We have a Material Safety Data Sheet (MSDS) for every chemical used in our restaurants. This sheet is kept in a binder in the office along with a Chemical Log which should be signed by each team member verifying they have received Chemical Safety training.

- **MSDS information** gives details on what each cleaning agent contains
- **It can be referenced should someone accidentally ingest the chemical, receives splash to the eye or has an allergic reaction**
- **Because Material Safety Data Sheets are not available for chemicals purchased in a store, we should only have EcoLab or Company-approved products in our restaurants**

**Why**

We all need to have a clear understanding of the safety procedures for all chemicals.