



FOOD SAFETY TASK FORCE POISONOUS AND TOXIC ITEMS

1. Keep only such items that are absolutely necessary on premises; if one-time necessary, or unnecessary, remove from premises. Consultation with a regulatory authority, e.g., Poison Control Center, Pennsylvania Department of Agriculture Plant Industry Bureau is recommended first in the case of disposal.
2. Handle, use, store, and dispose of empty containers per label directions. Use of any such items, when necessary, must always be according to label directions. To do otherwise may cause a deadly result and failure to follow label directions when using such items may be deemed illegal in and of itself.
3. Ensure that all necessary protective equipment and gear is available and serviceable when using such items.
4. Some of these items are defined as “Restricted Use”, which is an official designation and means that the product is of such a volatile, poisonous nature that only a properly licensed and trained individual may use them. The term usually pertains to pesticides.
5. Store all such material in a closed, locked storage unit with limited access.



Individual containers checked periodically for leakage, damage, etc. contained therein should be

6. Do not use any such item if unlabeled.
7. Be aware that toxic and/or poisonous combinations are often accidentally created when two otherwise relatively harmless substances are mixed: toilet cleaner and bleach equals chlorine gas.
8. Limit usage to the minimum number of individuals necessary, and ensure that they are properly trained in the use of the product and that it is being employed in a manner consistent with its intended use.
9. Following use, ensure that personnel involved in use of these materials properly decontaminate themselves and any affected food contact surfaces.
10. Be aware that many accidents involving these items and food result from apparently “harmless” activities, events, etc.: unlabeled poison being mistaken for a food ingredient; store remodeling/other activities conducted elsewhere in store

- result in waterborne, airborne, direct (falling, flaking paint, dust) contamination; leakage from a toxic container onto a food product below; pesticide contamination from an employee's hands, etc.
11. Fly "chemical strips" and rodent poison/bait may not be used in areas/rooms where food is processed, including meat, bakery, deli, produce departments, etc.
 12. Do not ever place acidic foods into galvanized metal containers. Try to limit galvanized container use to non-foods only.
 13. Do not use enamelware nor leadware that shall come into contact with food.
 14. Common toxic/poisonous items often found in processing areas and deemed generally safe (they're not): Raid; nail-polish remover; fly chemical strips; poisonous rodent bait; paint; paint remover; caustic/acidic cleaners and sanitizers; toilet bowl cleaner; drain cleaner; delimers, etc. **ALL CAN KILL!**
 15. Prominently post the number of the nearest poison control center in prominent locations throughout your facility; ensure that employees know the number; periodically check the number for operation.

