

# Equip the hazardous materials cabinet correctly

Practical checklist for safe storage



## The challenge

Incorrect storage of hazardous substances can lead to fires, chemical burns or toxic vapours. The right organisation protects employees, meets legal requirements and prevents costly damage.

## Step by step to safe storage

# 1

### Choose the right wardrobe

Not every cabinet is suitable for every substance. Flammable liquids: Type 90 fire resistance. Acids/alkalis: Corrosion-resistant cabinet. Observe the approval (e.g. FM-tested, DIN EN 14470-1).

# 2

### Observe the ban on combined storage

Some substances must NOT be stored together. Example: Keep acids and alkalis separate. Use separate compartments or drip pans. Safety data sheets provide information on incompatibilities.

# 3

### Use drip pans

Place all liquids in drip pans. The tray must be able to hold at least the volume of the largest container. If there are several containers: 10% of the total volume, but at least the largest container.

# 4

### Labelling and documentation

Label each container clearly (substance name, hazard symbols, date). Create a storage register: What is stored where? In what quantity? When was it stored? This information must be immediately available in an emergency.

# 5

### Regular checks

Weekly: Visual inspection for leaks, damaged containers. Monthly: Quantity check, check expiry dates. Annual: Functional check of ventilation, seals, locks. Document all checks.



## Absolute no-go

- ! Never store containers without labelling
- ! No damaged or leaking containers in the cabinet
- ! Never keep cupboard doors open with wedges (fire protection!)
- ! No food or drinking bottles in the hazardous materials cabinet
- ! Never store more than the authorised quantity

## Monthly wardrobe check

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- Are all containers undamaged and leak-proof?
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- Labelling legible and up to date?
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- Sump trays empty and clean?
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- No expired fabrics in the wardrobe?
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- Does the door close properly?
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- Does the ventilation work (if available)?
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- Safety data sheets to hand?
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- Access free (no objects in front of the cabinet)?
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## Pro tip

Create a traffic light system: green dots = can be stored together uncritically, yellow dots = store separately, red dots = strict separation required. This allows even unskilled employees to recognise at a glance what can be stored together.

