



OSHA HazCom Standard 29 CFR 1910.1200(q), Rev. 2012 and GHS Rev 03

Printing Date: September 15, 2023 Revision Date: 9/24/2018

Product Identifier: FoxFarm Marine Cuisine

SECTION 1: IDENTIFICATION

Product Identifier: FoxFarm Marine Cuisine **Product Description:** Dry slow release fertilizer

Manufacturer: United Compost & Organics

dba FoxFarm Soil & Fertilizer Company

PO Box 787, Arcata, CA 95518

1900 Bendixsen Street, Samoa, CA 95564

foxfarm@foxfarm.com

(800) 436-9327 or (707) 443-4369 for product information

www.foxfarm.com

Emergency Telephone Number: (707) 443-4369, M-F 8:30am-5:00pm PST.

Section 2: Hazard(s) Identification

Classifications:

Flammability - n/a

Health – Category 5 (irritation or minor reversible injury possible)

Instability/Reactivity – n/a

Pictograms:

n/a

Signal Word:

n/a

Hazard Statements:

H303 May be harmful if swallowed

H316 Causes Mild Skin Irritation

H320 Causes eye irritation

Precautionary Statements:

P102 Keep out of reach of children

P262 Do not get in eyes, on skin, or on clothing

P264 Wash skin thoroughly after handling

P280 Wear protective gloves, eye protection, and face protection

Storage:

Store at ambient temperature in a dry location.

Disposal:

Dispose of contents/containers in accordance with federal, state, and local regulations.





OSHA HazCom Standard 29 CFR 1910.1200(q), Rev. 2012 and GHS Rev 03

Printing Date: September 15, 2023 Revision Date: 9/24/2018

Product Identifier: FoxFarm Marine Cuisine

| Section 3: Composition/Information on Ingredients | | | | |
|-----------------------------------------------------------------------------|------------|--------------|--|--|
| Chemical Characterization: Mixture | | | | |
| Description: Mixture of substances listed below with nonhazardous additions | | | | |
| Component | CAS Number | % | | |
| Cottonseed meal | n/a | Trade secret | | |
| Blood meal | n/a | Trade secret | | |
| Earthworm castings | n/a | Trade secret | | |
| Fish meal | n/a | Trade secret | | |
| Shrimp meal | n/a | Trade secret | | |
| Crab meal | n/a | Trade secret | | |
| Bat guano | n/a | Trade secret | | |
| Seabird guano | n/a | Trade secret | | |
| Kelp meal | n/a | Trade secret | | |
| Urea | 57-13-6 | Trade secret | | |
| Ammonium sulfate | 7783-20-2 | Trade secret | | |
| Triple superphosphate | 65996-95-4 | Trade secret | | |
| Potassium sulfate | 7778-80-5 | Trade secret | | |
| Potassium chloride | 7447-40-7 | Trade secret | | |
| Ferrous sulfate | 7782-63-0 | Trade secret | | |
| Iron sucrate | n/a | Trade secret | | |
| Manganese sucrate | n/a | Trade secret | | |

SECTION 4: FIRST-AID MEASURES

Inhalation:

Move victim to fresh air.

Skin Contact:

Thoroughly wash off skin with water. Wash contaminated clothing before re-use.

Eye Contact:

Immediately flush eyes with large amounts of water. Remove contact lenses.

Ingestion:

If swallowed, drink plenty of water. Do not induce vomiting. Consult a physician immediately.

Notes to Physician:

Symptoms: May cause minor irritation, redness, and/or burning to the eyes. Prolonged exposure to the eyes may cause conjunctivitis. Dermal exposure may cause irritation, redness, and/or burning. Prolonged exposure to the skin may cause dermatitis. Ingestion





OSHA HazCom Standard 29 CFR 1910.1200(q), Rev. 2012 and GHS Rev 03

Printing Date: September 15, 2023 Revision Date: 9/24/2018

Product Identifier: FoxFarm Marine Cuisine

may cause abdominal cramps, nausea, vomiting, and/or diarrhea. Inhalation may cause upper respiratory tract irritation.

SECTION 5: FIRE-FIGHTING MEASURES

Suitable Extinguishing Media:

Water spray, dry chemical, carbon dioxide, foam.

Specific Hazards During Fire Fighting:

During fire, gases hazardous to health may be formed.

Special Protective Equipment for Fire Fighters:

Wear self-contained breathing apparatus.

Further Information:

If heated to decomposition, gases hazardous to health may be formed.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Personal Precautions:

Avoid contact with skin and eyes. Avoid inhaling dust. Keep unprotected persons away.

Protective Equipment:

Wear gloves and face protection as necessary.

Environmental Precautions:

Avoid discharge into the environment. After containment and cleanup, flush and dilute spilled area with water.

Methods of Containment and Cleanup

Use best practices to prevent spreading. Following recovery/cleanup, flush spilled area with water.

SECTION 7: HANDLING AND STORAGE

Precautions for Safe Handling:

Wear personal protective equipment as necessary. Emergency eye wash stations should be in the near proximity to operations presenting a potential splash exposure. Avoid skin exposure.

Conditions for Safe Storage, Including Incompatibilities:

Store in a cool, dry area. Keep container closed when not in use.





OSHA HazCom Standard 29 CFR 1910.1200(q), Rev. 2012 and GHS Rev 03

Printing Date: September 15, 2023 Revision Date: 9/24/2018

Product Identifier: FoxFarm Marine Cuisine

Further Information:

Use good personal hygiene practices. This product is made from natural products and may contain naturally occurring and/or inoculated microorganisms. Proper precautions are advised to prevent infection of open wounds. After handling material wash hands before eating, drinking, smoking, or using toilet facilities. Keep away from foodstuffs and beverages.

| SECTION 8: EXPOSURE CONTROLS / PERSONAL PROTECTION Components with Occupational Exposure Limits (lists that were valid at creation used as basis): | | | | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----------|--------------------------|------------------------------------------|--|
| | | | | |
| Ammonium sulfate | 7783-20-2 | OSHA (PEL) | n/a | |
| Ferrous sulfate | 7782-63-0 | OSHA (PEL) | 1 mg/m ³ | |
| Potassium chloride | 7447-40-7 | OSHA (PEL) | n/a | |
| Urea | 57-13-6 | OSHA (PEL) | n/a | |
| Phosphoric acid | 7664-38-2 | OSHA (PEL) | 5 mg/m³ (respirable) 15 mg/m³ (total) | |
| Ammonia | 7664-41-7 | OSHA (PEL) | 35 mg/m ³ | |
| Calcium oxide | 1305-78-8 | OSHA (PEL) | 5 mg/m ³ | |
| Nuisance dust | n/a | OSHA (PEL) OSHA (PEL) | 5 mg/m³ (respirable) 15 mg/m³ (total) | |

Personal Protective Equipment (PPE)

Engineering Measures:

No further relevant information available.

Eye Protection:

Safety glasses or goggles are recommended. Ensure that eyewash stations are close to the workstation.

Hand Protection:

To prevent skin contact wear water resistant gloves, such as those constructed of nitrile.

Skin and Body Protection:

Wear protective clothing to prevent skin contact. Promptly remove contaminated clothing and launder before re-use.

Respiratory Protection:

No special equipment required. Avoid creating dust through proper handling. Avoid breathing dust.

General Protective and Hygienic Practices:





OSHA HazCom Standard 29 CFR 1910.1200(q), Rev. 2012 and GHS Rev 03

Printing Date: September 15, 2023 Revision Date: 9/24/2018

Product Identifier: FoxFarm Marine Cuisine

Emergency eye wash capability should be available in the near proximity to operations. Avoid repeated and/or prolonged skin exposure. Use good personal hygiene practices. After handling material wash hands before eating, drinking, smoking, or using toilet facilities. Keep away from foodstuffs and beverages.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Granular pellets and fine particulates

Odor: Earthy

Odor Threshold: Not determined

pH: Not determined

Specific Gravity (Relative Density): Not determined

Solubility: Partially soluble

Melting Point/Freezing Point: n/a

Initial Boiling Point and Boiling Range: n/a

Danger of Explosion: Material does not present an explosion hazard.

Flammability: n/a

Flash Point: n/a

Auto-Ignition Temperature: Material is not self-igniting.

Decomposition Temperature: Not determined.

Vapor Pressure: Not determined.

Vapor Density: Not determined.

Evaporation Rate: Not determined.

Viscosity: Not determined.

Partition Coefficient (n-octanol/water): Not determined.





OSHA HazCom Standard 29 CFR 1910.1200(q), Rev. 2012 and GHS Rev 03

Printing Date: September 15, 2023 Revision Date: 9/24/2018

Product Identifier: FoxFarm Marine Cuisine

SECTION 10: STABILITY AND REACTIVITIY

Reactivity: No further relevant information.

Chemical Stability: Material is stable under normal conditions.

Possibility of Hazardous Reactions: No dangerous reactions known.

Hazardous Decomposition: No dangerous decomposition products known.

Conditions to Avoid: No further relevant information.

Incompatible Materials: No further relevant information

SECTION 11: TOXICOLOGICAL INFORMATION

Acute Toxicity

Relevant Numerical Measure of Toxicity:

Ammonium sulfate: LD_{50} (oral, rat) – 4250 mg/kg; LD_{50} (dermal, rat) - >2000mg/kg Ferrous sulfate: LD_{50} (oral, rat) - 3200 mg/kg; LD_{50} (dermal, rat) - >2000mg/kg (24 hrs)

Potassium chloride: LD₅₀ (oral, rat) – 3020 mg/kg

Urea: LD_{50} (oral, rat) – 15000 mg/kg

Likely Routes of Exposure:

Eye contact, skin contact, inhalation. Ingestion is not expected to be a likely route of exposure through normal product use.

Immediate Exposure Effects:

Eye contact: May cause irritation, redness, and/or burning. Skin contact: May cause irritation, redness, and/or burning.

Inhalation: May cause upper respiratory irritation.

Delayed Exposure Effects:

None anticipated.

Symptoms of Exposure:

Inhalation: May cause upper respiratory irritation or pulmonary effects. Skin and/or Eye contact: May cause irritation, redness, and/or burning.

Chronic Toxicity

Relevant Numerical Measure of Toxicity:

No delayed or chronic effects from short- or long-term exposures are known.

Likely Routes of Exposure:

Eye contact, skin contact, inhalation. Ingestion is not expected to be a likely route of exposure through normal product use.

Immediate Exposure Effects:

Eye contact: May cause irritation, redness, and/or burning. Skin contact: May cause irritation, redness, and/or burning.





OSHA HazCom Standard 29 CFR 1910.1200(q), Rev. 2012 and GHS Rev 03

Printing Date: September 15, 2023 Revision Date: 9/24/2018

Product Identifier: FoxFarm Marine Cuisine

Inhalation: May cause upper respiratory irritation.

Delayed Exposure Effects:

No delayed or chronic effects from short- or long-term exposures are known.

Symptoms of Exposure:

Inhalation: May cause upper respiratory irritation or pulmonary effects. Skin and/or Eye contact: May cause irritation, redness, and/or burning.

Carcinogenic Categories

IARC (International Agency for Research on Cancer):

None of the ingredients are listed.

NTP (National Toxicology Program):

None of the ingredients are listed.

OHSA (Occupational Health & Safety Administration):

None of the ingredients are listed.

SECTION 12: ECOLOGICAL INFORMATION

General Notes:

Keep out of sewers, drainage areas, and waterways. Report spills and releases, as applicable, under federal and state regulations. Large quantities of fertilizer released into the environment may kill aquatic plants and animals and cause algae blooms if bodies of water are contaminated.

SECTION 13: DISPOSAL CONSIDERATIONS

Disposal:

Dispose of container and unused contents in accordance with federal, state and local requirements.

Further Information:

Do not dispose of in sewage system.

SECTION 14: TRANSPORT INFORMATION

General Notes:

Not regulated for transport.

SECTION 15: REGULATORY INFORMATION

OSHA Hazards





OSHA HazCom Standard 29 CFR 1910.1200(q), Rev. 2012 and GHS Rev 03

Printing Date: September 15, 2023 Revision Date: 9/24/2018

Product Identifier: FoxFarm Marine Cuisine

None of the ingredients are listed.

TSCA (Toxic Substances Control Act)

Calcium nitrate is listed in the TSCA inventory.

California Prop. 65

Warning: This product contains substances known to the State of California to cause cancer and/or birth defects or other reproductive harm.

SARA Hazards

This product contains substances considered, under applicable definitions, to meet the following categories: Acute.

EPA (Environmental Protection Agency)

None of the ingredients are listed.

TLV (Threshold Limit Value Established by ACGIH)

None of the ingredients are listed.

NIOSH (National Institute for Occupational Safety and Health)

None of the ingredients are listed.

SECTION 16: OTHER INFORMATION

The information and recommendations provided in this Safety Data Sheet are accurate to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as guidance for safe handling, use, processing, storage, transportation, disposal and release. The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text. It is the responsibility of the user to determine applicability of this information and the suitability of the material or product for any particular purpose. Nothing herein shall be deemed to create warranty, expressed or implied, and shall not establish a legally valid contractual relationship.