

This guide is designed to help you select the most effective and economical Hairnets or Head Coverings for your company and offers **FREE Video and downloads** to help you get **buy-in** from your staff

It is critical to your success that you get as much “buy-in” from staff as possible, so this guide details the importance of reducing hair contaminates and wearing hairnets or head coverings correctly.

This is done in a **fun and informative** way with **FREE video downloads** with simple self assessment questions to ensure staff understand the key issues and prove effective training has been given with **staff certificates** available to print.

This guide follows HACCP principles (Hazard Analysis & Critical Control Point – Food Safety Management System) & the requirement for comprehensive Prerequisite/Good Manufacturing Practices to be in place which underpin the HACCP System



Business benefits of applying HACCP principles excerpt

- *The step by step approach helps ensure that all food safety hazards ((including the potential for physical (& therefore pathogenic microbial) hair contamination) issues are identified, considered and adequate controls are put in place to eliminate the hazard.*
- *The focus on planning means that problems are anticipated so that they can be avoided and if they occur, they can be handled quickly and the costs minimised.*
- *Effective implementation of HACCP based procedures demonstrates operator and employee responsibility and company commitment to food safety ie: due diligence*
- *Food handlers can be motivated when the importance of their efforts to maintain food safety is recognised.*
- *As an internally accepted tool for food safety management, customers regard the implementation of HACCP based procedures as a basic requirement for trade.*

It is a starting point and you will need to assess your own specific needs and adapt the information using your unique knowledge and that of your organisation.

1. Identify the Hazard & Assess its Importance

Why hair in food is (1) so damaging and (2) why it is it likely to happen without effective control



How does it make you feel?

- Finding someone else’s hair in our food is a major “turn off” to hunger for most of us! Most of us won’t eat that product again or won’t visit that store again....



What’s the implication?

- This is likely to damage our sales and in turn reduce the amount of work available to all our staff.



How and Why do hairs get into food?

- **FACT:** There are 100,000 to 150,000 hair follicles on the human scalp. 90% of these are actively growing (anagen stage). 10% are resting (telogen stage). These stages last for three months. During the telogen stage, hairs are waiting to be shed spontaneously or be removed by brushing or shampooing. The catagen stage, lasting 10 days is the transition for hairs from active growing to active shedding.....

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