



NEWSLETTER

FEBRUARY 2010

WELCOME TO THE FEBRUARY NEWSLETTER – A QUICK EDITORIAL.

I hope everyone had a lovely Valentines Day over the weekend...and for those of you who are not interested in romance at least there was the rugby to watch!

As usual this month we have all the regular features along with some information on REACH, the US Soap & Detergent Association and the F.A.Q's are on descalers.

UPDATE ON REGULATORY / LEGISLATIVE ISSUES: The European Chemicals Agency has added 14 substances to the list of 'very high concern' chemicals to undergo special health & safety scrutiny under the chemical regulation REACH (Registration, Evaluation, Authorisation & Restriction of Chemicals). One of the products now on the list is Lead Chromate, which is sometimes used in detergents and bleaches as well as in products used to restore art, while another is Anthracene, which is used in the manufacturer of Carbon Black - often used in the manufacture of tyres. The addition brings the number of substances under scrutiny to 29.

The identification of a substance of very high concern and its inclusion on the list is the first step in the new EU authorisation procedure.

I would like to point out that Lead Chromate is not and has never been used in any Kitchenmaster product.

PRODUCT NEWS: Kitchenmaster have now discontinued the 370 oven gel product in the 12x1Lt pack size and replaced it with an improved formulation. The new 370 is now available in the 4x5L pack size. This superior new gel results in the very heaviest deposits of carbon & grease being broken down more quickly & efficiently. Both the specification sheet and safety data sheet are available on the website www.kitchenmaster-ni.com.

EVENTS & EXHIBITIONS:

- This year's ISSA / INTERCLEAN Amsterdam is only 2 months away! It is taking place on 26th-29th April 2010. It is one of the industry's biggest shows and is attended by thousands of visitors.
- This years IFEX is taking place from 23rd-25th March, King's Hall Belfast. IFEX is Ireland's largest International Food, Drink, Hospitality & Retail Exhibition. It is a great commercial and retail event that offers exhibitors an opportunity to communicate with 7000 potential buyers.

- The Hospitality Expo 2010 Show will be running from 9th – 11th March, Main Hall RDS, Dublin. This event has over 300 exhibitors and is attended by 5000+ visitors.

INDUSTRY NEWS: The US Soap & Detergent Association (SDA) has announced that it will become the American Cleaning Institute (ACI) in June 2010, coinciding with a major redesign and launch of its website. The name change was formally introduced during the Association's recent 84th Annual Meeting & Industry Convention in Florida. Since 1926, SDA has been a leader in demonstrating the safe, proper and beneficial use of cleaning products. The SDA's transformation to the American Cleaning Institute will make information easier to access, more consumer friendly and more relevant in the digital age.

F.A.Q's – Descalers

Q.1 What is the difference between Kitchenmaster Descaler 401 and Descaler 403

A.1 The 401 descaler is hydrochloric acid based whereas the 403 descaler is Phosphoric acid based. The Hydrochloric acid would be stronger than the Phosphoric hence it is more economical. However because of this reason the 403 would be more user friendly. With these products, and in particular with the 401, all PPE should be worn ie goggles, mask & gloves as they are acid based products and great care needs to be taken.

Q.2 Why is it necessary to descale equipment?

A.2 Anywhere there is water you will get limestone. Limestone is a scale of calcium and magnesium minerals. If limescale builds up it can contribute to inefficient and costly operation of water-using appliances. For this reason equipment needs to be descaled. This will prolong the life of a machine and result in less service calls. Items that typically need to be descaled include machine dishwashers, air conditioning units, water coolers & boilers etc.

Q.3 How do you descale a machine dishwasher

A.3 To descale a machine dishwasher there are a number of steps:

- For single tank & conveyor machine dishwashers, switch on the machine ensuring the detergent dosing is switched off
- Fill tank with water and add 2.5L of product into the machine
- Run a normal wash cycle – this will distribute descaler to all parts of the machine
- Drain and inspect the inside of the machine – if any scale deposits remain (which may be the case if there is very heavy limescale build up) repeat the above process
- When descaled rinse machine thoroughly with fresh water

AND FINALLY...An Irish hospital is thought to be the first in the world to specify hygienic copper door handles throughout in a bid to reduce healthcare associated infections such as MRSA. St Francis Private Hospital, a 140-bed facility located in Mullingar, County Westmeath, and its associated nursing home, St Clair's, made the decision after examining the compelling evidence from the clinical trial at Selly Oak Hospital, Birmingham, which showed that copper surfaces such as taps, toilet seats and door pushplates can reduce microbial contamination by 90-100%.

Laboratory research has shown that MRSA and Clostridium difficile microbes die much more quickly when they come into contact with copper-based surfaces than on the usual surfaces you find in a hospital. Copper touch surfaces serve as an extra line of defence in addition to the hospital's accredited hygiene measures. This initiative is part of the hospital's commitment to improving the quality of patient safety and care through effective risk management and infection control.