

# FOOD SAFETY & QUALITY WEEK



THURSDAY 15TH FEBRUARY – MICRO, PPE & HANDWASHING

## FOR EFFECTIVE HAND WASHING



### DO THIS...

- ✓ Wet your hands with clean, running water
- ✓ Apply soap and lather well
- ✓ Wash hand for at least 20 seconds
- ✓ Dry Hands with a clean towel or hand dryer

### NOT THIS...

- ✗ Skip washing your hands
- ✗ Just use water to wash your hands
- ✗ Wear gloves instead of hand washing
- ✗ Don't dry your hands on your whites

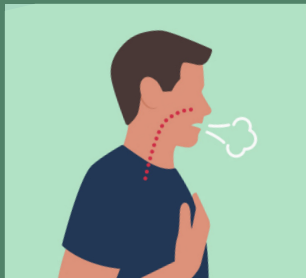


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## KNOW WHEN TO WASH YOUR HANDS



**AFTER**

Coughing, sneezing  
or blowing your nose



**AFTER**

Using the toilet



**AFTER**

Eating



**AFTER**

Trimming  
contamination



**WHEN**

Entering and  
leaving production



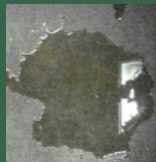
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## LISTERIA



### SOURCE



Walls, floors and ceilings  
Lives and thrives in stagnant pools of water

### CONTROLS



Clear condensation, pooling water and elevate trays to prevent contamination

## NOROVIRUS



### SOURCE

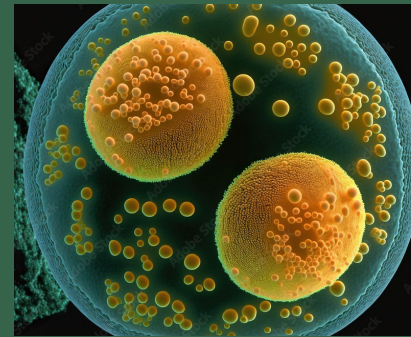


Spread by sick employees and poor personal hygiene

### CONTROLS



## STAPHYLOCOCCUS AUREUS



### SOURCE



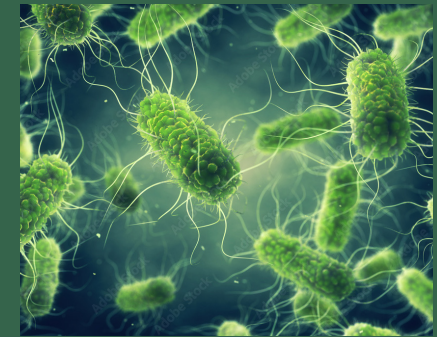
Lives in wounds and on hands and faces of people

### CONTROLS



Keeps wounds covered and hands washed

## E.COLI 0157 / SALMONELLA

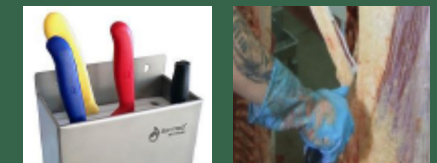


### SOURCE



Dirty hides and gut spillages

### CONTROLS



PLAN  
FOUR  
ZERO

  
**dunbia**

  
**DAWN MEATS**

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## WHY PPE IS SO IMPORTANT?

Make sure that all personnel in food-handling areas wear suitable protective clothing. To protect food from contamination from people. Protect workers from cuts, burns, slips and trips – or longer-term problems like hearing loss – but also protect the products being produced.

1



6



### 1 | OVERALLS

Your overalls will prevent fibres or bits of your clothing from reaching the product. The overalls can only be put on after you are wearing a hairnet to stop any hair being attached.

### 2 | HELMET

Safety helmets are an essential piece of personal protective equipment (PPE) that is designed to protect the wearer from head injuries caused by falling objects, impact with stationary objects, or electrical hazards.

### 3 | NOISE PROTECTION

Noise is always an issue in production. Loud sounds can damage sensitive structures in your inner ear, causing noise-induced hearing loss (NIHL) and tinnitus (ringing, roaring, or buzzing in the ears).

### 4 | GLOVES

Wearing gloves can reduce the risk of contaminating food.

### 5 | BEARD SNOOD

A beard snood, also known as a beard, nets, beard masks and beard cover, are a type of protective covering that is worn over the beard to contain facial hair and prevent it from coming into contact with food or other materials.

### 6 | FOOTWEAR

Safety footwear is designed to protect your feet from sharp objects, heavy objects, chemical spills, extreme temperatures, and slippery or wet surfaces.





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## PPE



Personal Protective Equipment or PPE is the clothing you will wear in production. It is not only for your safety. PPE can protect our products by stopping any contamination brought in from outside such as dirt or leaves etc from reaching the products.

### GLOVES

If you are handling raw meat, then you must be wearing gloves. Make sure your gloves are clean and undamaged when you put them on.

Don't go directly from handling meat to handling packaging or other equipment, change your gloves in between.

Make sure you check your PPE throughout the day to make sure there are no missing pieces.

### HAIRNET

No one likes to find hair in their food, which is why we need to make sure all hair is covered when you put on a hairnet. This includes covering beards and stubble for men.

### DAMAGED EQUIPMENT

We use a lot of equipment down in production, from knives to gloves to production belts. So, we must make sure that no small parts or broken kit get onto our products.

We can all do this by checking our equipment regularly. Make sure no bits are missing. If your equipment looks like it could break, then don't keep using it, make sure you get it changed.

If you notice any damaged or missing equipment, report this to a supervisor or manager immediately so that the missing item can be found.

### BOOT WASH & HANDWASHING

After washing your boots, go to the handwashing station.

Wetting your hands first helps to activate the soap and makes it more effective. Ensure the soap reaches all areas of your hands.



# FOOD SAFETY & QUALITY WEEK







FOOD SAFETY  
AND QUALITY  
SAFETY FIRST ✓ QUALITY ALWAYS

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# WAC A BAC

**Knock down the germs to win a prize!**

-  Pokonaj zarazki i wygraj nagrodę!
-  Derrube os germes para ganhar um prêmio!
-  Унищожете микробите, за да спечелите награда!
-  Doborâți microbii pentru a câștiga un premiu!



  
**dunbia**

  
**DAWN MEATS**

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AND QUALITY  
SAFETY FIRST ✓ QUALITY ALWAYS

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## CLICK HERE

to play Thursday's interactive quiz!

Remember to come back  
tomorrow to unlock the last level!



  
dunbia

  
DAWN MEATS