



Food Manufacture

Personal Hygiene and Protective Clothing

Lesson 6

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.





There are many different types of protective clothing and equipment used in a food factory, here are some of the most common items:

- Overall
- Hairnet and snoods
- Gloves
- Footwear (safety boots, Wellington boots and foot covers)
- Aprons and arm sleeve covers
- Goggles and visors
- Hard hats and ear protectors



**Dedicated footwear
can be used to
prevent any
contamination in
high risk areas with
controlled boot
wash facilities.**



The order in which protective clothing is applied is very important in order to prevent cross contamination. For example:

1. Firstly put your hair covering on, making sure all hair is safely tucked away
2. Remove shoes and store them safely, then step over the barrier (if applicable)
3. Put on dedicated footwear such as wellingtons
4. Wash your hands thoroughly following the company procedure
5. Put on your overall
6. Finally wash and sanitise hands



There are five important features of protective clothing.

1. Be available in sufficient numbers for everyone
2. Be designed suitably to prevent product contamination e.g., no sewn-on buttons
3. Cover all scalp and hair
4. Cover all beards and moustaches with snoods
5. Be visually distinctive for dedicated areas e.g. a red colour for the high risk area



Revision Activity 6

List five common protective clothing/equipment items which are worn in a food factory?