

Keep food separate



Separate preparation areas of raw foods from cooked or ready-to-eat foods



Raw foods







Cooked foods



Ready-to-eat foods



Use separate equipment and utensils for raw foods, and cooked or ready-to-eat foods.

OR

Thoroughly clean and sanitise chopping boards and knives before preparing cooked or ready-to-eat foods and after preparing raw foods.

Colour coded chopping boards

It doesn't matter which colours you use for which food groups, so long as all staff know which colour board should be used. Make this information available to everybody by displaying signs or posters in the kitchen.

Examples:

- Red** = Raw meat and raw chicken
- Green** = Fruit and vegetables
- Brown** = Cooked meat
- Blue** = Raw fish
- White** = Bread

