



Food Manufacture

Personal Hygiene and Protective Clothing

Lesson 3

This course is vital for everyone working or has the potential to work in food manufacture. The course describes the importance of good personal hygiene and protective clothing worn when working in a food factory.





Any cuts or grazes on exposed areas of skin should be covered to prevent any product contamination.

A coloured plaster which is a different colour from the product should be used. Ideally a blue metal detectable plaster is the best. This ensures it can be found easily should it come off.





**A food factory
should monitor
the distribution
of any plasters
to ensure none
are lost in the
product**





Sometimes a glove may be required to be worn over the plaster as well, to prevent it from coming off.





Personal medicines should not be taken into the production areas to minimise the risk of product contamination.

However if a staff member needs to keep personal medicines with them then it should be documented and a procedure should be in place to control this.





Revision Activity 3

Why should a blue metal detectable plaster be used to cover cuts or grazes?