



NEWSLETTER

JULY 2009

WELCOME TO THE JULY NEWSLETTER – A QUICK EDITORIAL

Just a quick reminder to all our distributors that Kitchenmaster will be closed for 2 days (13th & 14th July) for the 12th July holidays. To avoid any disappointment please get your orders in early to give us enough time to work on them. As usual we have all the regular features along with some news on the development of a new product.

UPDATE ON REGULATORY / LEGISLATIVE ISSUES:

The R&D staff at Kitchenmaster have been busy working on a new product formulation. The product in question is Beerline Cleaner and it is now available to Kitchenmaster distributors. The product incorporates the latest technology by changing colour once the beer apparatus is clean. It has been designed specifically to keep beer lines, pipes, pumps, engines, taps & fittings both clean & sanitised in just one operation, thus maintaining the quality of the beer. Both the Technical sheet and MSDS are available to download from the website if you would like some more information.

EVENTS & EXHIBITIONS:

- 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: The number of confirmed swine flu cases in the UK & Ireland continues to rise with a total of 43 cases in Northern Ireland so far. The health minister has predicted that by the autumn one third of the population could have the virus. The Kitchenmaster Swine Flu leaflet on products that can help prevent the spread of germs and bacteria is still available to anyone who would like a copy.

If you wish to read more about the facts surrounding Swine Flu please see the following links:

www.who.int/csr/disease/swineflu/en/

www.cdc.gov/h1n1flu/

www.hpa.org.uk/swineflu

www.dh.gov.uk/

F.A.Q's: Regulatory Compliance

Q.1 What is the Biocidal Products Directive (BPD)?

A.1 The Biocidal Products Directive is a European Directive which has three main objectives:

- To harmonise the European market and their active substances to enable all EEC members to compete on a level playing field.
- To provide a high level of protection by ensuring all biocidal products are registered and assessed for toxicity to humans and the environment.
- To ensure products are sufficiently effective against the target species.

Q.2 What importance does a PCS no. have?

A.2 The Pesticide Control Service (PCS) of the Department of Agriculture & Food is the competent authority for the implementation of the biocides legislation in Ireland. The Irish legislation requires that all biocides (using the EU BPD definition) on the market in Ireland must be notified to the PCS using the required notification form. The notification form provides basic information on the nature, composition and intended uses of the biocide. This notification is a transitional measure, which will allow the products concerned to remain on the market pending completion of the EC biocides review programme specified in the BPD.

Q.3 What are Material Safety Data Sheets (MSDS)?

A.3 If a business uses or supplies chemical products they should know about CHIP and the requirement for safety data sheets. CHIP (Chemicals Hazard Information and Packaging for Supply) Regulations 2002 require suppliers, such as Kitchenmaster, to identify the hazards (or dangers) of the chemicals they supply. This is called classification. Some hazard information will be provided on labels but an important requirement of CHIP is that Kitchenmaster must provide all their customers with more detailed hazard information on a safety data sheet (MSDS). The Kitchenmaster MSDS are designed by an industry leading software company called Safeware Quasar. They ensure all information is correct and kept up-to-date.

For more information on the above topics as well as information on other regulatory issues such as REACH, Dangerous Preparations Directive (DPD) & the Dangerous Substances Directive (DSD) please visit the 'regulatory compliance' section on the Kitchenmaster website www.kitchenmaster-ni.com

AND FINALLY... A man got the shock of his life when he opened a loaf of bread and found a whole mouse inside. Last month North Antrim Magistrates Court heard how a man purchased a Hyndman's malt loaf from a local supermarket around Christmas 2007. When he unwrapped the loaf he discovered the small lifeless mammal embedded in the base of the bread.

The judge fined the company, D Hyndman and Son Ltd, £1000 plus costs for placing unsafe food on the market. A defence lawyer told the court that the presence of the mouse was a shock to the company. He suggested it might have been put in the tin to "sabotage" the baker who has been in business for 60 years.