

Student Handout

WHMIS

Although cooks and kitchen staff use few chemicals, some of the cleaning chemicals they use are hazardous and may cause conditions ranging from minor skin irritation to serious injury.

All B.C. workplaces that use materials identified as hazardous (“controlled products”) by the Workplace Hazardous Materials Information System (WHMIS) are required to follow the WHMIS system. The system uses consistent labeling to help workers recognize hazardous materials. The system and labels provide specific information on handling, storing and disposing of such materials.

Examples of hazards

- cleaning agents for ovens and stoves
- chemicals for cleaning floors

Safety tips

If you have been successfully trained in how to handle hazardous materials, you should be able to answer these 4 questions:

1. What are the hazards of the product you are using?
 2. How do you protect yourself?
 3. What should you do in case of an emergency or spill?
 4. Where can you get more information on the product?
- Read the labels and Material Safety Data Sheets (MSDSs) that accompany chemicals.
 - When using hazardous materials:
 - Use only as directed, and follow safe work procedures.
 - Use the appropriate personal protective equipment (eg, gloves, goggles).
 - Check that first aid is available.



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- Store hazardous material in a properly ventilated, locked area.
- Learn about and pay attention to WHMIS symbols:

