

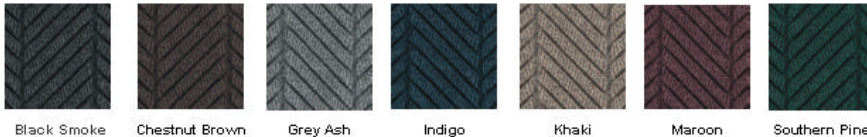
# What's New Newsletter?

## WaterHog Premier Roll

The WaterHog Premier Roll Goods matting features a versatile design that is useful for large entrance-area installations and custom-cut applications up to 12 feet by 50 feet. The matting's rubber-reinforced bilevel surface prevents crushing.



- Versatile "roll good" design is flexible to use. Great for large entrance area installation and custom cut applications.
- Unique ridged construction effectively removes and traps dirt and moisture.
- Exclusive rubber-reinforced face nubs prevent pile from crushing, ensuring maximum product performance life and appearance retention.
- Premium anti-static 100% polypropylene fiber system will not fade or rot.
- Provides slip-resistant surface even when wet.



Black Smoke Chestnut Brown Grey Ash Indigo Khaki Maroon Southern Pine

## Programmable Micro Dispenser



The TimeMist Micro Plus utilizes cutting-edge electronics to offer simple and complete programmability. It allows you to control fragrance intensity using spray settings (LT, MED and HVY) that fit your odor control needs. Saves time, reduces labor and lowers costs.

### Programming Features:

- Time of day
- Start/Stop times
- Light, medium, or heavy spray settings
- LED service reminder
- Audio service reminder
- LED battery replacement reminder
- 5 year quality guarantee



## Myers Chemical & Supplies

Get more product info at: [www.MyersSupply.com](http://www.MyersSupply.com)

## Myers Supply

900 Arch St. Little Rock, AR 72202  
501-372-6677  
831 Third St. Hot Springs, AR 71913  
501-623-7742  
[www.MyersSupply.com](http://www.MyersSupply.com)

Newsletter Date 05/03/06 , Issue 19

## Pop N Shine Gloss Restorer



A revolutionary product that renovates floor finish and restores floors to maximum gloss...like magic! Especially selected polishing agents and cleaners help to remove scratches and scuffs from floors while rejuvenating the floor to a brilliant lustre. Saves labor; extends scrub / strip cycles. A must for every high speed / UHS Burnishing Floor Care program!

## AQUA MAGIC Floor Pads

A balanced blend of synthetic and natural fibers, with a "rubberized" texture for added density. This pad is designed for use with electric, battery or propane burnishing equipment. Designed for use with Quasar and Super Nova 34 Floor Finish. Works great with Pop N Shine gloss restorer.



## ISSA Comments on Green Seal Proposed Standards



ISSA recently submitted comments on two Green Seal proposals germane to the cleaning industry: (1) the proposed cleaning services standard; and (2) the proposed environmental standard for hand soaps. Committed to ensuring that both documents are balanced and do not place an undue burden on the industry, ISSA will continue to monitor their progress as development moves forward.

In regards to the proposed Green Seal cleaning services standard, ISSA took exception to the proposed specifications for environmentally preferable chemical cleaning products. In general, ISSA's concern is centered on the fact that the standard relies exclusively on Green Seal certification. Instead, ISSA has encouraged Green Seal to adopt a more flexible approach that recognizes other valid methods of identifying environmentally preferable cleaning products.

Specifically, ISSA recommended that Green Seal recognize as "environmentally preferable" products that have been certified by Canada's Environmental Choice program, products produced under the EPA Design for the Environment Formulator Initiative, as well as other products certified by valid third party organizations as meeting requisite criteria. ISSA stressed that its recommended approach would ensure a robust supply of environmentally preferable cleaning products, as well as ensure the integrity of the proposed standard.



### IEHA to Present New Award

In conjunction with International Housekeepers Week (September 10-16, 2006), the International Executive Housekeepers Association has instituted a new award to be presented to frontline workers in the housekeeping and custodial industry who show exemplary initiative in going "above and beyond" their call of duty. Because the work of the frontline staff goes largely unrecognized, I.E.H.A.'s "Unsung Hero" award, initiated in 2005, will assist in bringing more attention to cleaning departments in institutions across the globe.

"This unique one-of-a-kind program will provide excellent recognition within each I.E.H.A. member facility, while stimulating a desire for line staff's upward mobility," says I.E.H.A.'s CEO/Executive Director Beth Risinger. "Although many facilities recognize their frontline workers on a continual basis, this new award will provide international recognition for the program and finalist selected."



Luz Quiroz, the 2005 winner, was the first of many award recipients. Each will go into the "Hall of Fame" of cleaners whose attention and proactive measures have either saved the facility money or assisted a guest or patient with a need.

If you know someone who has stopped a robbery by pointing out suspicious individuals who seem out of place, someone who came to work and saved the company thousands of dollars in restoration costs when a flood hit, or someone who smelled smoke and took action to stop a fire, nominate them for the Unsung Facility Hero award. Just identify the individual you wish to nominate and submit a paragraph telling us why you feel this individual is deserving of the award.

The Unsung Facility Hero of the Year will be named during International Housekeepers Week, September 10-16, 2006. The recipient will have their story printed in Executive Housekeeping Today and will receive a complimentary one-year membership to I.E.H.A. along with a \$100 cash prize. DEADLINE FOR SUBMISSIONS IS SEPTEMBER 1, 2006.

**For more information on the Unsung Facility Hero Award, please contact Beth B. Risinger at (800) 200-6342 ext. 104.**

## Understanding Rubber Floors is the First Step in Maintaining Them Properly

Rubber floors are quite possibly the most misunderstood type of flooring today. In fact, people often don't recognize a rubber floor when they see it. Yet rubber flooring materials are showing up more and more in schools, sports arenas, gyms, elevators, lobbies and airports, among other areas.

Facility managers choose rubber surfaces because they look good and are considered a "low-maintenance" surface. However, not all rubber floors are the same, so it is important for cleaning crews to understand the material in order to maintain it properly and prevent costly mistakes.

### Rubber: An Introduction

The most common types of rubber floors found in commercial and institutional facilities today are studded rubber, rubber sheet, poured epoxy mix, & rubber, and recycled rubber floors. It is important to know that some types of rubber floors age over time.

As a rubber floor ages, its surface will become harder. This natural process creates a surface that becomes easier to keep clean. During the initial 6 to 12 months following installation, the rubber surface will more readily scuff and attract soil. It is important to properly treat rubber floors from the start in order to eliminate many cleaning complications later on.



Newly installed floors should be treated with a protective coating to prevent scuffing and to prevent dirt from becoming imbedded permanently into the floor. Before applying the protective coating, rubber floors must be scrubbed to remove the factory coating and migrating waxes that rubber floors often have so the protective coating can adhere to the surface.

**FLEXI-CLEAN** works best to remove manufacturing residues such as mold releases, paraffin, etc. After initial scrubbing, the facility can apply a thin coat of diluted **FLEXI-SHEEN** (cleaner maintainer). **FLEXI-SHEEN** may also be used as a daily cleaner on both finished and unfinished rubber floors.

### Maintenance Matters



Certain types of rubber floors require special considerations. For example, floors made from recycled rubber materials are very porous and require sealant. Recycled rubber must be cleaned with vacuums and auto scrubbers using microfiber pads because the surface is very rough and holds onto dirt and particles. It is important to remember that different rubber floors, especially gym floors, will have different maintenance procedures and may need matte finish coating.

Using autoscrubbers with microfiber pads/contact pads work best on textured and studded floor surfaces because the microfibers are able to grab dirt from uneven surfaces. Avoid putting floor finish on studded and textured rubber floors. It is difficult to achieve proper adhesion or to strip on the uneven surface.

**In addition to these special considerations, there are certain products and procedures to avoid when it comes to rubber floor care:**

- Avoid using alkaline detergents on rubber. Alkaline detergents will cause some types of rubber floors to dry out or "bleed." Bleeding causes the floor to lose its color.
- Do not apply more than two coats of finish on soft rubber floors. More than that will crack and peel.
- Avoid using caustic and high-pH strippers. Use special low-pH strippers with a pH of less than 10.5.
- Avoid applying dry bright floor finish on textured or studded rubber floors, as the finish will crack and peel from the floor.
- Avoid too many coats of floor finish. This will turn the floor to a surface similar to plastic, taking away the soft quality people choose rubber floors for in the first place.
- Do not burnish floors with high-speed burnishers because they can burn or melt the floors.



## What is HACCP?

### HACCP involves seven principles:

- Analyze hazards. Potential hazards associated with a food and measures to control those hazards are identified. The hazard could be biological, such as a microbe; chemical, such as a toxin; or physical, such as ground glass or metal fragments.
- Identify critical control points. These are points in a food's production--from its raw state through processing and shipping to consumption by the consumer--at which the potential hazard can be controlled or eliminated. Examples are cooking, cooling, packaging, and metal detection.
- Establish preventive measures with critical limits for each control point. For a cooked food, for example, this might include setting the minimum cooking temperature and time required to ensure the elimination of any harmful microbes.
- Establish procedures to monitor the critical control points. Such procedures might include determining how and by whom cooking time and temperature should be monitored.
- Establish corrective actions to be taken when monitoring shows that a critical limit has not been met--for example, reprocessing or disposing of food if the minimum cooking temperature is not met.
- Establish procedures to verify that the system is working properly--for example, testing time-and-temperature recording devices to verify that a cooking unit is working properly.
- Establish effective recordkeeping to document the HACCP system. This would include records of hazards and their control methods, the monitoring of safety requirements and action taken to correct potential problems. Each of these principles must be backed by sound scientific knowledge: for example, published microbiological studies on time and temperature factors for controlling foodborne pathogens.

### Need for HACCP

New challenges to the U.S. food supply have prompted FDA to consider adopting a HACCP-based food safety system on a wider basis. One of the most important challenges is the increasing number of new food pathogens. For example, between 1973 and 1988, bacteria not previously recognized as important causes of food-borne illness--such as *Escherichia coli* O157:H7 and *Salmonella enteritidis*--became more widespread.

There also is increasing public health concern about chemical contamination of food: for example, the effects of lead in food on the nervous system.

Another important factor is that the size of the food industry and the diversity of products and processes have grown tremendously--in the amount of domestic food manufactured and the number and kinds of foods imported. At the same time, FDA and state and local agencies have the same limited level of resources to ensure food safety.

The need for HACCP in the United States, particularly in the seafood and juice industries, is further fueled by the growing trend in international trade for worldwide equivalence of food products and the Codex Alimentarius Commission's adoption of HACCP as the international standard for food safety.

### Advantages

#### HACCP offers a number of advantages over the current system. Most importantly, HACCP:

- focuses on identifying and preventing hazards from contaminating food
- is based on sound science
- permits more efficient and effective government oversight, primarily because the recordkeeping allows investigators to see how well a firm is complying with food safety laws over a period rather than how well it is doing on any given day
- places responsibility for ensuring food safety appropriately on the food manufacturer or distributor
- helps food companies compete more effectively in the world market
- reduces barriers to international trade.



The Saf-T-Ice Tote is a dedicated foodservice container that will allow you to transport ice safely, helping you avoid a potential cross-contamination disaster. The Saf-T-Ice Tote will not nest, keeping dirt and bacteria from being transmitted by stacking.

- Improved, Softer Handle for easier carrying
- Clear blue durable plastic assures clean ice
- Dedicated container to help avoid cross-contamination
- Thicker, stronger handle wire
- Larger side knobs increase durability



**The ONLY Cutting Board that prevents 3 types of cross contamination!**

- "Food Safety Hook" feature promotes sanitary carrying, preventing contact with the body or apparel
- Sanitary hanging on any wire shelving for safe drying and storage, preventing bacteria growth from wet-stacking
- KatchAll Kolor-Cut™ system keeps different types of foods segregated
- Superior Co-Polymer Construction provides unmatched cut resistance and durability
- NSF Logo imprinted and high-temp dishwasher safe

**Prevents Slips, Burns & Bacteria**

- Superior heat and vapor protection (-134 F (-92 C) to 500 F (260 C))
- Non-Slip grip textured surface provides secure handling
- Spills rinse away and gloves are easily cleaned in dishwasher; always a clean appearance
- Color coded gloves provide an essential HACCP tool



**Kleen Pail Caddy**

- Efficient Cleaning & Sanitizing with One Easy-to-Use Tool
- Combines two HACCP processes into one versatile tool
- Increases productivity while reducing labor and travel time
- Patent Pending attractive and portable design

**Saf-T-Scoop**

- Scoop design prevents hand contact with ice or other foods during use
- Guardian isolates the scoop from the ice or other foods preventing contamination
- Unique patent pending design enhances beverage station or bar appearance



## 3M Worldwide

## 3M agrees to pay \$1.5M EPA fine

MINNEAPOLIS — The 3M Company has agreed to pay a \$1.5 million penalty to the Environmental Protection Agency (EPA) — a large fine by EPA standards — for 244 alleged violations of the Toxics Substances Control Act, according to an Associated Press (AP) article in the Grand Forks Herald.

The article stated that the company neither admitted nor denied wrongdoing in the agreement, and that the alleged violations are in connection with the chemicals used to make Scotchgard, a stain- and water-repellent used in carpets and upholstery.

The EPA did not say when or where the violations occurred, the AP noted, but the agency accused 3M of failing to tell the EPA about new chemicals and of late reporting of "substantial risk information."



## Study: Housekeeper injuries rising

Two thirds of hotel housekeepers have experienced work-related pain serious enough to see a doctor and take pain medication, according to a survey and research study sponsored by UNITE-HERE, a union press release on U.S. Newswire stated.

The study reviewed employer records of workplace injuries, including those of the five largest hotel chains, from 1999 to 2005, and also surveyed more than 600 housekeepers, the release noted.

According to the study, injury rates for housekeepers are almost twice as high as those for other hotel workers, and the housekeeper injury rate has increased dramatically in recent years, the release stated.

## Fed crackdown to hit JanSan industry

WASHINGTON — An unprecedented nationwide crackdown this week against an employer of illegal aliens is the start of a more aggressive federal campaign that will affect some JanSan businesses, according to The New York Times.

In raids earlier this week, the federal Department of Homeland Security arrested 1,187 illegal immigrant workers and seven supervisors employed by a foreign-owned pallet recycling firm, the story reported.

The Times quoted DHS Secretary Michael Chertoff on his determination to crack down on employers of illegal immigrants: "We target those organizations, we use intelligence to define the scope of the organization, and then we use all of the tools we have — whether it's criminal enforcement or the immigration laws — to make sure we come down as hard as possible and break the back of those organizations."

According to the Pew Hispanic Center, 17 percent of all JanSan employees (an estimated 680,000 workers) are illegal immigrants.

## EPA honors The Ashkin Group

CHICAGO — The U.S. Environmental Protection Agency (EPA) Office of Children's Health Protection honored The Ashkin Group and the company's president, Stephen Ashkin, as one of 14 organizations to receive a 2006 Children's Environmental Health Excellence Award, according to a press release. The release stated that the award, which recognizes organizations for their activities in outreach, education and intervention to protect children from environmental health risks, was presented at a ceremony held Thursday at the Army and Navy Club in Washington, D.C.

The Ashkin Group received the award for its accomplishments working with the Healthy Schools Campaign, a partnership with Chicago Public Schools to develop a Green Cleaning program, the release noted.



Myers Chemical & Supplies  
Get more product info at: [www.MyersSupply.com](http://www.MyersSupply.com)