GENERAL TRADING L.L.C	**LIST OF PERSONAL PROTECTIVE EQUIPMENT (PPE)**	Effective Date: 01 Oct 2021 Document Code: QMS-DI-F02 Rev. No.**00** | Ref #:

No.	PPE / Protective Equipment	Application / Purpose	Applicable Personnel
1	Safety Shoes / Non-Slip Shoes	Protection against slips, trips, falling objects and wet floors	Warehouse / Production / Logistics
2	Disposable Gloves	Hand protection and prevention of direct contact with food products	Food Handlers / Production
3	Cut-Resistant Gloves	Protection against cuts during meat cutting and handling activities	Production / Butchery
4	Disposable Hair Net	Prevents hair contamination of food products	Food Handlers / Visitors
5	Beard Net	Prevents facial hair contamination	Food Handlers
6	Disposable Face Mask	Supports personal hygiene and reduces contamination risk where required	Food Handlers / Production
7	Protective Apron / Food-Grade Apron	Protects clothing and helps maintain hygienic food-handling conditions	Food Handlers / Production
8	Waterproof Apron	Protection from water, moisture and contamination during cleaning activities	Cleaning / Hygiene Staff
9	Insulated Cold-Protection Jacket	Protection from low temperatures during work inside chillers/freezers	Cold-Room / Warehouse Staff
10	Thermal Gloves	Protection of hands from cold temperatures	Cold-Room / Warehouse Staff
11	Safety Goggles	Protection from splashes, chemicals and cleaning solutions	Cleaning / Maintenance
12	Chemical-Resistant Gloves	Protection from cleaning chemicals and detergents	Cleaning / Hygiene Staff
13	High-Visibility Vest	Improves visibility during loading, unloading and logistics activities	Logistics / Drivers / Warehouse
14	Safety Helmet	Protection against potential impact from falling objects where required	Warehouse / Maintenance
15	Protective Gloves	General hand protection during handling and warehouse activities	Warehouse / Logistics
16	Hearing Protection	Protection from excessive noise where applicable	Maintenance / Operations

PPE Control and Monitoring

1. PPE shall be provided to employees according to the hazards associated with their assigned duties.

2. Employees shall use the required PPE correctly while performing their work.
3. PPE shall be inspected regularly to ensure it is clean, functional, and in good condition.
4. Damaged, contaminated, or defective PPE shall be replaced immediately.
5. Food-contact PPE shall be maintained in hygienic condition and replaced when necessary.
6. Employees shall receive appropriate instruction or training on the correct use and maintenance of PPE.
7. Supervisors shall monitor PPE compliance during routine workplace inspections.
8. PPE requirements shall be reviewed whenever there are changes to work activities, equipment, processes, or identified hazards.

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