Millions of tonnes of packaging are manufactured in the World every year.

Around 70% of all packaging manufactured is used for packaging food.

The main purpose of food packaging is to protect and preserve food products.

Food packaging safety and quality are very important to our customers and the consumers of their products.

The main risks to food packaging safety are contamination by foreign bodies, chemicals or bacteria.

As a company we must identify all potential food packaging safety hazards and put appropriate systems and controls in place to ensure that our packaging is safe for use with food.

This booklet is your introduction to Food Packaging Hygiene. Please read it carefully and put into practice what you learn. WE COUNT ON YOU TO MAKE OUR SYSTEMS WORK!

Foreign Bodies

Food packaging contaminated by Foreign Bodies is unsanitary, unsafe and could cause serious harm to the consumer.

AVOID bringing potential foreign bodies into the workplace

DETECT foreign bodies whilst working

REPORT any problems to a supervisor

Chemicals

Chemicals can be an important source of contamination if they are not handled and used safely.

ALWAYS handle, use and store chemicals correctly

NEVER transfer chemicals out of the original container

CLEAN up spills quickly

REPORT any problems to a supervisor
Bacteria are found everywhere - some are friendly and others are harmful and can cause Food Poisoning.

The main sources of food poisoning bacterial are people, insects, rodents, dirt, dust, dirt, trash and new foods.

Even as people handling food packaging can be an important source of food poisoning bacteria, which if transferred to food could make the people who eat it very ill.

Bacteria can be found in humans.

Excellent standards of personal hygiene are essential to ensure our food packaging is safe for use with food - please follow the personal hygiene rules at all times.

Do - never mix use and equipment with a blue-marked demonstrative sticker.

Do - wear the protective clothing correctly.

Do - wash your hands regularly, especially after eating, smoking or smoking.

Do - report to a supervisor if you are suffering from illness or have been in contact with any diseases likely to be transmitted through food, such as infected wounds, skin sores or diarrhea.

Do - follow the jewellery policy at all times.

Regular Cleaning is the key to removing foreign bodies, dirt and waste, which could contaminate product, encourage pests or allow bacteria to grow.

KEEP your work area as clean and tidy as possible.

NEVER begin cleaning until you have moved to a prepared area.

FOLLOW manufacturers instructions on cleaning chemicals.

STORE cleaning equipment safely before you go.