

Comply with FSMA & Reduce Hair Complaints

Reduce Hair Complaints By Up To 80% Using This Guide.



With specialist research conducted by the University of Bolton and the President of the Trichological Society 2014-2016 Professor Barry Stevens FTTS



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- All food processors
- All importers
- All pet food processors

All need to comply now unless:

- Very small businesses (<\$1M) need to comply by Sept 18
- Businesses fewer than 500 FTE employees need to comply by Sept 17

FSMA States To Prevent Hair Contamination You Should:

"wear, where appropriate, in an effective manner, hair nets, headbands, caps, beard covers and other effective hair restraints" - Section 117.10 – 6 – personnel

Take "any other necessary - precautions to protect against allergen cross-contact and against contamination of foodincluding perspiration, hair, cosmetics etc" - Section 117.10 - 9 -

Hair contamination is a pre-requisite requirement, not a critical control point.

Hair and plastic are the two most common forms of food contamination.

FSMA Key Requirements

- A Preventative Controls Qualified Individual must create or oversee the development of a facilities Food Safety Plan
- The plan must include a Hazard Analysis Risk Based Preventative Control
- Each facility must approve their raw material supplier when the receiving facility has identified a hazard requiring a preventative control. Hair contamination in supplies is a reasonably foreseeable risk to food safety
- · Third party accreditation / certification is required
- Transportation of ingredients into facility are covered. If reliance is placed on a supplier for food safety, evidence is needed to demonstrate compliance
- A written defence plan against intentional adulteration is required
- The owner / site head must sign off the plan

Why Are Hair Complaints An Issue

Consumers often feel sick when finding hair in their food. It is common to stop eating and not re-purchase items. Individuals will typically tell at least seven other people, which increases the damage to a brand through negative online press, particularly through social media.

This is why retailers and supermarkets take hair complaints seriously and demand compliance from suppliers. Most food safe programs such as SQF (Safe Quality Food), GFSI (Global Food Standard) BRC (British Retail Consortium) and FSSC 22000 require effective hair containment.

How Many Hairs Are Really Shed?

According to Professor Barry Stevens, FTTS, President of the Trichological Society 2014-16.

"It is possible that 13-43 hairs could be shed from the scalp of each employee during an 8 hour period. **This equates to 1,300-4,300 hairs per 100 people.**

These figures can be **significantly augmented by thermal injury and severance** (following exposure to excessive heat from hairdryers, curling tongs etc) and chemical insult e.g. bleaching, colouring, permanent waving, chemical relaxing or chemical straightening. The figures will be further increased by the daily losses of beard, nasal and ear hairs, eyebrows and eyelashes".

So, modern haircare practices leads to hair breakage. Showering and combing does not remove all the loose, shed and severed hair from the head, meaning an individual starts work with loose hair already present, dramatically increasing contamination risk.

Additional Risks

Hair itself is unlikely to be a microbial risk. However, hand contact with the scalp is likely to be a potential cross vector of pathogens such as staphylococcus aureus commonly found on the scalp of people with good personal hygiene. Therefore an effective hair covering is recommended.

How Do We Effectively Contain Hair

Hair grows in a serial configuration across the scalp , so to contain hair, it must be held flat with as many contact points as possible. Therefore a light recoiling fabric structure with anti-slip and a positive attraction to the keratin protein of hair is required. **Source University of Bolton, England**

Ineffective Hair Restraints

Independent research by the University of Bolton, England found that:

On average 84 hairs protruded though a non-woven bouffant/mob cap per person per wear.

Professor Subhash Anand MBE, Professor of Technical Textiles, University of Bolton, England states; "Non woven materials such as those used in Mob/Bouffant caps should not be used as hair barrier fabric. Due to its rigidity it will neither hold the head of hair, nor grip hair that protrudes though... **It is a totally unsuitable material.**" PowerHold HeavyDuty Hair nets contain 82% more hair than a Bouffant/Mob Cap.





PowerHold HeavyDuty Hair nets contain 70% more hair than HoneyComb

HeavyDuty Hair nets.





Industry Has Seen An 80% Reduction In Hair Complaints Using PowerHold Technology.

This was achieved by adopting HACCP International certified hair containment hair restraints in UK Supermarkets. HACCP International certified products were also featured in supplier workshops led by the retailer to reduce hair and plastics contamination.

Why Not Re-Use Hair Restraints

With the constant desire to reduce costs it can be tempting to re-use hair coverings when staff take breaks. But what is the impact on food quality?

Research by the University of Bolton, England, found that on average, residual hair is found in every 2.5 caps after a single use. These residual hairs can easily enter the food chain if the head coverings are re-used, due to the hairs that are already present falling out of the restraint, especially if worn inside out.

Head Coverings shouldn't be re-used unless cleaned in a tested hair dissolving wash additive such as HairGon.

FSMA Compliance: Effective Hair Restraints

Select HACCP International Certified products proven to help prevent hair contamination. PowerHold stretch-to-fit technology has been proven to reduce hair complaints by up to 80%

FSMA Compliance: Wearing Products In An Effective Manner

Educate staff using **free training tools** such as how to wear guides and videos, such as; Best Practice and Buddy Up guides. Find them here: <u>http://www.aburnet.co.uk/free-tools/</u>

Use free online auditing tools to demonstrate compliance, More information here: <u>http://www.aburnet.co.uk/log-in-area/</u>

For more information on the only HACCP International Certified products, training and auditing tools, or for a free sample contact below. You can also find us at the Food Safety Consortium on the 7th & 8th of December at Table 100.



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