

How do you deal with hazardous products in the workplace?




If hazardous products such as biocides are used, as an employer you are required to draw up a risk assessment that monitors the safety and health in the workplace. Together with the disinfection plan, this is a useful guide.

- Identify all hazardous biocidal products, e.g. via the label.
- Collect information about the proper use of these biocides, for example, via the authorisation act, the possible Summary of Product Characteristics (SPC) or the Safety Data Sheet (SDS).
- Identify the risks associated to dangerous biocides.
- Take appropriate measures to reduce these risks. Provide, for example, protective clothing. All information about proper personal protective equipment is to be found in the authorisation act (see section 8).

Only biocides authorised by the federal government can be sold on the Belgian market. If in doubt, consult the [list of authorised biocidal products](http://www.biocide.be) on the website www.biocide.be.



Label

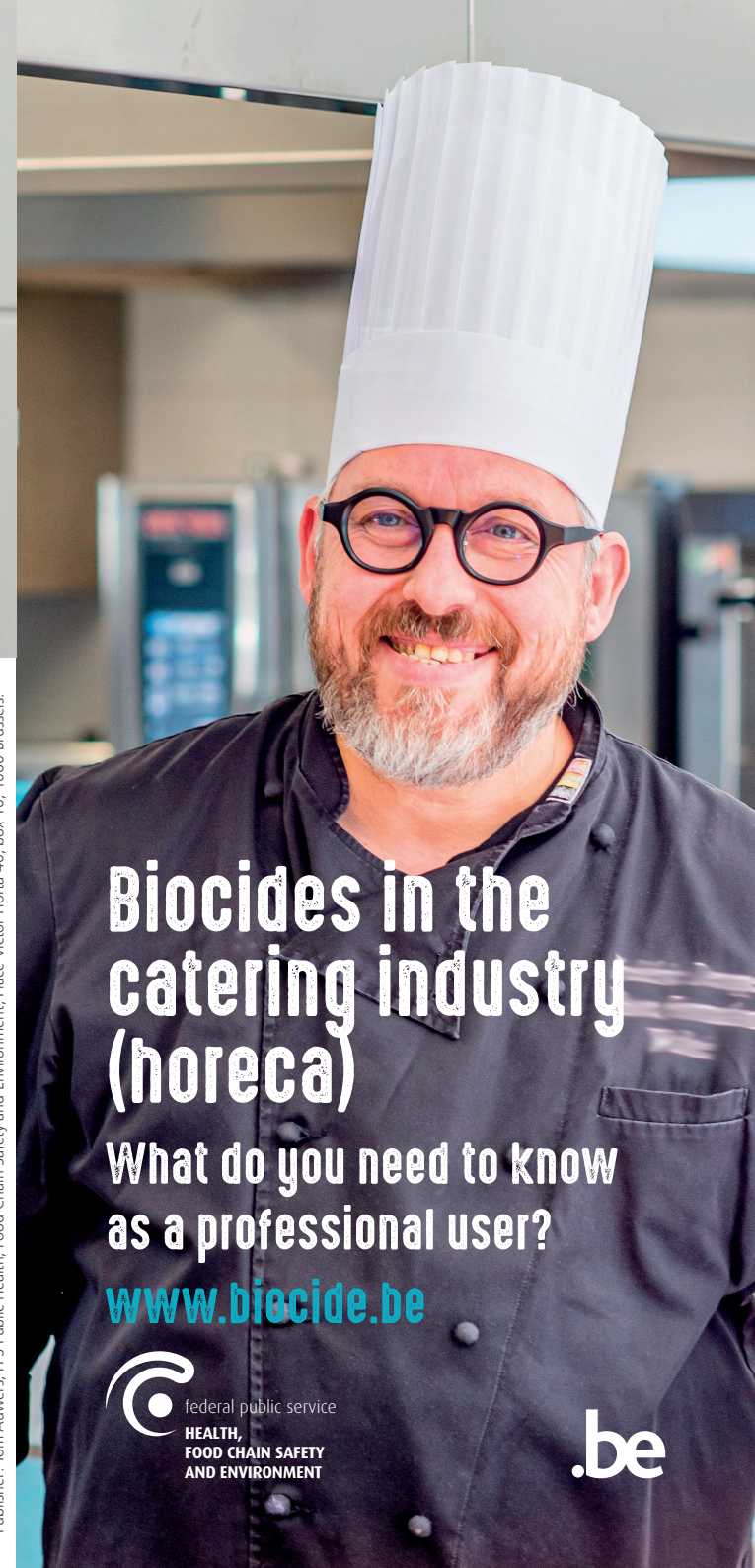
| | | |
|---|---|-----------|
| Danger | SAMPLE LABEL | 1L |
| 1  flammable | 2 Causes serious eye damage. Harmful if inhaled. In case of contact with skin or eyes: rinse with water. | 3 |
|  caustic /corrosive | If inhaled: get some fresh air and consult a physician. | |
|  irritating / harmful | | |

The label contains the most important information about the hazards and risks of the product.

- 1** The **hazard pictograms** show the hazards posed by a product.
- 2** The **hazard statements** describe the severity of these hazards and the circumstances in which they arise.
- 3** The **precautionary statements** explain how to limit the risks and what to do in the event of an accident.

The complete product information is to be found on the [Safety Data Sheet](#). Request this from your supplier.

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Biocides in the catering industry (horeca)

What do you need to know as a professional user?

www.biocide.be

 federal public service
HEALTH,
FOOD CHAIN SAFETY
AND ENVIRONMENT

.be

What are biocides?

Biocides are **pesticides** that are used to deter, render harmless or destroy unwanted organisms. Examples include disinfectants, insecticides and products for the control of rats or mice. Together with plant protection products, biocides fall under the category of pesticides.

Significant health risk

Biocides with a significant health risk belong to the **closed circuit**. They can be toxic, carcinogenic or harmful to reproduction. This is why these biocidal products are primarily restricted to professional users.

The **list of authorised biocidal products** is to be found on the website www.biocide.be. It clearly indicates which biocides belong to the closed circuit.

COVID-19

Since the COVID-19 outbreak, some biocides have been temporarily authorised on account of their effectiveness against the coronavirus. You can find the list on www.biocide.be.

Many disinfectants are closed-circuit biocidal products. Examples include surface and floor disinfectants. Rat and mouse poisons are also hazardous products that pose a risk to the health of colleagues and customers.

Do not reach for hazardous substances too quickly

The more you expose yourself or your employees to biocides, the greater the risk to your health. Therefore, do not buy or use more than you need. Ask yourself whether you are using the right product to address your problem and whether there is no **other effective solution**. Strike the right balance between a closed-circuit biocide or a free-circuit biocide, on the one hand, or any other method of control that is less harmful to yourself, and your employees, on the other hand.

Compulsory registration

Do you want to buy or use a closed-circuit biocide? Then you are required to register online as a **professional user** (according to the Royal Decree of 4 April 2019).

How to register online?

- Go to www.biocide.be.
- Create a personal account.
- Register your company via the company number (= VAT number).

Check the manual on the website to register correctly.



Inform and protect your employees

- Inform your employees about the proper usage and dosage of the products. Do they know how to recognise hazardous biocides? Do they understand the information on the label and in the instructions for use?
- Proper **training** is the starting point.
- Make sure your employees are aware of the hazards and risks pertaining to biocides.
- Inform them about the protective measures they need to take and ensure that sufficient **protective equipment** is always available, such as gloves and safety goggles.
- Also provide them with an **information sheet or safety card** on which they can find the information quickly and easily.

After all, it is your job as an employer to supervise the correct and safe use of hazardous products in the workplace.

Gloves: nitrile or latex?

Nitrile gloves are stronger than latex gloves and are less prone to tearing. They are therefore a good choice for performing thorough disinfection in the catering industry.



You can download this general information sheet from the website www.biocide.be.

Biocides?
I use them with the necessary caution

More information? Questions?

Go to www.biocide.be or contact the helpdesk at www.helpdeskbiocides.be.