

# TRSA Hygienically Clean Food Safety (HCFS) Certified\*



## THIRD-PARTY VALIDATION OF UNIFIRST'S UNISAFE<sup>®</sup> SERVICE<sup>†</sup> 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

\*Hygienically Clean Food Safety (HCFS) Certification standards and information available at [HygienicallyClean.org](http://HygienicallyClean.org). TRSA is an international organization representing companies within the textile services industry with expertise to determine the most hygienic laundering solutions for food manufacturing and food processing facilities and workplaces. UniFirst laundry locations are individually HCFS certified by TRSA. For any plant locations not yet certified, audits and certifications are being scheduled.

<sup>†</sup>For UniSafe Service details, visit [UniFirst.com](http://UniFirst.com) or request a copy of UniFirst's Food Processing Uniform Service Programs brochure.

UniFirst helps protect customers' food products with HCFS certified processes.