

**Florida Right-to-Know
Chemical Safety Training**

Employee Name: _____

Employee Signature: _____

Employee ID #: _____ Date: _____

The safe and correct methods of using the chemicals stored in the Food Service Department have been reviewed with me. I know that a Material Safety Data Sheet (MSDS) Manual is located in the kitchen and is available to me.

Chemicals In Use

1. **Cleaner, Bleach (Array)**
2. **Cleaner, Sanitizer Eco San (Ecolab)**
3. **Detergent, Pantastic (Ecolab)**
4. **Cleaner, Oven and Grill Cleaner (Array)**
5. **Detergent, Solid Power (Ecolab)**
6. **Disinfectant, Deoderant Aerosal (Array)**
7. **Delimer, Lime Away (Ecolab)**
8. **Vinegar, White Distilled**
9. **Sanitizing Wash and Walk (Ecolab)**
10. **Freezer Floor Cleaner (Array)**
11. **Alcohol, Isopropyl (Swan)**
12. **Liquid Cream Cleaner (Victoria Bay)**
13. **Glass Cleaner (Spartan)**
14. **Degreaser, Inspector's Choice (Spartan)**
15. **Hand Sanitizer, GoJo Green (Purell)**
16. **Stainless Steel Polish (Victoria Bay)**
17. **Scale Free (Alto Shaam)**
18. **Hand Soap, GoJo Green (Purell)**
19. **Goo Gone**

Other:
