



NEWSLETTER

AUGUST 2007

WELCOME TO THE AUGUST NEWSLETTER – A QUICK EDITORIAL

Now that most of us have returned from our holidays reenergised, it's time for us all to push on with our business plans. Since last month there have been some interesting times both internally and externally at Kitchenmaster. Externally, the scare of foot & mouth had us all in its grasp for a few weeks and the MRSA/C.Diff struggle appears to be continuing right across the country. Internally, there will be a few changes in personnel within the Kitchenmaster team; details later.

This month, as usual, we have covered the regular topics. As always, keep providing us with feedback on the content of the newsletter and we will respond accordingly. Brian O'Kane, Managing Director

TRAINING PROGRAMMES There remains a steady trickle of interested parties in ongoing training packages. The interactive Coffee Time Training programme is being picked up by a few people. The "machine dishwashing" and "selling tips" documents are also proving to be popular. All part of our service to our distributors to keep you competitive!

UPDATE ON REGULATORY/LEGISLATIVE ISSUES Work continues on the Biocidal Products Directive (BPL) and on the formal re-classification of NTA by 2009, as previously reported. Kitchenmaster will be conducting a programme of laboratory and field trials for different products over the next number of months. We'll keep you all posted on how these progress.

EVENTS & EXHIBITIONS

- ISSA/Interclean show in Amsterdam in May 2008 – we have booked the hotel for Kitchenmaster staff already – for anyone interested, we are staying at the Grand Hotel Krasnapolsky on Dam Square. It would be good to see you there!
- The Clean Expo exhibition is on 17th & 18th October in the RDS. Brian and Jacqui will be at the show – see you there if you're going!

PERSONNEL CHANGES IN THE COMPANY There will be a few changes over the next couple of months: Jennifer has made the decision to pursue her career in a whole new field and will be departing gradually over the period up to Christmas. Louise has joined the Kitchenmaster team and will gradually be taking over the reigns from Jennifer. Jenna has recently joined the Kitchenmaster team in the sale and marketing department. No doubt you will be speaking with/meeting the new team members in the very near future.

FOOT & MOUTH We were approached by a few of our customers who were thinking ahead in case of the worst case scenario on the potential foot and mouth outbreak. Kitchenmaster, as most of you know, has fully approved

products to deal with such requirements but our sources within DEFRA had unofficially advised us that the problem had been quickly localised and controlled so we didn't feel it necessary to spring into production for a product that would probably not be required. Please note that we will respond to any future outbreaks in short order so do not be concerned about any supply requirement you may have if this comes to pass.

AND FINALLY! Almost half of all hospitals kitchens and/or canteens in England could be failing to meet cleanliness and hygiene standards, according to a recent nationwide survey by the Liberal Democrats.

Nearly a fifth of hospitals surveyed kept food at the wrong temperatures or in unsafe conditions, while 11 hospitals had problems with vermin. How's this for a bullet point after the audit of the kitchen in the William Harvey Hospital: "Full grown adult" cockroaches in kitchens in 2006 report; 2007 report stated there had been "regular reports of an infestation of oriental cockroaches in the kitchen". I can see the patients now scrambling to the phone with the number of the local takeaway!