

## **Safety and Health Assessment and Research for Prevention Program**

*Promoting Safer, Healthier, Workplaces*  
PO Box 44330, Olympia, WA 98504-4330

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August 28, 2006

Dear Employer,

The Safety and Health Assessment and Research for Prevention (SHARP) Program, a non-regulatory program in the Washington State Department of Labor and Industries, is writing to alert you to work place exposures to **diacetyl**, a commonly used food flavoring and butter flavoring ingredient.

There is increasing scientific evidence that work-related exposures to **diacetyl vapor and dust** can cause a severe and possibly deadly lung disease called bronchiolitis obliterans. Your company has been determined to potentially use diacetyl based on your business classification on file at Labor and Industries. We ask that you take time **this week** to determine whether you use diacetyl in your facility. Here is what to do:

Review the Material Safety Data Sheets (MSDS) of your ingredients. If a product contains diacetyl, it should be listed in the Hazardous Ingredients section and can be identified by name or by the CAS number 431-03-8. MSDS sheets can be obtained from the product manufacturer.

If you find diacetyl, please take the following steps:

- Read and learn about diacetyl:
  - See the enclosed hazard sheet.
  - See NIOSH's alert *Preventing Lung Disease in Workers Who Use or Make Flavorings* at <http://www.cdc.gov/niosh/topics/flavorings>.
- Assess the exposures at your facility.
- Limit worker exposures to diacetyl.
- Educate and train workers on the hazards of diacetyl.
- Get more information and help:
  - Please call the SHARP Program at 1-888-667-4277 if you would like more information. We would like to talk with you about the possible risks of using this chemical and help you find ways to reduce worker exposure.

Sincerely,

*Carolyn Whitaker*

Carolyn Whitaker, MS  
Certified Industrial Hygienist

*David Bonauto*

David Bonauto, MD, MPH  
Associate Medical Director, L&I