

SFLFSLE152 SQA Unit Code (FA0R 04)

SfL152 Maintain Personal Hygiene for Food Safety in a Logistics Environment



Overview

What this standard is about

This standard is about maintaining personal hygiene for food safety in a logistics environment. It covers the knowledge and skills required of workers in the logistics sector in relation to the EU regulations that make it a legal requirement for all businesses that deal with food (ie food, drink and animal feeds) to have Food Safety Management Systems embedded into their operating and management systems.

Who this standard is for

This standard is relevant to those who work in all parts of the food supply chain, including vehicle drivers, warehousing and storage operatives, supervisors and managers

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Performance criteria

- You must be able to:*
- P1 Keep your hair, skin and nails in a suitable condition for working with food
 - P2 Follow **organisational procedures** on what jewellery and **accessories** can be worn
 - P3 **Wash your hands** at the **right times** using the correct methods
 - P4 Wear clean clothes, including any **protective clothing** the organisation provides
 - P5 Avoid **unsafe behaviour** that could contaminate the food you are working
 - P6 Report any open wounds, skin infections and infectious illnesses promptly to the **appropriate person**
 - P7 Make sure that any open wounds and skin infections are treated and covered with a suitable dressing

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Knowledge and understanding

You need to know and understand:

- K1 How clean hair, skin, nails and clothing contribute to food safety
- K2 How jewellery and other **accessories** can put food safety at risk
- K3 The types of **protective clothing** you must wear at work
- K4 The **right times** to wash your hands, and how to **wash your hands** effectively
- K5 Why you must avoid **unsafe behaviour** when you are working with or near food
- K6 Why you must report any open wounds, skin infections and infectious illnesses, and who is the **appropriate person** to report them to
- K7 What infectious illnesses should be reported
- K8 Why it is important to have open wounds and skin infections treated

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Additional Information

Glossary

1. **Accessories:** addition items apart from clothing
2. **Appropriate person to report to:** This could be your supervisor or manager
3. **Protective clothing:** Clothing the company provides for you for food safety reasons, which could include: trousers, tops such as jackets or tabards, coats, disposable gloves, headgear such as caps or hairnets

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Relevant occupations Health, Public Services and Care; Transportation operations and maintenance; Retailing and wholesaling; Warehouse and distribution; Managers in Distribution, Storage and Retail; Vehicle Trades; Food Preparation Trades; Process Operatives; Transport Drivers and Operatives; Transport Associate Professionals

Suite Food Safety in a Logistics Environment

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