



Hazardous Substance Fact Sheet

Right to Know

Common Name: **C.I. FOOD RED 15**

Synonyms: Basic Violet 10; Food Red 15; Rhodamine B

Chemical Name: Xanthylum, 9-(2-Carboxyphenyl)-3,6-bis(Diethylamino)-, Chloride

Date: April 1999

Revision: December 2008

CAS Number: 81-88-9

RTK Substance Number: 0505

DOT Number: None

Description and Use

C.I. Food Red 15 is a green crystalline (sand-like) or reddish-violet, odorless powder. It is used as a dye for paper, wool and silk, as a chelating agent for metals, and in drugs and cosmetics.

Reasons for Citation

- ▶ **C.I. Food Red 15** is on the Right to Know Hazardous Substance List because it is cited by DEP, IARC and EPA.

[SEE GLOSSARY ON PAGE 5.](#)

FIRST AID

Eye Contact

- ▶ Immediately flush with large amounts of water for at least 15 minutes, lifting upper and lower lids. Remove contact lenses, if worn, while flushing. Seek medical attention.

Skin Contact

- ▶ Quickly remove contaminated clothing. Immediately wash contaminated skin with large amounts of water.

Inhalation

- ▶ Remove the person from exposure
- ▶ Begin rescue breathing (using universal precautions) if breathing has stopped and CPR if heart action has stopped.
- ▶ Transfer promptly to a medical facility.

EMERGENCY NUMBERS

Poison Control: 1-800-222-1222

CHEMTREC: 1-800-424-9300

NJDEP Hotline: 1-877-927-6337

National Response Center: 1-800-424-8802

EMERGENCY RESPONDERS >>>> SEE BACK PAGE

Hazard Summary

Hazard Rating	NJDOH	NFPA
HEALTH	2	-
FLAMMABILITY	1	-
REACTIVITY	0	-
POISONOUS GASES ARE PRODUCED IN FIRE		

Hazard Rating Key: 0=minimal; 1=slight; 2=moderate; 3=serious; 4=severe

- ▶ **C.I. Food Red 15** can affect you when inhaled.
- ▶ Contact can irritate and burn the skin and eyes with possible eye damage.
- ▶ Inhaling **C.I. Food Red 15** can irritate the nose and throat.
- ▶ Exposure to **C.I. Food Red 15** can cause headache, nausea and vomiting.
- ▶ **C.I. Food Red 15** may affect the liver and kidneys.

Workplace Exposure Limits

No occupational exposure limits have been established for **C.I. Food Red 15**. However, it may pose a health risk. Always follow safe work practices.

Determining Your Exposure

- ▶ Read the product manufacturer's Material Safety Data Sheet (MSDS) and the label to determine product ingredients and important safety and health information about the product mixture.
- ▶ For each individual hazardous ingredient, read the New Jersey Department of Health Hazardous Substance Fact Sheet, available on the RTK website (www.nj.gov/health/eoh/rtkweb) or in your facility's RTK Central File or Hazard Communication Standard file.
- ▶ You have a right to this information under the New Jersey Worker and Community Right to Know Act, the Public Employees Occupational Safety and Health (PEOSH) Act if you are a public worker in New Jersey, and under the federal Occupational Safety and Health Act (OSHA) if you are a private worker.
- ▶ The New Jersey Right to Know Act requires most employers to label chemicals in the workplace and requires public employers to provide their employees with information concerning chemical hazards and controls. The federal OSHA Hazard Communication Standard (29 CFR 1910.1200) and the PEOSH Hazard Communication Standard (N.J.A.C. 12:100-7) require employers to provide similar information and training to their employees.

This Fact Sheet is a summary of available information regarding the health hazards that may result from exposure. Duration of exposure, concentration of the substance and other factors will affect your susceptibility to any of the potential effects described below.

Health Hazard Information

Acute Health Effects

The following acute (short-term) health effects may occur immediately or shortly after exposure to **C.I. Food Red 15**:

- ▶ Contact can irritate and burn the skin and eyes with possible eye damage.
- ▶ Inhaling **C.I. Food Red 15** can irritate the nose and throat causing coughing, wheezing and chest tightness.
- ▶ Exposure to **C.I. Food Red 15** can cause headache, nausea and vomiting.

Chronic Health Effects

The following chronic (long-term) health effects can occur at some time after exposure to **C.I. Food Red 15** and can last for months or years:

Cancer Hazard

- ▶ While **C.I. Food Red 15** has been tested, it is not classifiable as to its potential to cause cancer.

Reproductive Hazard

- ▶ While **C.I. Food Red 15** has been tested, further testing is required to assess its potential to cause reproductive harm.

Other Effects

- ▶ **C.I. Food Red 15** may affect the liver and kidneys.

Medical

Medical Testing

If symptoms develop or overexposure is suspected, the following are recommended:

- ▶ Liver and kidney function tests

Any evaluation should include a careful history of past and present symptoms with an exam. Medical tests that look for damage already done are not a substitute for controlling exposure.

Request copies of your medical testing. You have a legal right to this information under the OSHA Access to Employee Exposure and Medical Records Standard (29 CFR 1910.1020).

Mixed Exposures

- ▶ More than light alcohol consumption can cause liver damage. Drinking alcohol can increase the liver damage caused by **C.I. Food Red 15**.

Workplace Controls and Practices

Very toxic chemicals, or those that are reproductive hazards or sensitizers, require expert advice on control measures if a less toxic chemical cannot be substituted. Control measures include: (1) enclosing chemical processes for severely irritating and corrosive chemicals, (2) using local exhaust ventilation for chemicals that may be harmful with a single exposure, and (3) using general ventilation to control exposures to skin and eye irritants. For further information on workplace controls, consult the NIOSH document on Control Banding at www.cdc.gov/niosh/topics/ctrlbanding/.

The following work practices are also recommended:

- ▶ Label process containers.
- ▶ Provide employees with hazard information and training.
- ▶ Monitor airborne chemical concentrations.
- ▶ Use engineering controls if concentrations exceed recommended exposure levels.
- ▶ Provide eye wash fountains and emergency showers.
- ▶ Wash or shower if skin comes in contact with a hazardous material.
- ▶ Always wash at the end of the workshift.
- ▶ Change into clean clothing if clothing becomes contaminated.
- ▶ Do not take contaminated clothing home.
- ▶ Get special training to wash contaminated clothing.
- ▶ Do not eat, smoke, or drink in areas where chemicals are being handled, processed or stored.
- ▶ Wash hands carefully before eating, smoking, drinking, applying cosmetics or using the toilet.

In addition, the following may be useful or required:

- ▶ Use a vacuum or a wet method to reduce dust during clean-up. DO NOT DRY SWEEP.

Personal Protective Equipment

The OSHA Personal Protective Equipment Standard (29 CFR 1910.132) requires employers to determine the appropriate personal protective equipment for each hazard and to train employees on how and when to use protective equipment.

The following recommendations are only guidelines and may not apply to every situation.

Gloves and Clothing

- ▶ Avoid skin contact with **C.I. Food Red 15**. Wear personal protective equipment made from material which can not be permeated or degraded by this substance. Safety equipment suppliers and manufacturers can provide recommendations on the most protective glove and clothing material for your operation.
- ▶ Safety equipment manufacturers recommend Nitrile and Natural Rubber for gloves, and Tyvek®, or the equivalent, as a protective material for clothing.
- ▶ All protective clothing (suits, gloves, footwear, headgear) should be clean, available each day, and put on before work.

Eye Protection

- ▶ For solid **C.I. Food Red 15** wear eye protection with side shields or goggles.
- ▶ Wear indirect-vent, impact and splash resistant goggles when working with liquids.
- ▶ If additional protection is needed for the entire face, use in combination with a face shield. A face shield should not be used without another type of eye protection.

Respiratory Protection

Improper use of respirators is dangerous. Respirators should only be used if the employer has implemented a written program that takes into account workplace conditions, requirements for worker training, respirator fit testing, and medical exams, as described in the OSHA Respiratory Protection Standard (29 CFR 1910.134).

- ▶ Where the potential exists for overexposure to **C.I. Food Red 15**, use a NIOSH approved full facepiece respirator with an organic vapor cartridge and particulate prefilters. Increased protection is obtained from full facepiece powered-air purifying respirators.
- ▶ Leave the area immediately if (1) while wearing a filter or cartridge respirator you can smell, taste, or otherwise detect **C.I. Food Red 15**, (2) while wearing particulate filters abnormal resistance to breathing is experienced, or (3) eye irritation occurs while wearing a full facepiece respirator. Check to make sure the respirator-to-face seal is still good. If it is, replace the filter or cartridge. If the seal is no longer good, you may need a new respirator.
- ▶ Consider all potential sources of exposure in your workplace. You may need a combination of filters, prefilters or cartridges to protect against different forms of a chemical (such as vapor and mist) or against a mixture of chemicals.
- ▶ Where the potential for high exposure exists, use a NIOSH approved supplied-air respirator with a full facepiece operated in a pressure-demand or other positive-pressure mode. For increased protection use in combination with an auxiliary self-contained breathing apparatus operated in a pressure-demand or other positive-pressure mode.

Fire Hazards

If employees are expected to fight fires, they must be trained and equipped as stated in the OSHA Fire Brigades Standard (29 CFR 1910.156).

- ▶ **C.I. Food Red 15** may burn, but does not readily ignite.
- ▶ Use dry chemical, CO₂, water spray or foam as extinguishing agents.
- ▶ POISONOUS GASES ARE PRODUCED IN FIRE, including *Nitrogen Oxides* and *Hydrogen Chloride*.
- ▶ Use water spray to keep fire-exposed containers cool.

Spills and Emergencies

If employees are required to clean-up spills, they must be properly trained and equipped. The OSHA Hazardous Waste Operations and Emergency Response Standard (29 CFR 1910.120) may apply.

If **C.I. Food Red 15** is spilled, take the following steps:

- ▶ Evacuate personnel and secure and control entrance to the area.
- ▶ Eliminate all ignition sources.
- ▶ Collect powdered material in the most convenient and safe manner and place into sealed containers for disposal.
- ▶ Ventilate and wash area after clean-up is complete.
- ▶ DO NOT wash into sewer.
- ▶ It may be necessary to contain and dispose of **C.I. Food Red 15** as a HAZARDOUS WASTE. Contact your state Department of Environmental Protection (DEP) or your regional office of the federal Environmental Protection Agency (EPA) for specific recommendations.

Handling and Storage

Prior to working with **C.I. Food Red 15** you should be trained on its proper handling and storage.

- ▶ **C.I. Food Red 15** is not compatible with OXIDIZING AGENTS (such as PERCHLORATES, PEROXIDES, PERMANGANATES, CHLORATES, NITRATES, CHLORINE, BROMINE and FLUORINE).
- ▶ Store in tightly closed containers in a cool, well-ventilated area.

Occupational Health Information Resources

The New Jersey Department of Health offers multiple services in occupational health. These services include providing informational resources, educational materials, public presentations, and industrial hygiene and medical investigations and evaluations.

For more information, please contact:

New Jersey Department of Health
Right to Know
PO Box 368
Trenton, NJ 08625-0368
Phone: 609-984-2202
Fax: 609-984-7407
E-mail: rtk@doh.state.nj.us
Web address: <http://www.nj.gov/health/eoh/rtkweb>

***The Right to Know Hazardous Substance Fact Sheets
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for commercial purposes.***

GLOSSARY

ACGIH is the American Conference of Governmental Industrial Hygienists. They publish guidelines called Threshold Limit Values (TLVs) for exposure to workplace chemicals.

Acute Exposure Guideline Levels (AEGs) are established by the EPA. They describe the risk to humans resulting from once-in-a-lifetime, or rare, exposure to airborne chemicals.

Boiling point is the temperature at which a substance can change its physical state from a liquid to a gas.

A **carcinogen** is a substance that causes cancer.

The **CAS number** is unique, identifying number, assigned by the Chemical Abstracts Service, to a specific chemical.

CFR is the Code of Federal Regulations, which are the regulations of the United States government.

A **combustible** substance is a solid, liquid or gas that will burn.

A **corrosive** substance is a gas, liquid or solid that causes destruction of human skin or severe corrosion of containers.

DEP is the New Jersey Department of Environmental Protection.

DOT is the Department of Transportation, the federal agency that regulates the transportation of chemicals.

EPA is the Environmental Protection Agency, the federal agency responsible for regulating environmental hazards.

ERG is the Emergency Response Guidebook. It is a guide for emergency responders for transportation emergencies involving hazardous substances.

Emergency Response Planning Guideline (ERPG) values provide estimates of concentration ranges where one reasonably might anticipate observing adverse effects.

A **fetus** is an unborn human or animal.

A **flammable** substance is a solid, liquid, vapor or gas that will ignite easily and burn rapidly.

The **flash point** is the temperature at which a liquid or solid gives off vapor that can form a flammable mixture with air.

IARC is the International Agency for Research on Cancer, a scientific group.

Ionization Potential is the amount of energy needed to remove an electron from an atom or molecule. It is measured in electron volts.

IRIS is the Integrated Risk Information System database on human health effects that may result from exposure to various chemicals, maintained by federal EPA.

LEL or Lower Explosive Limit, is the lowest concentration of a combustible substance (gas or vapor) in the air capable of continuing an explosion.

mg/m³ means milligrams of a chemical in a cubic meter of air. It is a measure of concentration (weight/volume).

A **mutagen** is a substance that causes mutations. A **mutation** is a change in the genetic material in a body cell. Mutations can lead to birth defects, miscarriages, or cancer.

NFPA is the National Fire Protection Association. It classifies substances according to their fire and explosion hazard.

NIOSH is the National Institute for Occupational Safety and Health. It tests equipment, evaluates and approves respirators, conducts studies of workplace hazards, and proposes standards to OSHA.

NTP is the National Toxicology Program which tests chemicals and reviews evidence for cancer.

OSHA is the federal Occupational Safety and Health Administration, which adopts and enforces health and safety standards.

PEOSHA is the New Jersey Public Employees Occupational Safety and Health Act, which adopts and enforces health and safety standards in public workplaces.

Permeated is the movement of chemicals through protective materials.

ppm means parts of a substance per million parts of air. It is a measure of concentration by volume in air.

Protective Action Criteria (PAC) are values established by the Department of Energy and are based on AEGs and ERPGs. They are used for emergency planning of chemical release events.

A **reactive** substance is a solid, liquid or gas that releases energy under certain conditions.

STEL is a Short Term Exposure Limit which is usually a 15-minute exposure that should not be exceeded at any time during a work day.

A **teratogen** is a substance that causes birth defects by damaging the fetus.

UEL or Upper Explosive Limit is the highest concentration in air above which there is too much fuel (gas or vapor) to begin a reaction or explosion.

Vapor Density is the ratio of the weight of a given volume of one gas to the weight of another (usually *Hydrogen*), at the same temperature and pressure.

The **vapor pressure** is a force exerted by the vapor in equilibrium with the solid or liquid phase of the same substance. The higher the vapor pressure the higher concentration of the substance in air.

Common Name: **C.I. FOOD RED 15**

Synonyms: Basic Violet 10; Food Red 15; Rhodamine B

CAS No: 81-88-9

Molecular Formula: $C_{28}H_{31}ClN_2O_3$

RTK Substance No: 0505

Description: Green crystalline or reddish-violet, odorless powder

HAZARD DATA

Hazard Rating	Firefighting	Reactivity
2 - Health 1 - Fire 0 - Reactivity DOT#: None ERG Guide #: None Hazard Class: None	C.I. Food Red 15 may burn, but does not readily ignite. Use dry chemical, CO ₂ , water spray or foam as extinguishing agents. POISONOUS GASES ARE PRODUCED IN FIRE, including <i>Nitrogen Oxides</i> and <i>Hydrogen Chloride</i> . Use water spray to keep fire-exposed containers cool.	C.I. Food Red 15 is not compatible with OXIDIZING AGENTS (such as PERCHLORATES, PEROXIDES, PERMANGANATES, CHLORATES, NITRATES, CHLORINE, BROMINE and FLUORINE).

SPILL/LEAKS

Isolation Distance:

Spill: 50 meters (150 feet)

Fire: 800 meters (1/2 mile)

Collect powdered material in the most convenient and safe manner and place into sealed containers for disposal.

DO NOT wash into sewer.

PHYSICAL PROPERTIES

Odor Threshold: Odorless

Flash Point: May burn

Water Solubility: Soluble

Melting Point: 329°F (165°C)

Molecular Weight: 479

EXPOSURE LIMITS

The Protective Action Criteria values are:

PAC-1 = 1.25 mg/m³

PAC-2 = 7.5 mg/m³

PAC-3 = 50 mg/m³

PROTECTIVE EQUIPMENT

Gloves: Nitrile and Natural Rubber

Coveralls: Tyvek®

Respirator: <1.25 mg/m³ - Full facepiece APR with *Organic vapor* filter and *High efficiency* prefilters

>1.25 mg/m³ - Supplied air or SCBA

HEALTH EFFECTS

Eyes: Irritation and burns

Skin: Irritation and burns

Inhalation: Nose and throat irritation with coughing, wheezing and chest tightness
Headache, nausea and vomiting

FIRST AID AND DECONTAMINATION

Remove the person from exposure.

Flush eyes with large amounts of water for at least 15 minutes. Remove contact lenses if worn. Seek medical attention.

Quickly remove contaminated clothing and wash contaminated skin with large amounts of water.

Begin artificial respiration if breathing has stopped and CPR if necessary.

Transfer promptly to a medical facility.