

ChemEXTRA

Optimum results with Optimum C

Optimum C uses his highly concentrated bactericidal cleansing properties to protect catering establishments by safely removing a whole host of unwanted enemies including fats, starches, sugars and his arch-nemesis, carbonised burnt on grease. For more information about Optimum C and to organise a demonstration please contact Chemex Head office on 0121 565 6300



Safer Food, Better Business, Satisfied Customers- Protect and safeguard your business with the help of Chemex. From restaurants to hotels and schools to nursing homes, thousands of establishments across the UK already use the Chemex system to achieve the highest standards of hygiene and reduce their costs.

Find out how Chemex can help you and your business prepare for H1N1

As you have already no doubt seen and heard on the news the spread of H1N1 flu had continued throughout the country.

Earlier this year the World Health Organization (WHO) raised its flu pandemic alert level to phase 6.

This reflects that there are now ongoing community-level outbreaks of swine flu in many parts of world.

At Chemex we have been helping companies and institutions around the country increase their defence against any possible outbreak.

We also have NHS Trusts as clients who use our products and systems for both general disinfection and high-level infection control against pathogens far more difficult to deal with than H1N1.

General infection control practices and good respiratory hand hygiene can help to reduce transmission of all viruses, including swine flu. These include:

Maintaining good basic hygiene, for example washing hands frequently with soap and water to reduce the spread of virus from your hands to face or to other people.

Cleaning hard surfaces (e.g. door handles) frequently using a normal cleaning product.

Covering your nose and mouth when coughing or sneezing, using a tissue when possible.

Disposing of dirty tissues promptly and carefully

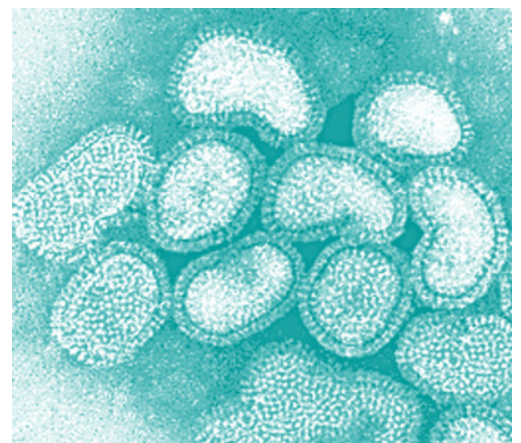
The structure of flu virus means that it is easily killed by disinfectants such as **Chemex FAD, Bacticlean, Bacticlean XTRA, Luxury Handwash** and **Bacteria X**.

Use these products at the normal in-use dilutions. Spray on and wipe off to clean and sanitise hard surfaces.

The virus is also killed by products such as **Chemex Bactiwipes, Safe Hands** and **Safe Wash** and by alcohols such as **Chemex ABC**.

Please call on 0121 565 6300 or alternatively email info@chemexuk.com if you have any questions on how Chemex can help you, advice is free, well-informed and confidential.

You will also find regular updates posted on the website at www.chemexuk.com



Inside **Chemextra** this issue:

An Introduction to the **Optimum C**

Safer Food, Better Business, **Satisfied Customers**

Chemex staff training

Hand hygiene best practice



Beware of food products past their sell by date

From www.cieh.org- 26th June 2009

The Food Standards Agency has warned the over-60s to take more care over food safety following a 'worrying' rise in the number of older people suffering from *Listeria* poisoning.

According to the latest statistics, the number of people falling ill from *Listeria* rose by 20 per cent in 2007, double the number in 2000. This increase has occurred mostly in people over the age of 60, leading to concerns that older people are 'gambling' with their health.

Research published by the FSA last week revealed that just 42 per cent of older people think the 'use by' is an important indicator of whether food is safe to eat or not. In addition it was found that 40 per cent of older people said they would be happy to eat dairy products up to three days past the 'use by' date. Only a third said they would not eat food past its 'use by' date, compared with 54 per cent of people aged between 25 and 44.

Staff Training

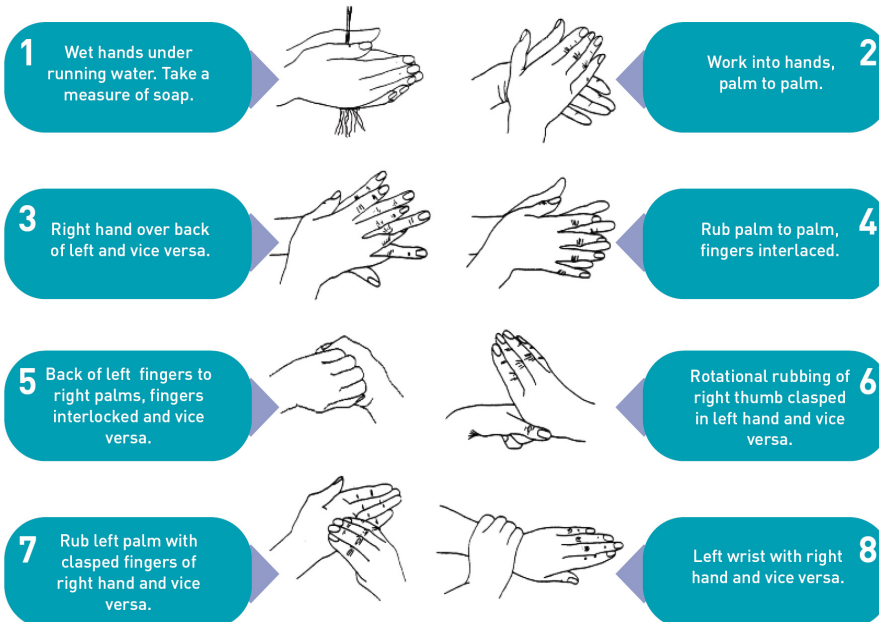
Your company's survival depends on your employees having the right skills to keep your customers, patients and residents happy and ensure that legislation is being met.

Our customers and their staff are offered free COSHH-related product training to ensure that our cleaning and hygiene systems are used effectively and efficiently. For more information on the training we offer please contact us using the details below.

Hand Hygiene Best Practice

Many hospital acquired infections and other common infections are spread through poor hand hygiene. To reduce the risk for your customer, your staff and yourself ensure that best practice is encouraged and maintained.

Wash your hands using the following 8 steps. Each step consists of five strokes rubbing backwards and forwards.



Rinse hands under running water and dry thoroughly

Chemex supply products that are effective against *E.coli*, MRSA, Norovirus, and H1N1 ("Swine Flu").

Hand hygiene is also very important in food handling areas especially in these situations:

1. Before commencing or resuming work
2. After going to the toilet
3. After smoking
4. After eating
5. After handling a handkerchief or tissue
6. After touching the hair, scalp, nose, ear or mouth
7. Whenever you change tasks, especially involving raw meat

For more information on how Chemex can help improve the hand hygiene of your staff please contact your local Chemex franchisee on the details below.

For more information please contact Chemex Head Office on

Phone: 0121 565 6300 or Email: info@chemexuk.com

www.chemexuk.com