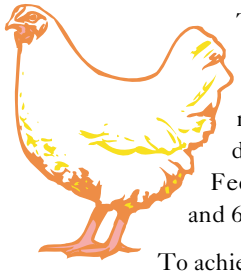
Vol. XII No. 1, January 2000

WHO'S CHECKING THE CHICKENS?

The Food Safety Inspection Service (FSIS) is the division of the USDA that regulates the meat and poultry industry. Since the USDA stopped product certification several years ago, we have all been waiting for the new regulations to come along.



The performance standards and objectives that our food processing customers need to achieve have been dictated by the FSIS in the Federal Register, 96-037F and 64 FR 56400.

To achieve the standards set forth in the regulations, the FSIS produced the *Sanitation Performance Standards Compliance Guide*. All 92 pages tell how to keep a plant clean and hazard free.

To get this compliance guide, go to the ISSA web site at www.issa.com. Click on the Regulatory tab and then on Food Safety. You may also want to check out the generic HAACP plans on the FSIS web site. ■

EXPECT TIGHTER OSHA INSPECTIONS

Under President Clinton, workplace safety regulators have conducted fewer inspections and issued fewer violations than past administrations - a trend that has left U.S. workers "dangerously unprotected," according to a scathing new report issued by *Public Citizen*, a liberal consumer watchdog group founded by Ralph Nader.

During the 1980's, OSHA averaged about 60,000 inspections each year, but the annual average dropped to below 35,000 during the Clinton administration. OSHA admits it's doing less random inspections but says it's targeting specific industries and workplaces with higher-than-normal injury rates. Such inspections take longer and are more complex. As a result, the average penalty per inspection has nearly tripled from 10 years ago. Experts say you shouldn't expect OSHA to launch a flurry of random inspections to prop up its inspection totals. Instead, look for the agency to tighten its inspections and not let anything slide. Bottom line? Now would be a particularly good time to do an internal safety audit of your business site.

Source: Alert, National Institute of Business Management ■



ChemStation is happy to report that 1999 was a great year for us, thanks to our loyal group of customers across the United States. We've increased the number of local Manufacturing Centers to 41; we've sold approximately $34 million worth of soap; we're growing steadily at a rate of 14% annually; the number of ChemStation employees is nearly 400 nationwide; and, in all, 1999 was a profitable year for ChemStation. We thank our members and our customers - we hope our products and services make your life easier and cleaner.

KEEP CHLORINATION UNDER CONTROL

Many of our food processing customers use chlorinated products to effectively clean and sanitize food contact surfaces. Chlorine has been well recognized as an effective sanitizer when used at a concentration greater than 200 ppm. However, we also recognize that chlorine can be dangerous to the person handling the product. ChemStation recommends that the safe use level for chlorine on food contact surfaces is between 200-600 ppm. Higher levels of chlorine are not necessary and in fact may be dangerous. This is especially true when spraying a foaming chlorinated cleaner onto surfaces. A high level of chlorine in the air is an inhalation hazard and extremely high levels can cause permanent lung damage.

...chlorine can be dangerous to the person handling the product.

Your ChemStation sales representative is well trained in dilution ratios that calculate the concentration of chlorine. We pride ourselves on "Keeping It Clean" but are also dedicated to "Keeping It Safe." ■

CHEMSTATION®

Protecting Your Assets

One of the ways ChemStation is superior to the competition is our focus on preserving the assets of our customers. We work hard to create and develop products that not only clean, but also protect your machinery, floors and tools. Our chemical formulations - applied correctly - will not destroy the investment you've made in your plant or factory.

Products that clean and preserve... another part of the ChemStation Solution. ■



"Trust the computer industry to shorten 'Year 2000' to 'Y2K.' It was this kind of thinking that caused the problem in the first place."

Anonymous

Soap Box

Around the world, the number of people surfing the NET from home will surge from 97 million this year to 240 million by 2004. Business users will grow from nearly 53 million to 180 million.
Ovum Ltd.

Baseball players have long realized that their wooden bats have a "sweet spot" where they hit the ball best, but research has discovered that it is really a "sweet zone" 5.9 to 7 inches from the end of the bat.
National Geographic

Two decades ago, the average family had 5,645 pounds of stuff. Today's number has grown to 7,536 pounds.
American Moving and Storage Association

Sales of paper shredders rose from 100,000 per year a decade ago to 7 million last year. Meanwhile, the number of commercial shredding companies has doubled.
Fellowes

Since 1984, consumer debt has risen from $961 billion to $1.3 trillion.
Federal Reserve; Debt Sales Directory

Online trading of stocks is running at 37% of all retail trades; it's expected to hit about 50% by the end of 2000.
U.S. Bancorp Piper Jaffray



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