

SALSA Requirement: “Where protective clothing is required, designated changing facilities shall be provided for all personnel, whether staff, visitor or contractor, prior to entry to all food handling areas. Protective clothing shall be stored physically separate from outdoor clothing.”

Why?

Unsuitable, used and worn clothing can contaminate food production areas. The contamination might come from direct contact with unsuitable or unclean clothing or by foreign bodies becoming detached from damaged clothing and falling into the product. Providing a suitable changing area for outside/personal clothing to be kept separate from production (protective) clothing can help to reduce this risk.

Tools

- ☞ Suitable, secure storage facilities for personal and outdoor clothing
- ☞ Clear signage in the areas
- ☞ Clothes-changing procedure

Tips

- ☞ The changing areas should be close to the work areas in which they must be worn, and large enough to accommodate everyone who needs to use it
- ☞ Include a check on correct use/condition of changing area/procedure in Housekeeping audits
- ☞ Detail procedures for control of protective clothing when using toilet/other staff facilities

What do I need to do?

- Cross-contamination from personal/outdoor to protective clothing is a real possibility in the changing environment and must be carefully controlled.
- You will need dedicated changing areas separate from production and other food handling areas.
- Ensure there is appropriate storage for personal/outdoor clothing/ footwear with physical separation from the protective clothing used in production areas. You might use separate hooks/ boot racks/ lockers *etc*
- Ensure there is sufficient signage so staff/all personnel are clear where they should be storing each type of personal clothing/footwear.
- The changing procedure should be documented in your Personal Hygiene document/Company Rules, and signs should be placed in the changing area(s) to remind staff of the correct procedures to follow. These could include photographs/line drawings/translations to make it easier and clearer to follow.
- Train staff in your procedures and include this in your Refresher Training. Where staff are observed not following the rules, then ensure they are re-trained.
- In some food manufacturing operations there are identified High and Low Risk areas. If you have both in your operation, then you will need to provide additional changing facilities/procedures at the crossover points between High and Low Risk areas.

Need more help?

- See also **Tools and Tips** 1.2.1 Protective Clothing and **SALSA Guidance Notes** for 1.2.3 High Risk/High Care protective clothing; 4.7 Location of changing facilities
- See **Glossary of Terms** for definition of High Risk/High Care