

DOWNLOADABLE AUDIT SHEET

The chemical store audit: does every product earn its place on the shelf?

Some jobs genuinely need aggressive chemistry. Most kitchens never check which ones. Take every product in the store, ask it three questions, then run the store-level checks below.

Three questions for every product

01 ☐ **Is it necessary for the job it does?**

Name the job. If another product on the shelf already does it, one of them can go.

02 ☐ **Is it the least hazardous option that does that job?**

Compare the hazard section of each product's safety data sheet, not the front of the label.

03 ☐ **Does the person using it understand why?**

What it is for, its dilution, and what protection it needs.

Checks for the store as a whole

01 ☐ **A current safety data sheet is on file** for every product classified as hazardous, and staff know where it is.

Regulations for Hazardous Chemical Agents, 2021: the supplier provides it; the employer obtains it and trains staff with it.

02 ☐ **The protective equipment each safety data sheet calls for is on hand** and in good condition.

03 ☐ **Every product is in its original, labelled container**, or a decant container labelled to match.

04 ☐ **No product is mixed with another** unless its label says so.

05 ☐ **Food-contact surfaces are rinsed** where the label says to, so no cleaning residue is left before food touches them.

R638 of 2018: food-contact surfaces must be free of the remains of cleaning materials.

06 ☐ **Staff training is recorded**, with the records available to an inspector.

R638 of 2018, regulation 10.

07 ☐ **You know what goes down the drain.** Your municipality's effluent by-law sets limits on what may be discharged to its sewers.

For example, City of Cape Town Wastewater and Industrial Effluent By-law, 2013, Schedule 1: total phosphates as P, 25 mg per litre.

AUDIT SHEET

Your chemical store, product by product

[illegible]

General guidance, not legal advice: check the requirements of your local authority and each product's safety data sheet. References: Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters (R638 of 2018); Regulations for Hazardous Chemical Agents, 2021; City of Cape Town Wastewater and Industrial Effluent By-law, 2013. SDS: safety data sheet. PPE: personal protective equipment. Sponsored content: produced by Hospitality Marketplace in association with GreaseOff. Full article at hospitalitymarketplace.co.za.