



Greene County Public Health

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Hair Restraint – Effectiveness

Rule 3717-1-02.3(C):

Food employees shall effectively restrain hair by wearing hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

The intent of this provision is to keep hair from contaminating food and food contact surfaces if the probability for this to happen is reasonably high. Individuals with a high potential for contaminating food by losing hair, handing their hair, or by their hair falling into food (e.g. – those food employees with primary duties in food preparation and handling) need to have their hair effectively restrained by the various means identified.

Food Employees:

Per 3717-1-01(45): *"Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.*

Food employees such as counter and wait staff do not need to have their hair restrained unless their hair is long and/or unmanaged and likely to come in direct contact with food. Food employees such as counter and wait staff with long and/or unmanaged hair need to restrain their hair through the effective use of hair control items such as visors, headbands, clips, barrettes, or ribbons to minimize the risk of their hair contaminating food and food contact items.

Hair restraints are primarily to address head and facial hair (e.g. – beards, goatees, etc.). All facial hair that is longer than ¼-inches in length must be restrained through the use of a beard restraint or snood. Hair on the arms and legs is not likely to come in contact with food. However, if an individual is mixing a food product such as meat or other ingredients for a meat loaf and their arms are in direct contact with the food products, gloves long enough to preclude direct contact with the food product would be required. It is the prerogative of the food operation to set requirements for hair restraints and they may be more strict than what the Ohio Food Code requires for their employees, but not less.

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