

# Chopping Board Colour Chart



## Red

Raw meat



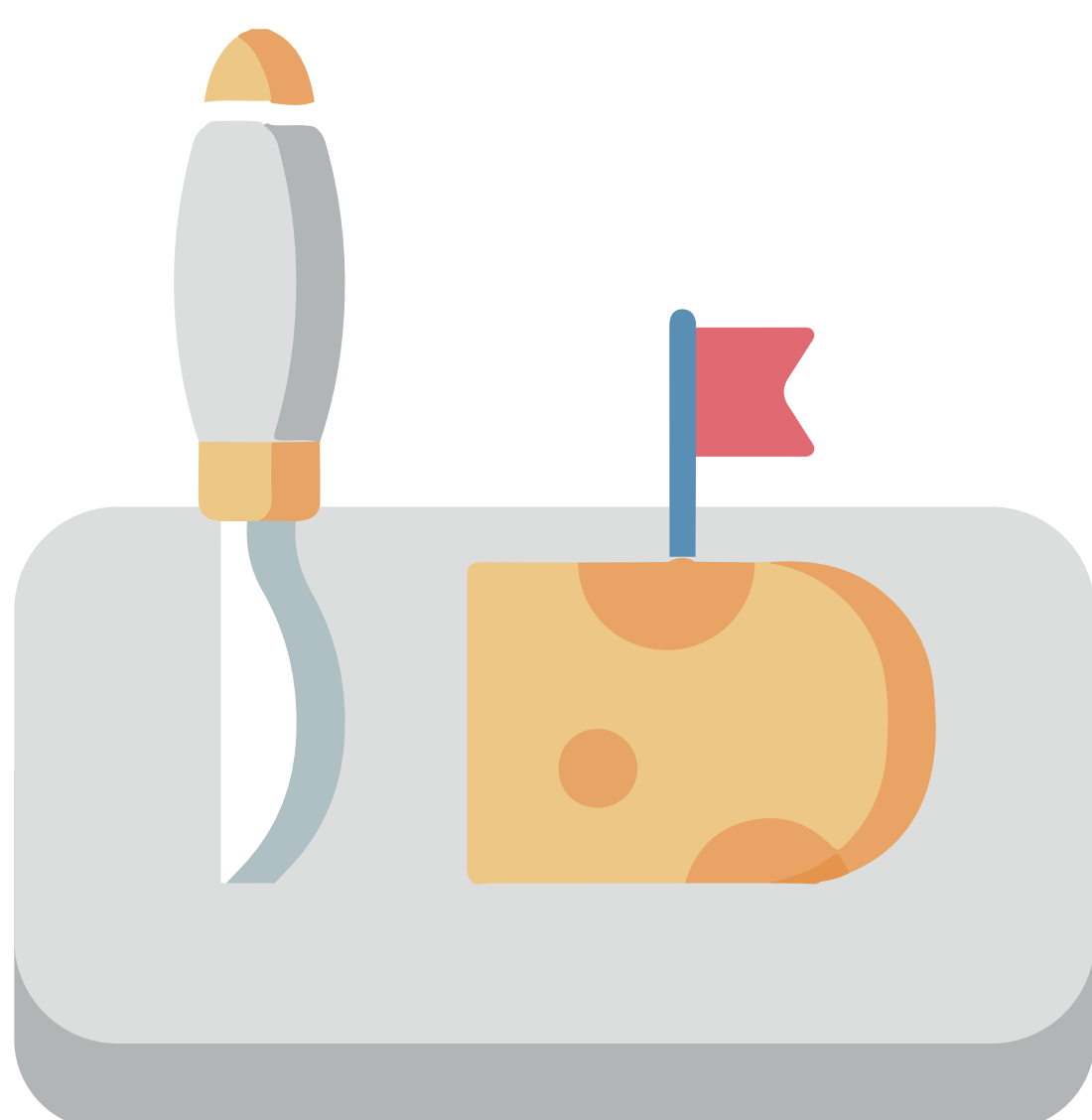
## Yellow

Cooked poultry and other meats



## Blue

Raw fish and seafood products



## White

Bread and dairy products



## Green

Fresh fruits, vegetables, herbs, and salads



## Brown

Root vegetables (e.g., potatoes, carrots, and turnips)



## Purple

“free-from” products  
(e.g., major food allergens)

### Tips for using chopping boards

- Keep chopping boards clean and properly sanitised.
- Do not use abrasive cleaning solutions and tools.
- Use non-slip chopping boards to prevent any workplace accidents.
- Replace damaged chopping boards.
- Separate chopping boards for “free-from” products from the rest of the chopping board sets.
- Use paired colour-coded knives and other kitchen equipment with coded chopping boards.
- Do not stack coloured chopping boards on top of each other.
- Follow other food hygiene rules when working in the kitchen.