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| Date: 01 February 2019 | Name: Plaster & Wound Policy |
| Module: Personal Hygiene | Approved by Group Food Safety Manager: Tessa Morris |
| Policy Number: 04 | Revision: |

Policy

The objective of this policy is to ensure proper control over injuries and the use of plasters/dressings. This is to ensure that, no person suffering from any cut or wound shall be allowed to handle food or food contact surface until the injury has been treated and dressed as to reduce any possible contamination of the food and the preparation area. Incidents should be treated uniformly according to the policy. The policy also ensures that no plaster or dressing will contaminate the food.

Procedure

- Open cuts and wounds usually contain germs. Any contact with food will result in contamination. A plaster falling into food can spread germs. If a client finds a plaster in the food, it will give the company a bad reputation.
- If a food handler requires a plaster on any exposed part of the upper body (fingers, hands, arm and neck) then the following procedure must be applied:
 1. When cuts or sores are present the Supervisor/Manager must issue a plaster.
 2. All injuries or skin infections must be reported to management.
 3. Injuries must be covered with:
- A brightly coloured plaster, not flesh coloured. The reason for this is that if the plaster is dislodged, it can easily be found.
- Fabric bandages or dressings must be avoided.
- All bandages & dressings must be clean.
- Protected by a glove or a sleeve guard.
- Sufficient gloves & sleeve guards must be issued to ensure regular changing.
- Plastic food wrap may not be used to cover dressings and plasters.
- Dressings to the hand must be covered with a glove, the glove must be changed at regular intervals; the worker must preferably not handle food directly.
- The employee must sign for the plaster when it is issued or if he/she arrives at work wearing the plaster, sign that he/she is wearing a plaster.
- If a new plaster is to be issued, the used plaster must be accounted for and disposed of in front of the manager/person in charge.
- The replacement plaster must be signed for.
- At the end of the work day/shift the employee signs out that he/she still has the plaster.

Should a dislodged plaster be unaccounted for:

- Check what food the worker was handling.
- If the plaster is located, the batch that has been in contact with the plaster must be discarded.
- If the plaster cannot be located and a risk exists that the plaster may be in the food, the suspected batch of product must be inspected and disposed of, irrespective if the plaster has been located.

