

# CHEMICAL RESOURCE GUIDE



## Background

Chemical contamination of food or equipment can potentially lead to illness. Correctly using, preparing and storing chemicals is necessary to prevent chemical contamination in a food service establishment.

## Responsibilities

**Person in Charge in the Store:** It's the responsibility of the person in charge in the store to monitor chemical storage and use, train their employees on safe handling, and identify an accessible area to store Material Safety Data Sheets.

**Store Personnel:** Employees should move chemicals to proper storage areas, use chemicals for their approved uses, label all containers of chemicals, and notify the person in charge of any chemical contamination.

## How to Prep

A storage area should be designated for chemicals to keep them away from food and food contact surfaces.

Extra labels for spray bottles and Material Safety Data Sheets for all chemicals in the store should be available.

## Procedure

The following procedures should be followed when handling chemicals in a store:

- Chemicals in their original containers should have a manufacturer's label that includes directions for use and should be clear enough to read.
- Working containers (i.e. spray bottle or bucket) should be labeled with the common name of the chemical.
- Chemicals should always be stored covered (except for in-use sanitizer buckets) and away from food and food contact items. Poisonous or toxic materials should be located in an area that is not above food, equipment, utensils, linens and single-service items (plastic silverware, napkins, etc.).
- Separate the poisonous or toxic materials by spacing or partitioning. A best practice is to keep 12 inches between chemicals and food contact items.
- Do not use chemical containers for storing food or water.

## Additional Information

- Only use chemicals approved for store use.
- Always follow manufacturer's instructions when using chemicals, including the use of required personal protective equipment.
- Discard any food that has been contaminated by chemicals.
- Discard chemicals that are not required to operate or maintain the store.

## References

- U.S. FDA 2017 Food Code
- Domino's Operating Standards

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