



Food Manufacture

# Personal Hygiene and Protective Clothing

## Lesson 5

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.





**Staff, visitors and contractors entering a food factory must wear the appropriate site protective clothing and use personal protective equipment (PPE) where necessary.**



A food factory should have a protective clothing procedure which should state when and where staff, visitors and contractors should wear protective clothing.

This should be documented and communicated to everyone.



# The protective clothing procedure should state six key points.

1. What must be worn e.g., overalls and hair coverings
2. Where clothing must be put on and taken off
3. The specific order which clothing is applied and removed
4. Storage of clothing when not being used
5. Any area special requirements
6. Instructions for the removal of protective clothing before entering toilets, canteens and smoking areas



# Revision Activity 5

**Name one key point  
which a food factory  
protective clothing  
procedure should state?**