

Managing People

Follow best practices to avoid contamination from workers, contractors and visitors

Where does worker, contractor or visitor contamination come from?

People who are unwell or not fully recovered can contaminate food. Allergen, chemical or microbial contamination from dirty clothing or unclean hands. Contamination by personal or work items



How do we minimise contamination from workers, contractors and visitors?

Don't work when sick or feeling unwell

Frequently and properly wash and dry hands

Use clean water for hand washing

Use paper towel or air dryers for drying

Change gloves regularly

Properly cover wounds and sores and wear a glove for wounds on hands

Use hair and beard nets, as required

Wear clean protective outer clothing and change it when it becomes unclean

Remove or cover jewellery

No loose items in pockets

Attend training and follow procedures and signage

Maintain well designed, clean and well stocked facilities and field toilets



We will:

Conduct regular checks of facilities and internal food safety audits

Monitor behaviour and provide food safety education and training.

Establish a positive food safety culture by encouraging workers to report concerns and to prioritise food safety.



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