



NEWSLETTER

NOVEMBER 2008

WELCOME TO THE NOVEMBER NEWSLETTER – A QUICK EDITORIAL.

As the newsletter is only published once a month I feel that I simply have to mention Christmas otherwise by the time the next newsletter is out it will almost be too late! The countdown has begun and there is now only 5 weeks to the big day. Just to remind all our customers that orders must be placed by 12.12.08 to guarantee delivery for Christmas.

This month we have all the regular features including a special feature on health & safety in the catering industry.

UPDATE ON REGULATORY / LEGISLATIVE ISSUES: Under Annex V of the REACH regulation certain substances are exempt from registration, evaluation and down stream user provisions and it covers substances for which registration is deemed inappropriate or unnecessary. The International Association for Soaps, Detergents and Maintenance products (AISE) are under the opinion that if you neutralize Sulphonic acid within a formulation (as is often the case with washing up liquid) you are exempt from REACH. However the Department of the Environment believe that IPPC (Integrated Pollution Prevention Control) is a separate issue and you still need an IPPC licence (which is required for the neutralisation of Sulphonic acid). Debate continues over this issue so watch this space.

EVENTS & EXHIBITIONS:

- Next year's CATEX exhibition runs from the 9th – 11th February in the RDS Dublin. The Catering Equipment Association is investing record funds in the exhibition promising to make it bigger and better than ever.
- The Cleaning Show in Birmingham's NEC arena will take place from the 10th – 12th March 2009. This is one of the cleaning industry's largest shows. Kitchenmaster can confirm that at least one member of staff will take a trip over to see if there is anything new and exciting happening.

SPECIAL FEATURE: This month we have a special feature on health & safety in the catering industry. Data from reported accidents reveals the priority areas for accident prevention in the industry are slips, trips, handling, cuts, and exposure to hot and harmful substances. If you wish to read some more about this please refer to appendix 1.

MARKETING MATERIAL: Kitchenmaster have been busy recently commissioning design work for new leaflets to help market the Kitchenmaster product Thick Bleach. Leaflets available in Adobe PDF file are obtainable to anyone who currently carries Thick Bleach in their product range or who would like to start to do so. We pride ourselves in the fact that Thick Bleach is as good as, if not better than the market leader Domestos. If you are interested in receiving the Adobe file leaflet please contact jenna@Kitchenmaster-ni.com.

F.A.Q 'S – RELOAD CONCENTRATE SYSTEM

Q.1 What is Reload?

A.1 The Reload system can be described as a chemical concentrate system. There are 7 Reload products in total; Reload no.1: Sanitizer / Degreaser, Reload no.2: Floor Degreaser, Reload no.5: All Purpose Disinfectant, Reload no.6: Glass & Stainless Steel Cleaner, Reload no.7: Air freshener, Reload no.8: Bathroom Cleaner and Reload no.10: Washing Up Liquid. These products are super concentrated and are added to water either in trigger sprays, buckets or sinks. For example from one two Litre of product you can receive approx. 80 trigger sprays.

Q.2 How are the products dispensed?

A.3 There are 3 different dispensers for the Reload range and these include the Super C, Smart Dispenser and Knight Dispenser. They all dispense an accurate amount of product into the trigger spray, bucket or sink. Both the Super C and the Smart are simple to install and maintain. The Knight dispenser needs to be plumbed in and requires 2 bar water pressure however it is the superior dispenser with the most accurate dosing.

Q.3 When should Reload be used?

A.3 The initial costs of installing the Reload system can be quite high due to the cost of the dispenser and fitting it. However the fact that you have put up the dispenser helps lock / tie you into an account and you will hopefully gain all the other cleaning chemicals in the account. As Reload is so cost effective it really needs to be installed in very large and busy establishments such as hotels and big kitchens.

If anyone would like to know more details about the Reload system please contact jenna@kitchenmaster-ni.com as there is an information pack available.

AND FINALLY...The first ever Global Handwashing Day took place last month. The aim of this was to highlight the need for proper hygiene practices across the world and raise awareness that hand washing with soap should become part of local and global culture. Hand washing with soap is among the most effective and inexpensive ways to prevent diarrhoeal diseases and pneumonia, which together are responsible for the majority of child deaths. Global Handwashing Day activities were implemented in more than 40 countries and focused on raising awareness amongst policymakers and the public about the role hand washing plays in public health. The challenge is to transform hand washing with soap into an automatic behaviour performed in homes, schools and communities worldwide. The organisers believe this could save more lives than any single vaccine or medical intervention.

APPENDIX 1

HEALTH & SAFETY IN CATERING – THE KEY RISK AREAS

As I mentioned above, data from reported accidents reveals the priority areas for accident prevention in the industry are slips, trips, handling, cuts, and exposure to hot and harmful substances. So what can we do to prevent this?

SLIPS:

- Prevent contamination and you reduce or even eliminate the slip risk.
- Avoid spillage and leakage onto the floor.
- Most slip injuries happen on wet floors so clean up spillages immediately.
- Dry floors after wet cleaning e.g. mopping.
- Selecting and using the most appropriate footwear for the work environment can reduce the slip risk.
- The floor in a workplace must be suitable for the type of work activity taking place on it - sensible floor choices mean the risks to those who ultimately use the floor can be managed more effectively.

TRIPS:

- Keep passages and walkways free from obstructions.
- Report damaged or ill-fitting floors that may cause accidents.

HANDLING:

- Avoid lifting items that are too heavy (e.g. pans, dish trays, furniture). Two people can lift the item if necessary.
- Avoid pushing, pulling or dragging excessive loads.
- Avoid prolonged periods in one position, leading to postural strain.
- Use proper lifting techniques and avoid lifting tasks which involve reaching too high or too low.
- Use lifting aids, e.g. trolleys or sack trucks.

CUTS:

Cuts from sharp objects, including from handling knives and glass, account for about one third of manual handling accidents.

- Be aware of risks and safe procedures when using knives.
- Be aware of risks and safe procedures when handling glass

EXPOSURE TO HOT AND HARMFUL SUBSTANCES:

- Be aware of risks posed by hot surfaces or equipment.
- Hot oil or fluids are particularly hazardous; cover all equipment containing hot oil or fluids when not in use.
- Avoid carrying hot liquids and materials if there is a risk of splashes.
- Follow safe procedures for opening steam oven doors.
- Follow safe procedures for cleaning and draining fat fryers.
- Follow safe systems of work in using and storing cleaning substances.
- Ensure personal protective equipment (PPE) is worn where required.