



General Food Safety Requirements

based on FSSC 22000:6 requirements

Setting up the document: 2025-01-28



Importance of Personal and Public Hygiene

In order to prevent the transfer of contamination to products and the importance of consumer health, it should be considered.

Please observe the following hygiene and general requirements:

- 1- Do not use jewelry and accessories such as necklaces, watches, rings, ...
- 2- Do not use strong smelling perfumes and colognes.
- 3- Always keep nails short
- 4- Shave your facial and hand hair
- 5- The use of mobile phones is prohibited in production halls and warehouses

Hand Washing Procedures and Compliance

1 Before Starting Work

Wash hands thoroughly before handling food, with soap and water for at least 20 seconds.

3 After hand contamination

Wash your hands with soap and water after touching your face, shoes, contaminated items such as trash cans.

2 After Using the Restroom

Wash hands with soap and water after using the restroom, even if you did not touch the toilet.

4 After Coughing or Sneezing

Wash hands with soap and water after coughing or sneezing, even if you used a tissue.



Cleanliness and hygiene of the environment

Regular Cleaning

Keep work surfaces, equipment and floors thoroughly clean.

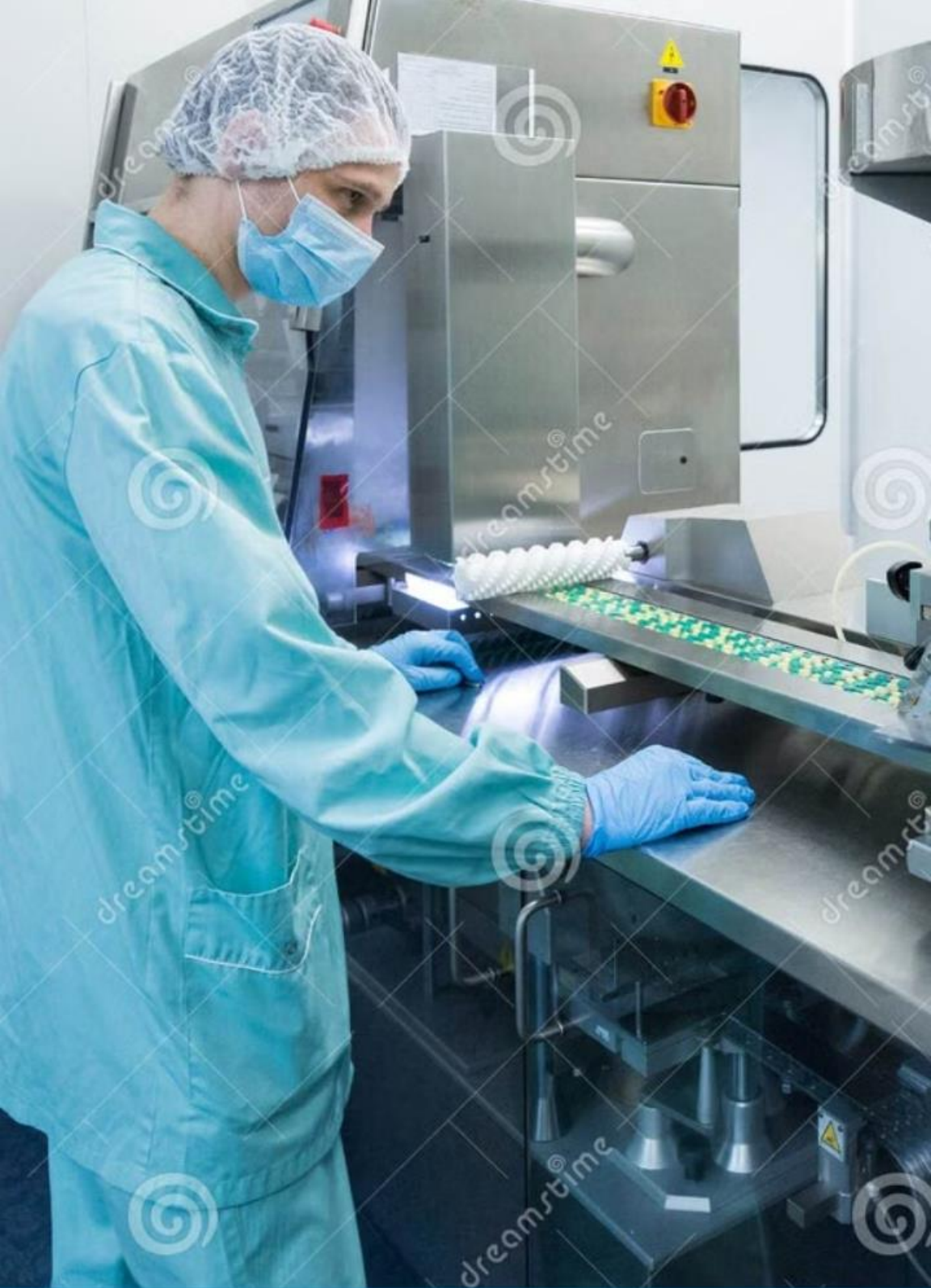
Waste Management

Dispose of food waste properly to avoid attracting pests and spreading bacteria.

Pest Control

Effective measures are taken to control pests to prevent pests from entering the production site and transferring contamination to food and packaging materials.





Proper Use of Protective Coverings



Gloves and masks

Use gloves and masks when handling food. Avoid touching your face or hair while wearing gloves. Also, avoid removing the mask from your face while working.



clothes and shoes

In order to maintain hygienic conditions and prevent the transfer of contamination to food, use the designated clothes and shoes and keep them clean at all times.



Hairnets

To prevent hair loss in food, use a hair net and pull it completely over the hair and ears.

Illness and Injury

1

Notification

Immediately report to supervisor any illness that presents a significant risk to the food being handled/processed or injury sustained on the job.

2

Rest

If you have a skin, digestive, parasitic, contagious or infectious disease, let us know and rest at home until you recover.



Preventing Cross-Contaminatin

This part includes contaminations that enter food items in different ways. These resources include the following:

- Non-observance of personal and environmental hygiene and transfer of contamination to food
- Arrangement of equipment, devices and items in such a way that it is not possible to clean them.
- Lack of effective pest control program
- Garbage disposal
- Failure to properly manage allergens, which causes the transfer of allergens to other products.
- Improper transportation and distribution
- Improper storage conditions of products in the store

Conclusion

Following these food safety requirements ensures a safe and healthy environment for both employees and consumers.



Lets to review some Important tips



Generally be
organized
Put everything in its
specific place
Remove extra items



Do not put any thing
at the top of the
lockers

Do not Hang any
thing outside of the
locker

Only Clean items
(work Wear)



Any Unclean or
personal Items

Note: Standard auditor are allowed to ask you; to
show them what you have in the locker



Inside of the Unclean Lockers:

Allowed:

Personal shoe / Personal Clothes /
Watch / Mobile / Accessories / other
Inedible items

Prohibited

**All kinds of pills and medicines /
Perishable and dry food / Daily food**

**Washing Hands & Sanitizing is
necessary before coming to the hall**



Prohibited items in Production Hall



**Eating & Drinking
is Prohibited in
Production
Hall**



The background of the slide features two round tarts with a light-colored filling, topped with fresh raspberries and blueberries. The tarts are positioned one above the other, with several loose berries scattered around them on a plain white surface. The text "THE END" is centered over the lower tart.

THE END