



NEWSLETTER

MAY 2009

WELCOME TO THE MAY NEWSLETTER – A QUICK EDITORIAL.

We have already had one bank holiday in May and with one still to come the month for many will come and go very quickly. Swine Flu is all over the news at the moment and Kitchenmaster are not ignoring it. We have put together a leaflet on some products that help prevent the spread of germs and bacteria. For more information please see below. Along with this we have all the regular features and some industry news on the Chemicals Regulation Directorate (CRD).

EVENTS & EXHIBITIONS:

- The fourth ISSA / INTERCLEAN Central and Eastern Europe (CEE) exhibition took place this month from 13th-15th May 2009 in Warsaw, Poland. Despite the recession numbers were still high and if you wish to read more please visit www.cee.issainterclean.com
- I know it seems quite some distance away but next years ISSA / INTERCLEAN Amsterdam will be taking place on 26th-29th April 2010. It is one of the industry's biggest shows and is very popular so I am giving you plenty of time to get your hotels booked.

SWINE FLU: Facts surrounding Swine Flu are still unclear but we know it does spread like a virus. Once again the importance of good hand hygiene is highlighted as this helps prevent the spread of germs and bacteria. Kitchenmaster have put together a leaflet containing information on the products that can help prevent the spread of germs and bacteria. There is an area at the bottom of the leaflet to put your company name and contact details if you wish to pass it on to your customers. If you have not already received this leaflet and would like a copy please contact jenna@kitchenmaster-ni.com.

ADMINISTRATION: I would like to make everyone aware that from this month onwards Kitchenmaster will no longer be posting out customer statements but will be sending them electronically via email. Jennifer should have already been in contact with most of you but if anyone has any problems or queries please contact jennifer@kitchenmaster-ni.com

INDUSTRY NEWS: The Health and Safety Executive announced the creation of the Chemicals Regulation Directorate (CRD) on the 1st April 2009. The portfolio of the new directorate will be wide ranging, bringing together the delivery of HSE's responsibilities for pesticides, biocides, detergents and industrial chemicals (REACH, Classification, Labelling and other legislation).

The directorate will integrate the regulatory and policy work of the Pesticides Safety Directorate and the Chemicals Schemes Assessment Unit of HSE, along with elements of human exposure and socio-economic assessment, into a single regulatory unit.

Frequently asked questions about the creation of the Chemicals Regulation Directorate can be found at www.pesticides.gov.uk/corporate.asp?id=2661

F.A.Q's: The pH Scale and cleaning chemicals

Q.1 What is the pH scale?

A.1 The pH scale determines the acidity or alkalinity of a solution. The scale ranges from zero to 14. The zero end of the scale is where solutions are very acidic. Moving up around two on the scale is the rating for lemon juice. Around three is vinegar, beer, and cola. Pure water has a pH of seven, which is neutral. As you move up the scale from seven, solutions become more alkaline (some chemicals in this range are commonly referred to as bases).

Q.2 How does the pH scale vary between different chemicals?

A.2 Household ammonia has a pH of 11, and household bleach has a pH of 12. Oven cleaners fall between 13 and 14. Dishwash detergent is also very alkaline. High pH detergents may be required when floors are heavily embedded with wax or badly soiled with grease. Strong acids (low pH) may be required to descale and clean items such as toilet bowls. Solutions at either end of the scale are very corrosive. Products that are corrosive are often very powerful and it is necessary to use these chemicals in order to gain a good cleaning power. Products such as washing up liquid and soaps are all neutral in pH.

Q.3 Why is it important to know about the pH scale?

A.3 It is important to know about the pH scale because improperly using cleaners with too low or too high of a pH can be very dangerous. If a product is classified as corrosive it means that it can burn. Employees need to be aware of this and wear all PPE available. In addition, mixing low pH solutions with high pH solutions is very dangerous. Employees need to be aware that mixing chemicals together to make their own "super" cleaning solution is never a good idea. Improperly using chemicals with a low or high pH can also ruin equipment and surfaces.

AND FINALLY...A total of 63 entries were received this year from local authorities across the UK for the Clean Britain Awards. These entries consisted of 18 cities, 12 towns and 33 whole districts. Grades were given by an awards assessor posing as a visitor who performed a half day inspection on each entry. According to Clean Britain, North Norfolk is the cleanest part of the UK, with North Norfolk District Council winning the top trophy in the 2009.