

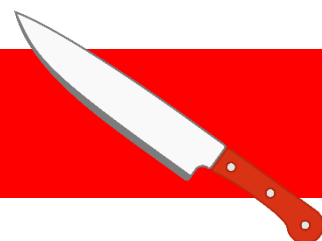
Colour Coding Chopping Boards & Knives

The aim of a Colour Coding system is to prevent cross contamination and it is vital that a system forms part of an employee training programme.

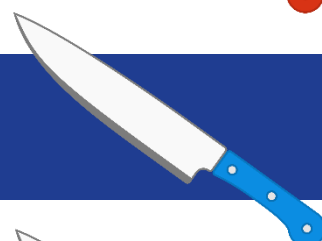
The Colour Coding of chopping boards and knives is a simple but important step that will make a large contribution to hygiene standards and the elimination of cross infection.



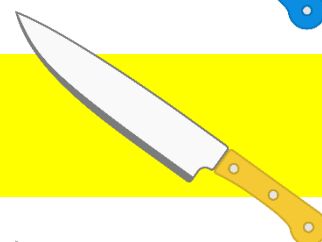
RED – Raw Meat



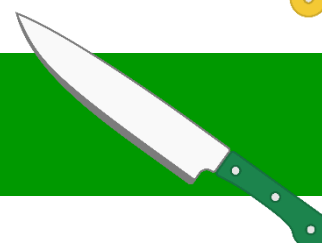
BLUE – Raw Fish



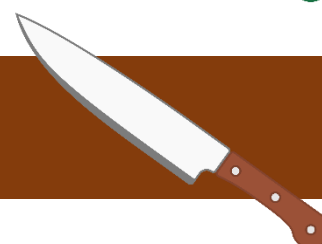
YELLOW – Cooked meat



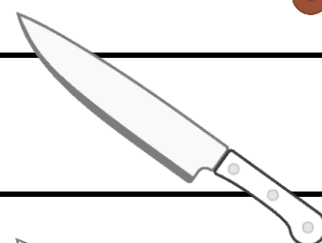
GREEN – Salad and fruit



BROWN – Vegetables



WHITE – Bakery & dairy



PURPLE – Allergens

