



NEWSLETTER

AUGUST 2008

### [WELCOME TO THE AUGUST NEWSLETTER – A QUICK EDITORIAL](#)

Well the Beijing Olympics are now underway. I am actually not a huge fan myself but I have to admit that the opening ceremony was quite spectacular. In that aspect London 2012 will indeed have a lot to live up to.

This month we have coverage on all the usual topics along with the first, of a number of special features, on the basic food hygiene. I hope this will prove useful to our customers. If anyone has any other topics that they think would be of interest and would like some information on please do not hesitate to let me know and I will see what I can whip up.

### [SAFETY DATA SHEETS:](#)

Our new updated Safety data sheets, along with Technical specifications have been updated on the website so please feel free to download these.

### [UPDATE ON REGULATORY/LEGISLATIVE ISSUES:](#)

As everyone should be well aware of now, REACH has now come into force. The legislation has many requirements of the chemical industry such as:

- Registering chemicals including information on their production (or import) volumes.
- Gathering toxicity data on those registered chemicals.
- Gathering exposure data or estimating exposure scenarios of those registered chemicals.
- Performing risk assessments on each chemical, based on the toxicity data and the exposure data.
- Submitting the risk assessment to the EU, along with any suggested restrictions or control measures for assessment.
- Communicating those control measures to downstream users of the chemicals.

The first stage, registering chemicals is now underway. Mixers of chemicals (such as ourselves) need to ensure that the chemicals we purchase are going through the registration phase (otherwise they will be withdrawn).

Kitchenmaster can confirm this is taking place.

## EVENTS & EXHIBITIONS:

- Next year's CATEX exhibition in the RDS Dublin opened for bookings last month. Space is already beginning to fill with 45% of floor space pre-booked previously. The Catering Equipment Association is investing record funds in the exhibition promising to make it bigger and better than ever.

**SPECIAL FEATURE:** Over the next few months we will have a special feature on the basic food hygiene. Food hygiene means keeping premises, staff and equipment clean and handling and storing food safely. Good food hygiene prevents disease and injury. Poor food hygiene can lead to outbreaks of food poisoning. The Food Standards Agency estimates that 5.5 million people in the UK are affected by food poisoning. This month we will have information on food poisoning and contamination. If you wish to read more about this please see appendix 1 at the end of the newsletter.

## F.A.Q'S – Oven Cleaners

**Q.1** What is the best way to apply an oven cleaner?

**A.1** Warm the oven for approx. 5 minutes so it is warm (not hot). Apply Kitchenmaster 320 spray oven cleaner with the flexi-spray or if it is the Kitchenmaster 350 oven gel it can be brushed on. Close the oven door, leave for 20-30 minutes and then wipe clean. These products also work very well on deep fat fryers, griddles, stove burners, plates and grills.

**Q.2** How do these products work?

**A.2** The raw materials in the products react with fats to form soap that can be wiped away easily. Solvents present in the oven cleaners soften the carbon deposits, while wetting agents help to penetrate greasy soils. This all ensures that surfaces are left sparkling clean.

**Q.3** What is the difference between the Spray oven cleaner 320 and Concentrated oven gel 350?

**A.3** Kitchenmaster 320 is a highly alkaline liquid that can be applied through the flexi-spray. Kitchenmaster 350 is a more concentrated alkaline oven gel. The gel formulation gives improved adhesive powers to vertical sides and therefore a longer contact time resulting in an easier clean.

Q.4 Is any protective clothing necessary?

A.4 Yes it is. As the oven cleaners are highly alkaline they are classified as 'Corrosive' under CHIP regulations. For this reason it is necessary to wear gloves and eye/face protection. When applying the spray cleaner (320) the flexi-spray applicator is recommended as this will help to keep the product as far away from you as possible.

**AND FINALLY....**Women drink twice the amount of coffee as men per day according to the Kylemore Group. The survey found that while coffee is growing in popularity (up to 25% in five years), tea is still the nation's favourite tippie, with tea lovers out drinking coffee consumers by 20 cups a week. The average woman opts for just one sugar in their coffee while men are far more inclined to have a sweet tooth and go for two. In total 60% of coffee drinkers take milk while 90% of consumers like milk in their tea. Encouragingly for the fair trade movement, 85% said that fair trade / organic would be an option if it were readily available.

## APPENDIX 1

### FOOD POISONING

Food poisoning is an illness you get by eating contaminated food. Food is contaminated if there is something in it which there shouldn't be. Food poisoning can be caused by chemicals and metals, bacteria and other microbes (viruses, moulds) and poisonous plants (e.g. toadstools, berries). Most food poisoning incidents are caused by bacteria.

Bacteria multiply by splitting into two. This is called binary fission. Give bacteria food, warmth, moisture and time and each one will soon become millions. It may only take nine hours for one bacterium to become 100 million. There are a number of different food poisoning bacteria:

<b>TYPE OF FOOD POISONING</b>	<b>WHERE THE BACTERIA COME FROM</b>	<b>ONSET TIME</b>	<b>SYMPTOMS</b>
<b>SALMONELLA</b>	Raw meat, eggs, poultry, animals	6-72 hours Usually 12-36	Abdominal pain, diarrhoea, fever, vomiting, dehydration.
<b>CLOSTRIDIUM PERFRINGENS</b>	Raw meat, soil, excreta, insects	8-22 hours. Usually 12-18	Abdominal pain, diarrhoea.
<b>STAPHYLOCOCCUS AUREUS</b>	Skin, nose, boils, cuts, raw milk	1-6 hours	Vomiting, abdominal pain, lower temperature.
<b>E.COLI H01157</b>	Sewage, water & raw meat.	10-72 hours usually 12-24	Abdominal pain, diarrhoea & vomiting.
<b>BACILLUS CEREUS</b>	Cereals, rice, dust & soil	1-5 hours usually 8-16	Vomiting & diarrhoea.
<b>CLOSTRIDIUM BOTULINUM</b>	Soil, fish, meat & vegetables	2-8 hours usually 12-36	May lead to death.
<b>VIBRIO PARAHAEMOLYTICUS</b>	Seafood & coastal waters	2-48 hours usually 12-18	Abdominal pain, vomiting & diarrhoea.

The food borne infections include Campylobacter and Listeria Monocytogenes.

The 10 main reasons for food poisoning:

1. Food is prepared too far in advance and stored at a warm (dangerous) temperature.
2. Food is cooled too slowly before being refrigerated.
3. Food isn't reheated enough to kill all the bacteria in it.
4. People eat cooked food which has been contaminated by food poisoning bacteria.
5. Food is undercooked.
6. Poultry is not thawed properly.
7. Cooked food is cross-contaminated by raw food.
8. Hot food is kept warm at a temperature of less than 63°C.
9. Food handlers pass on infections when handling the food.
10. Left-overs are used.

The three ways to stop food poisoning are to stop bacteria getting on the food, to stop the bacteria on the food from multiplying to a dangerous level and to destroy the bacteria on the food.

To prevent food from being contaminated:

- Handle food as little as possible.
- Keep food away from sources of bacteria.
- Cover food.
- Keep raw and cooked foods separate.
- Keep all animals and insects away from food places.
- Dispose of waste food and other rubbish carefully.
- Keep bins covered.
- Keep everything as clean as possible.

Stop the bacteria on the food from multiplying:

- Prevent dry foods from becoming moist. Bacteria cannot grow without moisture.
- Store food at safe temperatures – keep cold food below 5°C. Keep hot food above 63°C.
- Cook food thoroughly.
- Try not to prepare food in advance.
- Do not keep food in the temperature danger zone (5-63°C) for any longer than necessary.
- Avoid reheating food.

Destroy the bacteria in the food:

- Heat food thoroughly.
- Thaw frozen food thoroughly before cooking unless the instructions say otherwise.

<b>TEMPERATURE</b>	<b>CONDITIONS</b>	<b>BACTERIAL ACTION</b>	<b>SAFETY</b>
<b>-18°C</b>	Freezers	Dormant – not able to multiply	Safe
<b>1-4°C</b>	Fridges & cold stores	Most bacteria unable to multiply	Safe
<b>5-63°C</b>	Room temp (10-36°C) Body temp (37°C) Warm food (38-63°C)	Bacteria able to multiply	Danger
<b>64-72°C</b>	Keeping food hot	Most bacteria cant multiply	Safe
<b>73-100°C</b>	Cooking temperature	Most bacteria die	Safe
<b>Above 100°C</b>	Boiling food, pressure cookers	Most bacteria and Spores killed	Safe