



# SCHC Monthly Newsletter

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## Registered for Success: New SDSRP Designation May Bolster Safety, Grow Business and Build Careers

In industry, suppliers know a product is only as good as its level of compliance, right down to its safety data sheets (SDS) and labels. Success of any given product can hinge on the quality of the hazard communication around it and the proficiency of the industrial hygiene professionals creating those critical documents. Employers –producers, suppliers, and consultants, alike – are adding value to their products and services by adding Safety Data Sheet Registered Professionals (SDSRP) to their ranks.

The SDSRP designation is the first EHS Specialty Credential designed to recognize professionals with expertise in this area. Created by AIHA Registry Programs, the SDS and Label Authoring Registry is the only credential focused on assessing the skills and knowledge needed to properly author and review SDSs and labels to meet the everchanging requirements of the Globally Harmonized System (GHS) – requirements that are often unevenly applied from country to country.

### Certified Talent, Certified Quality: The Designation Clients are Looking For

Helping SDS and labeling authors to earn the SDSRP designation may require employers to make an initial investment of time and resources, but it's a savvy investment with exponential returns. Not only is the SDSRP designation attractive to clients and buyers, potentially leading to new business; the designation helps employers to hire and retain proven talent in an increasingly critical and competitive field, while also avoiding expensive non-compliance fines.

"I did work for a consulting company and they really used that they had a registered specialist to get clients," said Lori Zemen, CIH, SDSRP, and a Senior EHS Specialist at Promega in Madison, Wisconsin.

### There's No Substitute for Experience

"What a lot of people misconstrue about our work is that you can just push a button and get an output [or that] you can pull anybody off the street and train them up and be able to do our job, which is not the case," said Jennifer Kirkman, the North American Hazard Communication Panel Lead and Product Regulatory Specialist for ED Dispersions at BASF Corporation in Charlotte, North Carolina. "It takes a lot of skill to read through these very long regulations and make sense of them and be able to not only take them and understand them, but be able to apply them to a compliance document like safety data sheets and labels."

"Companies think, 'Oh we've got a [SDS software] program, let's put in what we have and print out a beautiful sheet.' No, there's a lot more to it than just that," added Zemen. "They can generate an SDS from what you put in, but that's data in and data out. If you don't check what's coming out – and if you can't understand what's coming out – the product is not good. GHS is way too complex."





## AIHA (Cont.)

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Registered for Success: New SDSRP Designation May Bolster Safety, Grow Business and Build Careers

Missing the mark by failing to assess and review a computer-generated SDS can be an expensive proposition. “[If] you are found to be negligent you get fined big time and it’s per day.” warned Kirkman.

### **Registered for Success and Retention**

“In this field you want to keep your people,” said Kirkman, who believes employers who help their IH’s achieve the SDSRP designation are rewarded with high-value long-term professionals. “You are promoting development in your department. You are promoting excellence through your people. You don’t have a high turnover rate. You have a company who cares about the wellbeing and professional development of their people. You are going to have those people forever.”

### **Registered Authors Find Firm Footing on Solid Career Path**

In fact, relatively new SDSRP designation is helping to better define a promising career path for industrial hygienists or those considering a career in industrial hygiene. Authoring safety data sheets (SDS) and labels is an increasingly difficult challenge that has companies searching for qualified SDS professionals that can achieve compliance across multiple products, customers and countries. Understanding the GHS and the unique compliance fingerprint of each country is a highly specialized skill that can save manufacturers costly non-compliance fines and delays while ensuring user safety.

### **A Designation in Demand**

“You are always in high demand, because companies want people who already have that knowledge,” said Kirkman, “Companies are very interested in people who are gogetters, who can take in a lot of information and interpret it and be able to make decisions, and sound decisions, legally binding decisions.”

### **“The Sky is the Limit”**

Hazard communications and environmental health professionals who have earned the SDSRP designation claim it has helped to put a spotlight on their skills and has given their firms an edge in the industry.

“Companies are going to want somebody who shows proficiency,” said Zemen, a Certified Industrial Hygienist (CIH) who also carries the SDSRP designation. She predicts the SDSRP will achieve the same industry-wide recognition as the now well known and higher ranking CIH designation. While many CIHs can and do author safety data sheets and labels, the specialty credential highlights professionals from across the IH spectrum who demonstrate competency in the skills and knowledge defined by the registry program’s Body of Knowledge (BoK) – a valuable designation for both employee and employer.

“When you take a role like this, if you are in a good company, then the sky is the limit as far as where you want to go with it,” said Kirkman.

### **Learn More**

For more information about how to apply to the SDS Label Authoring Registry Program and to learn who qualifies to sit for the competency exam, please visit [This Website](#).





## AIHA

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### Increasing Consumer Confidence in Food Products: AIHA-LAP Accredits Food Testing Laboratories

### **Increasing Consumer Confidence in Food Products: AIHA-LAP Accredits Food Testing Laboratories**

*By Geneva Bowman, Manager of Quality Systems, AIHA Laboratory Accreditation Programs, LLC*

Since the passage of the Food Safety Modernization Act (FSMA) in 2011, food testing has been garnering attention as recalls and foodborne illness continue to make headlines. The main goal of the FSMA is to provide a means for proactively preventing outbreaks instead of reacting only after an outbreak has occurred. The FSMA requires the implementation of comprehensive, science-based preventive controls across the food supply, creating an opportunity for laboratories engaged in food testing and sampling. As a result, there is greater demand for food testing performed by an accredited laboratory and for accreditation bodies to provide comprehensive assessments (and ultimately accreditation) in order to increase consumers' confidence in food products.

AIHA-Laboratory Accreditation Programs (AIHA-LAP) LLC accredits food testing laboratories through its Food Laboratory Accreditation Program (FoodLAP). Initiated in 2001, this accreditation program is intended for all laboratory, company, government, trade, and independent organizations that perform tests on food products and associated ingredients, including but not limited to raw agricultural commodities, finished food products, ingredients, in-process samples, and associated environmental samples.

#### **Credibility and Uniformity**

Anyone seeking food testing, particularly for international purposes, should seek a testing laboratory that is accredited to ISO/IEC 17025:2005 General Requirements for the Competence of Testing and Calibration Laboratories. Not only does it enhance credibility but it also guarantees uniformity of standards and a higher level of safety around the world, all of which are factors that can increase competitiveness in the marketplace.

In addition to accrediting laboratories to the general requirements found in ISO/IEC 17025:2005, AIHA-LAP gives laboratories the option to be accredited to the AOAC International Guidelines for Laboratories Performing Microbiological and Chemical Analyses of Food, Dietary Supplements, and Pharmaceuticals - An Aid to the Interpretation of ISO/IEC 17025:2005 as well as Guidelines for Food Testing Laboratories from the Asia Pacific Laboratory Accreditation Cooperation (APLAC) as additional, specific criteria for laboratories seeking accreditation. These documents include the types of models that can be utilized in conjunction with the application of the FSMA.

The AOAC guidelines are offered by AIHA-LAP as accreditation requirements, as they provide detailed criteria to aid in assessing the essential requirements for performing these types of analyses. The document also provides a section-by-section interpretation of the general ISO/IEC 17025 requirements as they apply to a life science laboratory and contains additional accreditation criteria found in three appendices. The first appendix covers laboratory equipment and offers additional minimum requirements on calibration, verification, and maintenance frequencies; the second contains specific criteria for microbiology; and the third offers additional criteria on pharmaceutical analysis.

AIHA-LAP is currently accepting applications for its Food Laboratory Accreditation Program in order to meet the expectations of the FSMA and the FDA. Laboratories that want to get started but are unsure of how their processes stack up should know that AIHA-LAP also provides a pre-assessment option, which allows laboratories to better prepare for a full accreditation assessment at a later date. Many labs use the pre-assessment as a gap analysis of their program to ISO/IEC 17025 and AIHA-LAP requirements.





## AIHA (Cont.)

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Increasing Consumer Confidence  
in Food Products: AIHA-LAP  
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## OSHA

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Request for Assistance: Disseminating  
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for Hurricane Harvey/Irma/Maria

### For More Information

AIHA-LAP laboratories accredited for food testing can be found [Here](#).

Geneva Bowman is manager of quality systems for AIHA-LAP. She can be reached at **(703) 846-0791** or [gbowman@aiha.org](mailto:gbowman@aiha.org).

Thank you OSHA Alliance Program participants and others for disseminating the OSHA technical resources focusing on hurricane recovery and cleanup operations. OSHA recognizes the strong ties that our alliances and partner organizations have with local communities and we sincerely appreciate your assistance in helping us reach employers, workers, and stakeholders in the hurricane affected areas in Texas, Louisiana, Florida, U.S. Virgin Islands, and Puerto Rico. For example:

- American Pipeline Contractors Association, American Staffing Association, Laser Institute of America, National Association of Landscape Professionals, and Habitat for Humanity are disseminating the OSHA technical resources to their membership.
- CPWR- The Center for Construction Research and Training and the Institute for Scrap Recycling Industries posted OSHA hurricane recovery and cleanup information to their website.
- National Safety Council and CPWR are also utilizing social media, including Twitter, to share OSHA hurricane recovery information.
- CPWR developed a [Disaster Preparedness App](#) that allows workers exposed to hazards on disaster sites to access a full suite of awareness-level training resources.
- Coordinating Committee for Automotive repair published a [White Paper](#) focusing on the handling, disposal, and repair of flooded vehicles.
- American Society of Safety Engineers, International Safety Equipment Association, and the National Safety Council members are donating and distributing personal protective equipment to workers and volunteers in the affected areas in Texas and Florida.

As a reminder, OSHA has a wealth of technical resources and products that contain critical safety and health information on expected hazards for cleanup and recovery workers including the [OSHA Hurricane Preparedness, Response, and Recovery Webpage](#) and the [OSHA Flood Preparedness, Response, and Recovery Webpage](#). To make it easier to find information by hazard or topic, OSHA has consolidated the key resources related to worker safety and health hazards and protective measures on these webpages and in the attached [UPDATED] technical resource list. In addition, the Secretary of Labor and OSHA have recorded audio public service announcements that are available on the [DOL Hurricane Recovery Assistance Page](#).





## OSHA (Cont.)

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Request for Assistance: Disseminating Updated OSHA Technical Resources for Hurricane Harvey/Irma/Maria

We would appreciate your ongoing assistance getting this information out to hurricane cleanup and recovery workers, employers, volunteers, and stakeholders in several ways. Please disseminate the webpage links above and the attached resource list to your members and stakeholders through email blasts, newsletters, and social media. If you are providing hurricane response and recovery information on your webpage, we would also appreciate you linking to the primary webpages listed above as well.

For questions and assistance with this resource list and the linked documents, please contact Christopher Lawver, DTSEM/OEMP, at **(202) 693-1985**, or by email at: [lawver.christopher.j@dol.gov](mailto:lawver.christopher.j@dol.gov).

We appreciate all of your continued assistance in getting critical recovery-related safety and health information into the hands of your members and those who are located in and supporting the affected communities in Texas, Louisiana, Florida, U.S. Virgin Islands, and Puerto Rico.

Thanks,

Doug Kalinowski, Director  
*Directorate of Cooperative and State Programs*

## Misc.

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Canadian WHMIS 2015 (English and French Editions)

Health Canada has published Proposed Amendments to the Hazardous Products Regulations in Canada Gazette Part I on October 21. The proposed amendments would allow for the use of prescribed concentrations to protect the actual concentration of ingredients deemed to be trade secret. The proposal is open for comment for 30 days.

The full article in English can be read [Here](#).

Read the English version of the Notice of Intent [Here](#).

Coinciding with these proposed amendments, Health Canada has also published a Notice of Intent (NoI) to explore the issues of carcinogens, mutagens, reproductive toxicants and respiratory sensitizers (CMRRs) being claimed as CBI under the Hazardous Materials Information Review Act, and the continued exclusion of consumer products from the Hazardous Products Act. This NoI is also open to comment for 30 days.

The full article in French can be read [Here](#).

Read the French version of the Notice of Intent [Here](#).

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The SCHC Newsletter is a monthly publication of the Society for Chemical Hazard Communication. SCHC Members are encouraged to submit a title or short statement on any topic in the HazCom field along with a link to: [design@m2columbus.com](mailto:design@m2columbus.com).

