reactions.

Chemical Storage

To prevent spills and leaks, store hazardous chemicals on or in secondary containment, such as containment pallets or storage cabinets.

DO NOT store incompatible chemicals together.

Store chemicals away from food storage and food contact areas. Chemicals can easily get into food or spill onto food-contact surfaces if they are stored incorrectly. Store chemicals in a separate area to make sure your food and equipment stay safe.

Container Labels

Every container containing a hazardous chemical must be labeled. This includes primary containers (i.e., the original chemical container) and secondary containers such as spray bottles, buckets, and grease guns.

Secondary container labels must include at least the following:

- Product identifier.

- Words, pictures, symbols or combination thereof which provide general information regarding the hazards of the chemical.



Read the labels. Chemical labels provide proper handling instructions and hazard information. By reading the label of a chemical you can understand what you are working with and better understand how to prevent an accident.

Training

All employees must be trained on the hazards of the chemicals they are working with. This must include:

- Safe handling of the chemicals in their work area.
- Necessary equipment to protect themselves and others.

Use your vendors! Many chemical suppliers offer training on the materials they provide you, often at no cost.

LEARN MORE!

To learn more about chemicals, read the Chemical Safety and Hazard Communication MBAA TBT:

<https://www.mbaa.com/brewresources/brewsafety/BrewSafety/Chemical%20Safety%20and%20Hazard%20Communication.pdf>

To learn more from OSHA requirements for using hazardous materials in restaurants, go here:

https://www.osha.gov/SLTC/youth/restaurant/cleanup_haz.html

FOR MORE INFORMATION ON BREWERY SAFETY, PLEASE VISIT THE MBAA BREWERY SAFETY WEBSITE AT:
<http://www.mbaa.com/brewresources/brewsafety>