



Food Manufacture

Personal Hygiene and Protective Clothing

Lesson 7

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 protective clothing which is laundered should be done following strict guidelines which prevent any contamination of clean sterilised clothes.

One of the best practices is to ensure clean overalls are sealed in a sterile bag ready for transport.





Protective clothing should be changed at an appropriate frequency which should be based on risk of product contamination but must be at least daily.





If gloves are used they should be replaced regularly.





In order to prevent contamination of the product gloves should be:

- Suitable for food use.
- Disposable so not to be reused several times.
- Distinctive colour e.g., blue can be seen in most foods.
- Intact with no parts that can fall into the food.
- Not be able to lose fibres in the food



Personal protective clothing that cannot be laundered e.g. aprons and chainmail should be cleaned and sanitised regularly.



Revision Activity 7

Name a key feature of gloves which are worn in a food factory?