

The Choice

for **food processing uniform service** programs

Workwear solutions to aid product safety and minimize cross-contamination risks.





Protect Your Product

When food is your business, the safety of your product is vital to long-term success, and careful control of everything you do in your facility is critical to achieving regulatory compliance.

That's where your HACCP/GFSI plan comes in. Food processing and food service providers must adopt a HACCP/GFSI mentality when it comes to ensuring food safety—right down to the uniforms that outfit their food industry workers.

It is essential for food-related businesses to pay careful attention to how work garments worn by food industry employees are designed, maintained, hygienically cleaned, and managed so they are not a potential source for food contamination. Careful controls are vital to minimizing cross-contamination risks and achieving regulatory compliance.

UniFirst is a national leader in HACCP/GFSI-aligned workwear service programs. We understand critical food safety requirements, following a strictly controlled production and service regimen to

aid in your compliance goals, and offer a wide range of food processing service programs.

UniFirst works with you to meet your business' individual needs, expectations, and special requirements. If it's important to you, it's important to us.



Food safety is an important public health priority. Foodborne illness or "food poisoning" is a common—yet preventable—public health problem. The Centers for Disease Control and Prevention (CDC) estimates that each year roughly 1 in 6 Americans (48 million people) get sick, 128,000 are hospitalized, and 3,000 die of foodborne illness.

UniFirst UniSafe® Service



We developed the UniSafe® Service Product Protection Process (PPP), a portal-to-portal garment sanitization procedure

designed specifically for food processing and food service providers to help minimize cross-contamination risks. Results of independent testing show that our UniSafe® Service is capable of destroying more than 99.9999%* of microbial contamination associated with uniforms and other food worker garments.

Our PPP process begins at a customer's facility and extends throughout all garment handling, laundering, and finishing procedures to regularly deliver hygienically clean garments.

Pickup of soiled garments

We pick up, sort, and place soiled garments in segregated containers to help avoid cross-contamination during transport.

Garment separation

Upon arrival to our hygienic laundering facility, food-related garments are kept separate for the washing/drying process.

Washing and drying

Soiled food-related garments are brought to the wash aisle and hygienically laundered with a specified UniSafe® HACCP/GFSI wash process and cleaning formula. After the wash cycle, items are loaded into dryers for moisture removal and garment conditioning.

Inspection and garment finishing

Once hygienically cleaned and dried, garments undergo multi-point quality inspections. Garments passing inspection go through a high-temperature garment press or steam tunnel; those failing inspection are routed for mending/replacing and repeat the complete PPP.

Loading the delivery truck

Hygienically clean garments are kept segregated for transport back to their final customer destination. Garments may be poly-wrapped for an added preventive measure to help protect them from exposure to environmental contaminants.

Final delivery and unloading

Hygienically cleaned garments are then transported from the UniFirst plant to the customer location.

*See back for more information.

The UniFirst Advantage

Wide area coverage

Our vast network of more than 240 service centers throughout North America allows us the ability to meet your total service requirements virtually anywhere you have them.

Cross-contamination control

Cross-contamination is a critical issue for you on a daily basis. Our UniSafe® Service is designed to help satisfy the safety requirements for your production environment.

Specialized training program

UniFirst has a specialized, food-related training program in place, developed by a certified HACCP instructor, to train and certify our point-of-contact personnel, including sales, service, and production staff, so those involved understand and are committed to food safety compliance and the positive impact it has on your business.

HACCP/GFSI apparel for food processors

Uniform designs for food-related industries are not just for show—they help address critical safety functions. UniFirst's specialized apparel for food processors helps you meet the standards of your HACCP/GFSI plan.

Customized programs

Our food processing service programs offer customers a range of options to effectively meet your unique needs and special requirements. For clothing, these include multiple styles, colors, materials, handling requirements, hygienic laundering, packaging, and pickup/delivery schedules. For related facility services, these include various products and service frequencies to aid your facility's overall cleanliness and appearance needs. (See Complete Solutions on back.)



Recommendations for choosing HACCP/GFSI specialized garments



No pockets above waist to prevent hazardous bacteria from going inside and to prevent stored items from falling in to food or packaging.



No buttons that could potentially fall in the food or packaging. Snap closures are preferred.



Durable material such as industrial-grade fabrics that resist contamination and help prevent erosion.



Long sleeves to cover arms and long pants to cover legs, to prevent hairs and other skin contaminants. Elastic cuffs are preferred.



Color-coded garments to distinguish workers in food processing areas (those who handle raw and/or cooked food) from other workers to help avoid cross-contamination of harmful bacteria.



Flame Resistant (FR) shirts, for applicable jobs, to help you comply with the NFPA-70E and other safety standards.



Complete Solutions

You can count on UniFirst to provide not only the best in food processing workwear, but also the facility service solutions that help keep your facility clean. UniFirst can supplement your uniform program with our category-leading soap and skin care products (including E2 rated), toilet paper and paper towel items, air freshener options, wet and dry floor mops, and latest-generation microfiber mops and wipers.



Laboratory-proven results and white paper available

Independent laboratory tests show that UniFirst UniSafe® Service and Product Protection Process (PPP) for food-related businesses reduces bacterial contamination levels on related workwear by greater than 99.9999%. **You can download the white paper, "UniFirst UniSafe® Service and Product Protection Process: Workwear Solutions for Food Product Safety,"** at UniFirst.com.



UniFirst is TRSA hygienically clean food safety certified

TRSA's HCFS certification recognizes commercial laundries that achieve and verify hygienic cleanliness of work garments through best management practices, quality assurance, and third-party, quantified biological testing.

UniFirst has certified many of its processing plants. Those that have not are in the process of or scheduled to undergo the certification process.

UniFirst is a member of the International HACCP Alliance, the American Association of Meat Processors, the U.S. Green Building Council (USGBC), the Canada Green Building Council (CaGBC), and the International Facility Management Association (IFMA).



UniFirst.com | 800.225.3364

SL0035 (07/17)