



OSHA-NIOSH Heat Safety Tool App

With the temperatures rising outside, the OSHA-NIOSH Heat Safety Tool can be a useful resource for planning outdoor work activities based on how hot it feels throughout the day. It features real-time heat index and hourly forecasts, specific to your location, as well as occupational safety and health recommendations from OSHA and NIOSH.

The CDC website explains that the heat index is a measure of how hot it feels when relative humidity is taken into account along with the actual air temperature. They say it is important to note that, since heat index values were devised for shady, light wind conditions, that exposure to full sunshine can increase heat index values by up to 15°F.

The National Weather Service uses the heat index values to issue heat alerts to the general public. However, workers in hot environments experience heat stress from a combination of environmental factors and metabolic heat from the tasks they are performing. Therefore, the OSHA-modified heat index cutoffs (used in the app), create heat index-associated protective measure specifically for worksites. You can download the Heat Safety Tool App on the App Store or get it on Google Play. Learn more about heat index and how to use this app at www.cdc.gov/niosh/topics/heatstress/heatapp.html.

REFILL NOT LANDFILL

ChemStation proudly specializes in providing our customers with high-quality industrial cleaning products using a unique system of delivery in reusable containers, bringing safety, convenience, and local service right to your door.

LEARN MORE > SEE MARKETS >

MARKETS WE SERVE

BEVERAGE BIOMECHANICS PARTS CLEANING VEHICLE CLEANING FLOOR CARE ACPH

Check Out Our Website

We are proud to announce that our website has been updated with a fresh new look! It is easy to navigate and offers information about ChemStation including:

- Markets we serve
- “Who We Are” video
- Step-by-step diagram of our System
- How we are different
- Sizing of our tanks
- Tank Telemetry details
- Interactive map of our locations

Please visit www.chemstation.com to learn more about how we can help your company with any cleaning challenges. Or if you are already a customer and know of a company who could benefit from using the ChemStation System, please pass our website information on to them!



Wash Fruits and Veggies

Did you know that, even if you plan to peel fruits and vegetables, it's important to wash them first? If not, dirt and bacteria can transfer from the surface as you cut or peel them. Follow these tips from the FDA to make sure you wash all your produce effectively:

- Cut away any damaged or bruised areas.
- Rinse produce thoroughly under running water.
- Scrub firm produce (like melons or cucumbers) with a clean produce brush.
- Dry produce with a clean cloth towel or paper towel.

If bagged or packaged produce is marked “pre-washed” it is safe to use without further washing. Learn more at www.fda.gov/food/buy-store-serve-safe-food/selecting-and-serving-produce-safely.



The difference between a pebble and a mountain lies in whom you ask to move it.
— *Marcus Buckingham*

It is our choices, that show what we truly are, far more than our abilities.
— *J. K. Rowling*

BY THE NUMBERS

Gallons of soap delivered:

306,742,069

since 1984



Empty drums not in landfills:

5,577,128

since 1984

