

Masks for use in Food Service

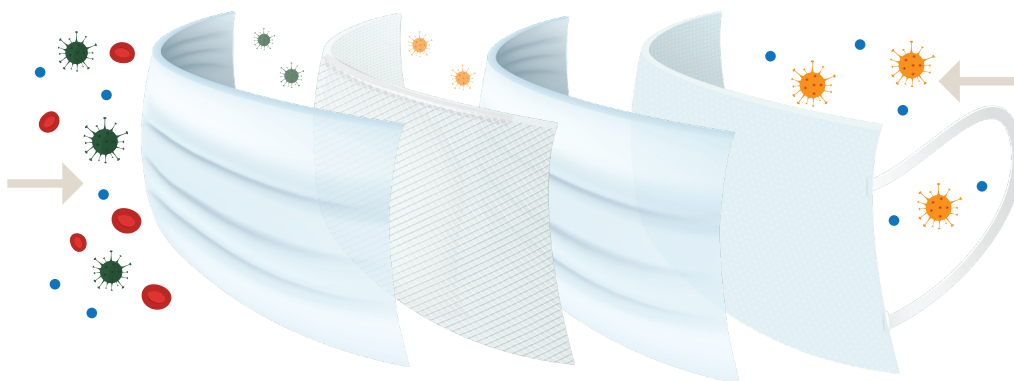
Face masks can be an effective control measure in food service as they prevent droplets of bodily fluids from escaping via the nose and mouth. They also protect the wearer against splashes and sprays (sneezes and coughs) from other people. Detmold Medical's Level 3 Surgical Mask is a single-use face mask designed to meet Australian Standard AS/NZS 4381:2015. The lightweight mask is designed to promote comfort and has two ear loops to hold the mask in place.

- Bacterial Filtration Efficiency (BFE) $\geq 98\%$
- Differential pressure, $\text{mmH}_2\text{O}/\text{cm}^2 < 5.0$
- Resistance to penetration by synthetic blood to 160mmHg
- Included on the TGA Australian Register of Therapeutic Goods (ARTG)



How the Mask Works

The Level 3 Surgical Mask has a multiple layered construction to protect the passage of blood or fluid splash from outside the mask.



Soft and comfortable, the inner absorbent layer captures droplets from the wearer eg. sneezes and coughs

- Blood Splash
- External Bacteria
- Wear's Bacteria
- Fluid Splash

How to correctly use the Level 3 Surgical Mask

It is important to be properly trained in how to wear, remove and dispose of masks. Performing good hand hygiene is essential before fitting the mask and after taking it off.



Hold the mask on the short edges with the ear loop connection points facing outward.



Pinching firmly on the nose piece, place one ear loop around the back of your ear and ensure it is secure.



Place the second ear loop up over your other ear and check the mask is evenly aligned on your face.



Expand the pleats to ensure a secure and comfortable fit.

