

# COSHH Assessment — Cleaning Chemicals

Primrose Weddings & Events Ltd | t/a The Harrogate Food & Drink Co. | Funky Fridays | Trufflehunters

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<b>Next Review</b>	June 2027
<b>Assessor</b>	Linda Aikman
<b>Applies to</b>	All staff using cleaning chemicals at events

**Legislation:** Control of Substances Hazardous to Health Regulations 2002 (COSHH). This assessment covers the cleaning, sanitising and descaling chemicals in use across our event and bar operations. Manufacturer Safety Data Sheets (SDS) for all products listed are held on file and were used to compile this assessment.

**General Controls (apply to ALL chemicals below):** Always store in the original, labelled container — never decant into unlabelled or food/drink bottles. Use only at the manufacturer's recommended dilution; never use neat unless the label instructs. Keep lids closed when not in use. Store away from food, food-contact surfaces, heat and direct sunlight, and out of public reach. Wear the PPE listed for each product. Wash hands thoroughly after use. Ensure adequate ventilation. In case of skin/eye contact, rinse immediately with running water for at least 10 minutes (15 for corrosive products). If ingested, do NOT induce vomiting — call 111, or 999 for corrosive/caustic products.

## ⚠ CRITICAL — CHEMICALS THAT MUST NEVER BE MIXED

**Mixing acid and bleach-type chemicals releases CHLORINE GAS, which can cause serious lung injury or death.**

- **NEVER** mix or use together — and never store opened/in use beside each other — any of these:
  - **Toilet Renovator & Descaler (H29)** — this is an **ACID**
  - **Thick Bleach** — chlorine-based
  - **Beerline Cleaner (H8)** — chlorine-based (releases toxic gas on contact with acid)
- **NEVER** mix any two cleaning chemicals together — one job, one product. Rinse surfaces/equipment with clean water between different chemicals.
- If you ever smell a sharp, swimming-pool / bleach-like gas: **leave the area immediately, ventilate, and do not return until it clears.** Report it.
- If chemicals are accidentally mixed and fumes are produced: evacuate the area, open doors/windows, and call **999** if anyone has breathing difficulty.

## Substances, Hazards & Controls

Product	Used For	Hazard (SDS classification)	Who at Risk	Control Measures	PPE Required
<b>CPP H29 Toilet Renovator &amp; Descaler</b> (ACID — phosphoric + hydrochloric)	Descaling toilets, urinals and washroom ceramics; limescale removal	<b>DANGER. H314 causes severe skin burns &amp; eye damage; H318 serious eye damage; H290 corrosive to metals; H411 toxic to aquatic life. Acid.</b>	Cleaning / housekeeping staff	<ul style="list-style-type: none"> <li>• <b>ACID — NEVER use or store near bleach or beerline cleaner (chlorine gas).</b></li> <li>• Apply directly into the bowl as directed; avoid splashing.</li> <li>• Ensure good ventilation; do not use in an enclosed unventilated WC for long periods.</li> <li>• Keep off skin, eyes and metal fittings; rinse thoroughly.</li> </ul>	Chemical-resistant gloves, eye/face protection, apron.
<b>CleanPro Thick Bleach</b> (sodium hypochlorite)	Disinfecting/bleaching toilet bowls, drains; heavy sanitising of non-food areas	<b>DANGER. H290 corrosive to metals; H314 severe skin burns &amp; eye damage; H318; H400/H411 very toxic to aquatic life. EUH206 — do not mix: releases chlorine.</b>	Cleaning / housekeeping staff	<ul style="list-style-type: none"> <li>• <b>NEVER mix with the acid descaler, beerline cleaner or any other product (chlorine gas).</b></li> <li>• Use in well-ventilated areas; do not use on food-contact surfaces.</li> <li>• Keep in original container with lid closed; store locked, away from acids.</li> </ul>	Gloves, eye protection, apron.
<b>CPP H8 Beerline Cleaner</b> (sodium hydroxide + hypochlorite)	Cleaning beer/dispense lines at bar service	<b>DANGER. H290; H314 severe burns; H318; H400/H411 aquatic. EUH031 — contact with acids liberates toxic gas (chlorine).</b>	Bar / cellar staff	<ul style="list-style-type: none"> <li>• <b>NEVER use where acid cleaners are present (chlorine gas).</b></li> <li>• Use dedicated line-cleaning equipment; flush lines fully with clean water before reconnecting dispense.</li> <li>• Ventilate the cellar/bar; avoid splashing when filling the cleaning vessel.</li> </ul>	Gloves, eye/face protection, apron.
<b>CPP H16 Deep Fat Fryer Cleaner</b> (sodium hydroxide 10-30%)	Boil-out cleaning of deep fat fryers	<b>DANGER. H314 causes severe skin burns &amp; eye damage. Strong caustic.</b>	Kitchen staff	<ul style="list-style-type: none"> <li>• <b>Allow fryer/oil to cool before use</b> — hot caustic spits violently and causes serious burns.</li> <li>• Follow the boil-out procedure; do not overflow.</li> <li>• Ventilate; never mix with other chemicals; rinse thoroughly before refilling with oil.</li> <li>• Not for hand cleaning.</li> </ul>	Long heavy-duty chemical gloves, goggles/face shield, apron, covered footwear.
<b>CPP H14 Auto Dishwasher Detergent</b> (sodium hydroxide 5-10%)	Detergent for commercial dishwasher (automatically dosed)	<b>DANGER. H290; H314 severe burns; H318. Caustic. Not for hand washing.</b>	Kitchen staff operating dishwasher	<ul style="list-style-type: none"> <li>• Dosed automatically — do not handle the concentrate during normal operation.</li> <li>• When changing/refilling containers: wear PPE, follow supplier instructions, avoid splashing.</li> <li>• Keep lid closed; store locked, away from acids; never mix.</li> </ul>	Gloves and eye/face protection when handling/refilling concentrate.
CPP H15 Automatic Rinse Aid	Rinse aid for commercial dishwasher (automatically dosed)	Not classified as hazardous. EUH208 — contains isothiazolinones; may cause an allergic skin reaction. Mild eye/skin irritant.	Kitchen staff refilling dispenser	<ul style="list-style-type: none"> <li>• Dosed automatically — minimal contact in normal use.</li> <li>• Avoid skin/eye contact when refilling; wipe up drips; wash hands after.</li> </ul>	Gloves when refilling.
CPP H1 Heavy Duty Cleaner Degreaser (Ready-To-Use)	General degreasing of surfaces and equipment	Not classified as hazardous. Mild eye/skin irritant on prolonged contact.	Kitchen / FOH staff	<ul style="list-style-type: none"> <li>• Use as supplied (ready-to-use); avoid eyes.</li> <li>• Rinse food-contact surfaces with clean water after degreasing.</li> </ul>	Gloves; eye protection if splashing likely.
CleanPro All Purpose Cleaner Lemon (5L)	General-purpose surface cleaning	Not classified as hazardous. Mild eye/skin irritant; contains d-Limonene (fragrance).	All staff	<ul style="list-style-type: none"> <li>• Dilute as directed; do not use neat.</li> <li>• Avoid eye contact; clean food surfaces then rinse.</li> </ul>	Gloves for prolonged use.
CleanPro Disinfectant Lemon (5L)	Disinfecting/sanitising surfaces and floors	Not classified as hazardous. Mild irritant; contains d-Limonene (fragrance).	All staff	<ul style="list-style-type: none"> <li>• Clean first, then disinfect; observe label contact time.</li> <li>• Dilute as directed; rinse food-contact surfaces with clean water afterwards.</li> </ul>	Gloves for prolonged use.
Chef's Essentials Anti-Bacterial Cleaner	Sanitising food-contact surfaces and	Signal word: none. H412 harmful to aquatic life (long lasting).	Food handlers	<ul style="list-style-type: none"> <li>• Clean-then-sanitise; leave the label contact time before wiping.</li> </ul>	Gloves for prolonged use.

	equipment	Contains quaternary ammonium compound and ethanol (flammable component). Mild.		<ul style="list-style-type: none"> <li>Contains alcohol — keep away from naked flames/heat while spraying.</li> <li>Do not pour quantities to drain.</li> </ul>	
CPP H27 Floor Gel Lemon	Mopping and cleaning hard floors	Not classified as hazardous. Contains d-Limonene (fragrance). Main risk in use: wet/slippery floor.	All staff; public (slip risk)	<ul style="list-style-type: none"> <li>Dilute as directed in a mop bucket.</li> <li><b>Put out wet-floor signs;</b> mop in sections and keep people off until dry.</li> <li>Ventilate to aid drying.</li> </ul>	Gloves for prolonged use.

## Emergency Procedures

- **Skin contact:** Remove contaminated clothing. Rinse with running water for at least 10 minutes (15 minutes for the corrosive/caustic products above). Seek medical advice if irritation persists or for any caustic/acid burn.
- **Eye contact:** Irrigate with clean running water for at least 10–15 minutes, holding the eyelids open. Seek immediate medical attention for corrosive products.
- **Ingestion:** Do NOT induce vomiting. Rinse mouth with water. Call 111 (or 999 for corrosive/caustic chemicals). Show the SDS to medical personnel.
- **Inhalation (incl. accidental gas release):** Move to fresh air. Keep the person comfortable for breathing. Call 999 if breathing is affected.
- **Spillage:** Contain with absorbent material; ventilate. Dispose of as chemical waste. Do not allow to enter drains or watercourses (several products are toxic to aquatic life).

<b>Signed (Director)</b>	Linda Aikman
<b>Position</b>	Director — Primrose Weddings & Events Ltd
<b>Original Issue Date</b>	December 2025
<b>Revision 2 Signed / Date</b>	Linda Aikman — 21 May 2026
<b>Revision 2 Scope</b>	Chemical inventory expanded to reflect actual Bookers purchase pattern (bleach, fryer cleaner, kitchen cleaner, floor gel, odour neutraliser, laundry detergent).
<b>Revision 3 Date</b>	2 June 2026
<b>Revision 3 Scope</b>	Rebuilt against manufacturer SDS for the 11 products actually in use. Added the acid Toilet Renovator & Descaler (H29) and Beerline Cleaner (H8), the "never mix — chlorine gas" critical section, and per-product PPE/controls drawn from each SDS.
<b>Revision 3 Signed</b>	<i>Pending director countersignature (Linda Aikman) at next review</i>