



BRCGS / HACCP

WORKWEAR COMPLIANCE CHECKLIST

Is your workwear compliant? Use our handy checklist to make sure you and your team meet UK food industry standards.



GARMENT DESIGN & FEATURES

- Made from non-shedding, food-safe fabrics
- Easy to launder/disinfect (industrial-laundry friendly)
- No external pockets above the waist to reduce contamination
- Sealed or covered fasteners (zips, snaps, Velcro) with no exposed metal or loose parts
- Long sleeves with cuffed wrists to help minimise contamination
- Suitable for hygiene zoning (colour-coded by area/role)
- Fully covers personal clothing to reduce fibre contamination



HEAD & HAND PROTECTION

- Hairnets provided and worn correctly by everyone
- Beard snoods for staff with facial hair
- Gloves provided where needed and changed regularly according to procedure
- Protective footwear that's anti-slip, easy to clean, and closed-toe



COMPLIANCE & RECORD-KEEPING

- Garments traceable to wearer and wash cycle (batch control)
- Laundry schedules, repairs, and replacements fully recorded
- Staff trained in wearing and caring for workwear correctly
- Supplier certification (HACCP, BRCGS, ISO, or equivalent) on file



LAUNDRY & HYGIENE MAINTENANCE

- Garments laundered by an approved provider or controlled in-house system (never at home)
- Laundry procedures meet BRCGS standards for segregation and disinfection
- Clear laundry schedule documented for all staff
- Damaged or worn garments replaced immediately (no rips, holes, or frays)
- Clean and dirty garments stored separately



WHAT TO AVOID

- Non-approved personal clothing worn under workwear
- Visible contamination on garments (stains, tears, fibres)
- Colour-coded uniforms used incorrectly across zones
- Home-washed uniforms
- Workwear hygiene processes not properly documented



NEXT STEPS

- Regularly review workwear against this checklist.
- Schedule internal audits before BRCGS or customer inspections.
- Work only with certified suppliers who understand food safety compliance.

