

## PERSONAL HYGIENE CHECKLIST – FOOD INDUSTRY (Blank Template)

[illegible]

## Checklist Items Explained

- **Uniform Clean & Worn Properly:** Includes apron, lab coat, gloves if required
- **Hair/Beard Net Worn:** Mandatory for all processing staff
- **Jewelry Removed:** Includes earrings, watches, rings, etc.
- **No Illness/Open Wounds:** Screen for coughing, cuts, cold, etc.
- **Hand Washing:** Observe proper technique and timing