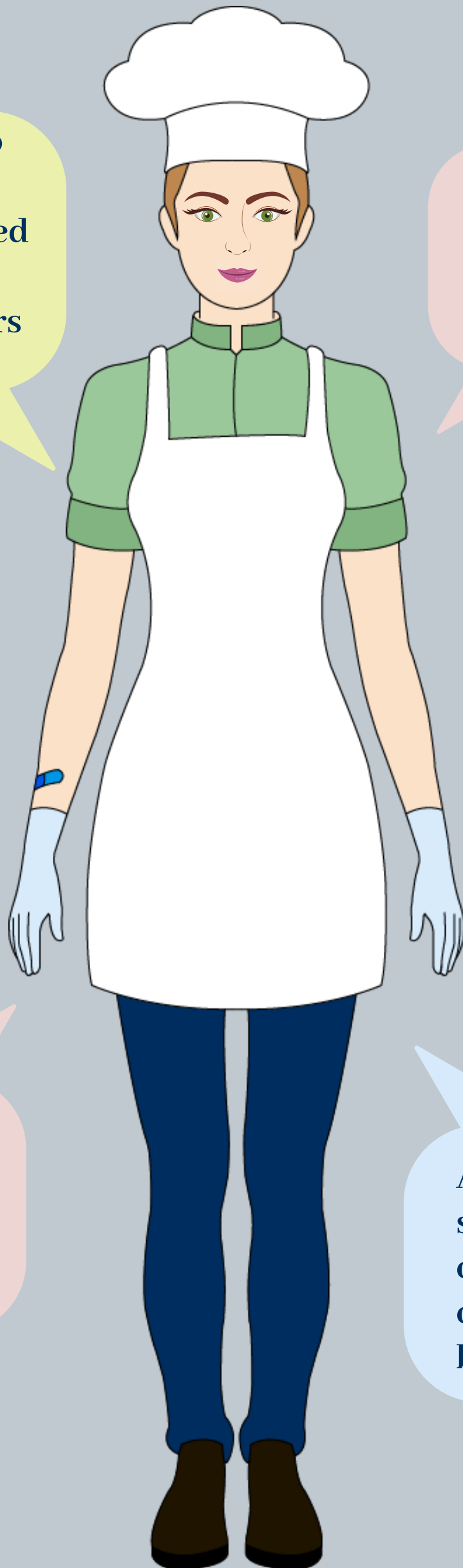


OVER-CLOTHING GUIDELINES *for* FOOD HANDLERS



Food handlers are expected to wear the appropriate clean over-clothing which is provided by the company (i.e. jackets, aprons, head covering, trousers and disposable gloves)

Over-clothing must be changed regularly and should be kept in good condition.

Protective clothing should not be worn outside food preparation areas.

Food handlers must wear clean clothes and be well presented at all times.

Food handlers should wear clean or disposable aprons over their work clothes. These should be changed after working with raw foods.

Appropriate changing facilities should be provided for changing and storing outdoor clothing. These facilities must be kept clean and tidy.

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