

Housekeeping & Hygiene In Chemical Work Areas Fatality File



Buffalo Wild Wings worker dies after inhaling strong cleaning agent fumes

A notable fatality related to housekeeping and hygiene in chemical work areas occurred at a Buffalo Wild Wings restaurant in Burlington, Massachusetts. A manager died after being exposed to toxic fumes resulting from the accidental mixing of cleaning chemicals.

The incident took place when an employee inadvertently combined sodium hypochlorite (commonly found in bleach) with an acid-based cleaner, producing chlorine gas—a highly toxic substance. The manager attempted to clean up the resulting chemical mixture but was quickly overcome by the fumes and later died at the hospital. Thirteen other individuals, including employees and patrons, were hospitalized due to exposure.

This tragedy underscores the critical importance of proper housekeeping and hygiene practices in chemical work areas. Employers must ensure that staff are adequately trained in the safe handling and storage of cleaning agents, understand the risks of mixing certain chemicals, and are equipped with appropriate personal protective equipment. Regular safety audits and clear labeling of cleaning products can also help prevent such incidents.

Source: [Cbsnews.com](https://www.cbsnews.com)