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HOSPITALITY · HACCP UNIFORM DESIGN

HACCP-Compliant Uniform Checklist

A room-by-room check that every uniform meets HACCP design rules before a health inspection finds the gap.

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DISCLAIMER

This resource is practical procurement guidance written from a China-side workwear factory's perspective. It is not legal, food-safety or compliance advice. Cost figures are illustrative ranges and HACCP obligations are site-specific; confirm every design rule, standard and figure against your own food safety plan and current official sources before you commit funds.

Hospitality uniform resource | Document ID: SPEC-HOSP-HACCP-001

Purpose

This room-by-room checklist helps food safety managers and procurement teams verify that every uniform in their operation meets HACCP design requirements. Use before health inspections, during supplier evaluation, or as part of your annual uniform program audit.

HACCP Uniform Design Rules — The Fundamentals

Core Principle: A HACCP-compliant uniform eliminates physical contamination risks through design — not through staff behavior modification. If a uniform can generate a foreign object, it will eventually end up in food. Design it out.

1. Kitchen — Hot Line & Prep

- □ No External Buttons — All closures must be internal snaps, covered zippers, or wrap-style with internal ties. Detachable buttons are the #1 foreign object risk in commercial kitchens.
- □ No Pockets Above the Waist — Hands go into pockets, touch contaminants, then touch food. Any chest-level storage must be on the inside of the garment.
- □ Elastic or Snap-Sealed Cuffs — Sleeves must seal at the wrist to prevent contact with food and hot surfaces. No loose, flared, or rolled cuffs.
- □ Metal-Detectable Thread — All stitching thread must be detectable by standard metal/X-ray inspection systems used in food processing.
- □ Chlorine-Bleach-Resistant Dyes — Colors must withstand commercial laundry chemicals without leaching or fading. Verify to ISO 105-C06 (colorfastness to washing).
- □ Heat-Resistant Fabric — For hot-line positions, fabric must resist brief flame contact and hot surface contact. EN ISO 11612 A1 + F1 minimum.

2. Kitchen — Dish & Sanitation

- □ Water-Resistant Aprons — Bib aprons must have fluid-barrier finish to protect against chemical splash from sanitizing solutions.
- □ Quick-Release Closures — Apron neck and waist closures must release under load to prevent entanglement in dishwashing machinery.
- □ Non-Slip Footwear Compatibility — Pant length must not create trip hazard or drag on wet floors.

3. Front-of-House — Service & Bar

- □ Apron Pocket Configuration — Server aprons: pockets permitted below waist only. Contents must not contact food preparation surfaces.
- □ Hair Restraint Compatibility — Shirt collars and necklines must accommodate hair nets, caps, or visors without gap.
- □ Stain-Release Finish — FOH uniforms must have stain-resistant treatment that survives industrial laundering. Food and beverage stains must release in standard wash cycle.

4. Housekeeping & Maintenance

- □ Chemical Splash Protection — Tunics and coveralls must resist cleaning chemical penetration. Verify to EN 13034 (limited chemical protection) where applicable.
- □ High-Visibility Options — For maintenance staff working in loading docks, parking areas, or equipment rooms.

5. Documentation Checklist — Per Shipment

- □ HACCP Design Compliance Certificate — Per style, confirming all design requirements met.

- ☐ Fabric Test Reports — ISO 15797 wash test, ISO 105-C06 colorfastness, ISO 13934 tensile strength.
- ☐ OEKO-TEX Standard 100 Certificate — All components certified for skin contact (Product Class II minimum).
- ☐ EN ISO 11612 Test Report — For FR kitchen garments (if applicable).
- ☐ Batch Traceability Record — Fabric lot → production date → QC checkpoints → shipment date.

Pro Tip: Print this checklist and walk through your kitchen before every health inspection. A 15-minute uniform audit catches 80% of the violations inspectors will flag. Our hospitality clients average 99% audit compliance — up from 85% before switching to HACCP-designed uniforms.

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LANTAOWORK HACCP CHECKLIST

Design the foreign object risk out.

Send the kitchen layout and role list — a room-by-room design checklist and a per-shipment documentation plan are returned.

CONTACT US

Website	www.lantaowork.com
Email	info@lantaowork.com
Office	Hangang Sci & Tech Industrial Park, Jintan Road, Dongxihu District, Wuhan, Hubei, China

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