Unit 1: Hair Restraints Assessment
Online Food Safety Training for New Mexico Food Manufacturing Employees
Good Manufacturing Practices: Personnel

1. Label the two types of hair restraints in the pictures shown below.

1. _____

2. _____

2. Below are four pictures. Draw a circle around the food workers who are wearing hair restraints correctly.

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3.   Which of the following is likely to occur if a food processor fails to wear hair restraints correctly?

a) The loose hair can get caught in machinery/equipment cause physical damage to the person.

b) Loose hair in food can cause the consumer to have a bad experience.

c) The loose hair can become a contaminant in food.

d) All the above answers are correct.