



Food Manufacture

Personal Hygiene and Protective Clothing

Lesson 4

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.





All staff should be aware of any symptoms of infection, disease or any condition which would stop someone from working with open food by compromising the products safety.





The food handler should tell their manager immediately if they are ill and suffering from the following symptoms:

- Diarrhoea or vomiting
- Stomach pain, nausea, fever or jaundice
- Someone living with them has diarrhoea or vomiting
- Infected skin, nose or throat



Staff should also be aware of how to notify an employer should they have any relevant symptoms or been in contact with anyone suffering from these symptoms.





A return to work interview may be performed to confirm it is safe for food handler to be in contact with food.





The food handler must wait for 48 hours after the symptoms have finished before they are allowed to work with food again.





A health questionnaire is used for any visitors and contractors who enter a food factory.

This will make them aware of any symptoms of infection, disease or any relevant conditions which may affect product safety and prevent them from entering the factory.



Revision Activity 4

Name two symptoms a food handler must report immediately, which could prevent them from working with food?