

Make your washrooms shine with Reflexion Surface

With his bactericidal action, Reflexion Surface fights soap scum, limescale, fats, grease and grime keeping bathrooms and washrooms gleaming.

His signature alpine fresh fragrance leaves rooms smelling fresh and clean.

- Removes soap scum, fats, grease and grime
- Contains citric acid to help prevent limescale in bathroom
- Bactericidal action prevents infection by inhibiting the growth of microorganisms

For more information about Reflexion Surface and to organise a demonstration please contact Andreas Protopapas on 00357 9968 6343



Protect yourself and your business reputation with Chemex Enduro Hand Sanitising Foam

AT LAST A HAND SANITISER THAT MOISTURISES AND PROTECTS HANDS RATHER THAN JUST DRYING THEM OUT.

Chemex Enduro gives you dramatically increased levels of protection against pathogenic bacteria (99.9999% or log 6), viruses such as Influenza and is even strong enough to kill C. diff spores.

It has been dermatologically tested to prove it's kind to hands even after repeated use, does not remove the skin's natural oils like alcohol-based preparations can, and leaves no sticky residue.

Its international approvals against common pathogens make it the ideal choice for front-line healthcare professionals and anybody concerned about hand hygiene.

Its unique, alcohol-free formulation has been clinically proven to still kill 99.9% of bacteria two hours after application. Compare that with traditional alcohol sprays that only provide transient protection.

Chemex Enduro Foam is independently tested and certified to be effective against H1N1 as well as H5N1, C. diff spores and many other common pathogens.

The good news for Chemex customers is that we have a range of products that will all kill the virus and help businesses manage the risk of the flu pandemic.

Chemex has a comprehensive range of disinfectants and hand hygiene products.

Our products include Chemex Enduro, FAD, Bacticlean, Bacticlean XTRA and Bacteria X. These are all based on technology that will easily kill this type of virus.

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

The H1N1 virus is also killed by products such as Bactiwipes, Safe Hands and Safe Wash and by alcohols such as ABC.

Kills 99.9999% of Bacteria

Approved to International Standards EN1276 and EN1650 against MRSA, E.coli and Salmonella

Long-Lasting Protection

Clinically proven to stay effective hours after use

Kind to skin and can be used repeatedly

Kills viruses and spores

DEFRA-Approved for influenza; kills C. diff spores

Dermatologically Tested



Inside **Chemextra** this issue:

An Introduction to the **Reflexion Surface**

Chemex Enduro Hand Sanitising Foam

In the know with Chemex....Top tips for food handling businesses



In the know with Chemex

One of the major issues facing food-handling businesses is the lack of knowledge regarding what cleaning and hygiene products to use and what they actually do. Chemex's 10 Top Tips for food-handling businesses are:

1. Never use 'domestic' products.

They quite simply are not up to the job in a professional environment and managing COSHH data is difficult

2. 'Antibacterial' is meaningless.

'Bactericidal' means 'kills bacteria'. Smaller manufacturers (and some big ones) put some quat (quaternary ammonium compound – a common class of biocide) into hard surface cleaners or washing up liquids and then claim it kills bacteria. What they often don't understand is that certain common surfactants (the degreasing / cleaning component of a sanitiser) react with the quat and render it useless. Ask for proof of any biocidal claims.

3. Is your sanitiser food safe?

Are all its ingredients food grade and non-tainting? If it has a colour or a fragrance it isn't, no matter what it says on the label.

4. One product can effectively sanitise and degrease in one action.

And you shouldn't have to wash it off either. Choose the right one and it will save you time, protect your reputation as well as costing less. You don't need dozens of different products.

5. It doesn't need to be difficult.

With the right products and the right training the job can be made easy – as well as the record keeping. A good hygiene supplier should be able to help you draft all these systems and train your staff. If systems are difficult or unwieldy people don't use them and you're back to square one. This is human nature.

6. It doesn't need to cost the earth.

Using domestic products or whatever is on special offer at the cash and carry is always a more expensive option. We supply super-concentrates that are automatically diluted on site, much like the fizzy drinks proportioner at the bar mixing water with the syrup. Remember that your water will always be cheaper than that sold to



you by a chemical supplier!

7. Just because you've filled out the Safer Food, Better Business pack and put it on the shelf doesn't mean you have eliminated risk.

Many companies see it as a 'box checking' exercise. It should be a way of life. A good supplier should be helping you manage those systems and making sure your staff are doing it properly and understanding the importance of it.

8. Are you sure you have COSHH data for every single product on your site?

Can you prove that your staff have been properly trained? Is your record keeping where it needs to be? Once again, a good chemical supplier should be helping you with this as a part of the service.

9. Does your HR policy regarding staff sickness comply with the recent FSA guidance?

It should if you want to protect your reputation.

10. Vigilance, vigilance, vigilance.

Chef needs to lead from the front, as do senior management. If you see dirt, challenge the staff. Be fanatical about hand hygiene. If your staff see that you are serious about this they will copy you. Just paying lip service is not enough.

Chemex's philosophy is that we're in the reputation business, not the chemical business. If any of our clients would like a chat I'd be happy to offer a free site survey to see if we can help them. Advice is free, without obligation and confidential.



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