## Labeling Template for Chemical Bottles: Instructions for Use

Proper labeling of chemical bottles in food establishments can help prevent chemical contamination of food items and hazardous chemical mixing. On a routine inspection report, even one unlabeled chemical bottle is a critical violation due to the high risk for accidents with disastrous consequences. This labeling template is intended to be used in establishments that often use unlabeled spray bottles for storing everyday proportions of cleaning chemicals. Utilize this template as an easy way to make everyday cleaning more straightforward while preventing critical chemical hazards in the kitchen.

## Use the label template reference image to complete to the following steps: 1. In the space corresponding to Box A, write the common name of the chemical that is in the bottle. (Examples: Windex, Bleach Solution, Pine Sol). Make sure you are using the common name, while still being specific. Some chemicals, like bleach and ammonia, must never be mixed. If you use both bleach sanitizer solution and Contents: ammonia sanitizer solution for different purposes in your establishment, it is important to label each specifically so that they do not accidentally get mixed. Α 2. In the space corresponding to Box B, write the date that the bottle was filled on. Filled On: Some chemicals, like quaternary ammonia sanitizer, can become less effective over time. Listing the date that the chemical bottle was filled can help ensure that the contents stay fresh and potent. Check the manufacturer's instructions to determine how often the chemical bottle should be refilled. Use: 3. In the space corresponding to Box C, list how this chemical should be used in your establishment. (Examples: cleaning windows, sanitizing tables/menus, sanitizing clean-in-place equipment). Listing the intended use will help staff to quickly identify the proper chemical that they need, even if they are not familiar with the common name.

For more information regarding labeling chemical bottles or prevention of other hazards in food establishments, contact the NNPH Environmental Health Service Front Desk at 775-328-2434, option 8, or send an email to foodsafety@nnph.org.

This label template corresponds to Avery brand shipping labels #5168 but can be used with any 3.5" by 5" adhesive labels.



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