

FAQs from the Field

Our Ecolab Technical Customer Service line receives hundreds of calls a day from customers seeking help on a wide variety of issues including the GFSI recognized programs like BRC Food, SQF and FSSC 22000. This section of the newsletter will address those questions on a continual basis.

I have a clean-shaven head. Do I need to wear a hairnet in a food production area?

Q: My company manufactures ready-to-eat sandwiches. Our company policy states all employees have to wear hairnets out in the production area. I have a clean-shaven head. Do I really need to wear a hairnet when I am working out in the production area?

A: Yes. A hair net actually accomplishes two things - it minimizes the opportunity for contaminating the product with human hair and it provides a barrier between your fingernails and your hair (or in your case your scalp). Human hair is covered with bacteria which when introduced into a product, could potentially affect the safety and the quality of that product. BRC, SQF and the PAS 220 take a similar view on the use of hairnets - they need to be used. If your food safety team feels they are not appropriate to your operation, they need to perform a risk assessment and prove that not using the hair restraints is not posing a potential risk. Be aware that the use of hair restraints has become industry accepted practice and your customers expect staff to be wearing them. Your company is well advised to "hang their hairnets" on a general policy for all staff entering production areas.

So what kind of hairnet wearer should you be? The ponytail coverer where only the ponytail is covered? The top kill where only the very top is covered? No! Hair should be effectively restrained within the hairnet, see the third picture below (lets discuss jewelry next time).



Ponytail



Top Kill



Correct Use!

What Is the British Retail Consortium (BRC) Food Standard?

BRC Food is a food safety management program for food manufacturers. It lays out the requirements that a food processor must follow to control the safety and legality of the product they are making in their facility. BRC Food is one of the six food safety management programs recognized by the Global Food Safety Initiative (GFSI).

EcoSure Can Help

- ▲ We offer monthly training courses in key locations (Calif., N.J., Minn., Ill., N.C.)
- ▲ We can conduct onsite training for large groups at your location
- ▲ We offer BRC Food, SQF, FSSC22000, GFSI and HACCP training (accredited by the International HACCP Alliance)
- ▲ Our BRC consultants can help develop, implement and verify your BRC and supporting programs, and help you prepare for an audit

**SELECT THIS
ICON to view our
training schedule**



Our EcoSure BRC Expert



EcoSure's BRC program is managed and courses taught by Dr. Tatiana Lorca, the former technical manager for the SQF Institute. Dr. Lorca has years of experience developing and delivering food safety training programs around the world. She is a BRC Approved Training Provider (ATP 201) and Consultant. Dr. Lorca is also an experienced trainer and consultant for other programs such as SQF, FSSC 22000, HACCP and Sanitation.

ECOLAB®

For more information on BRC, HACCP, GFSI, SQF, food safety training services and consulting services, contact us via e-mail at FoodSafety@Ecolab.com, or call 866.EcoSur1, Ext 0 or visit our website at www.ecosure.com.
To remove your name from our mailing list, please e-mail FoodSafety@Ecolab.com.