



TRSA Hygienically Clean Food Safety (HCFS) Certified*



Third-party validation of UniFirst's UniSafe® service† and Product Protection Process (PPP) for food industry businesses.

TRSA Hygienically Clean Food Safety (HCFS) inspectors verify operational processes for:

- Garment washing, drying, sorting, inspection, transportation, and employee PPE practices
- Determining, monitoring, controlling and, documenting Hazard Analysis and Critical Control Points (HACCP)

HCFS certification validates UniFirst's ability to:

- Produce hygienically clean, reusable textiles and help eliminate possible contamination sources
- Maintain processes and protocols consistent with HACCP/GFSI, FDA, and CDC guidelines
- Comply with certification standards for microbial (bacteriological) lab testing

UniFirst helps protect customers' products with HCFS certified processes.

*Hygienically Clean Food Safety Certification standards and information available at hygienicallyclean.org. TRSA is an international organization, representing textile services industry companies, with expertise to determine the most hygienic laundering solutions for food manufacturing and food processing facilities and workplaces.

†For UniSafe service details, visit unifirst.com or request a copy of UniFirst's *Food Processing Uniform Service Programs* brochure.

UniFirst locations are individually Hygienically Clean Food Safety (HCFS) certified by TRSA. For those laundry locations not yet certified, audits and certifications are scheduled.