

# Cutting Board Color Chart



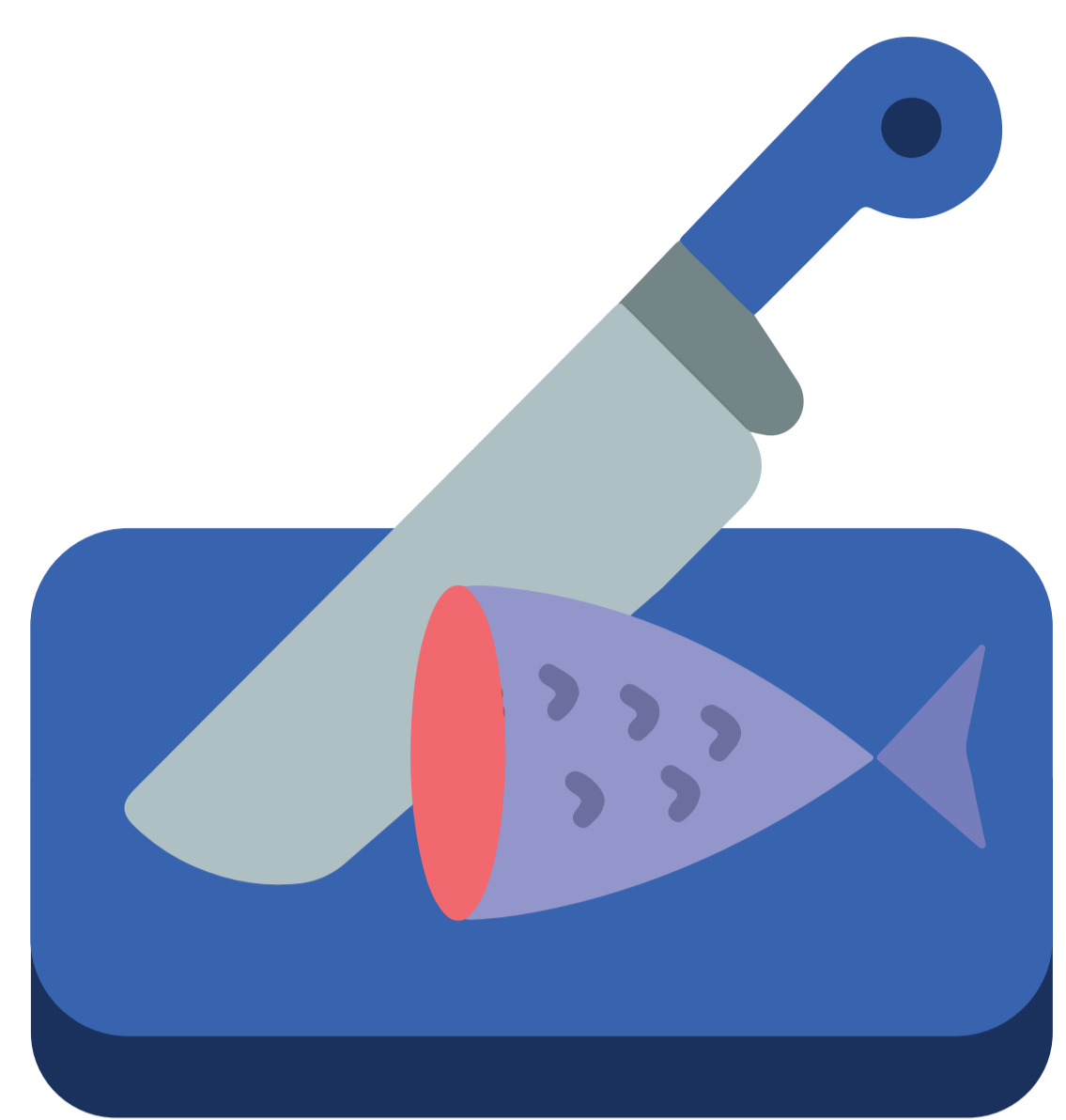
## Red

Raw beef, pork, lamb, and other types of raw meats



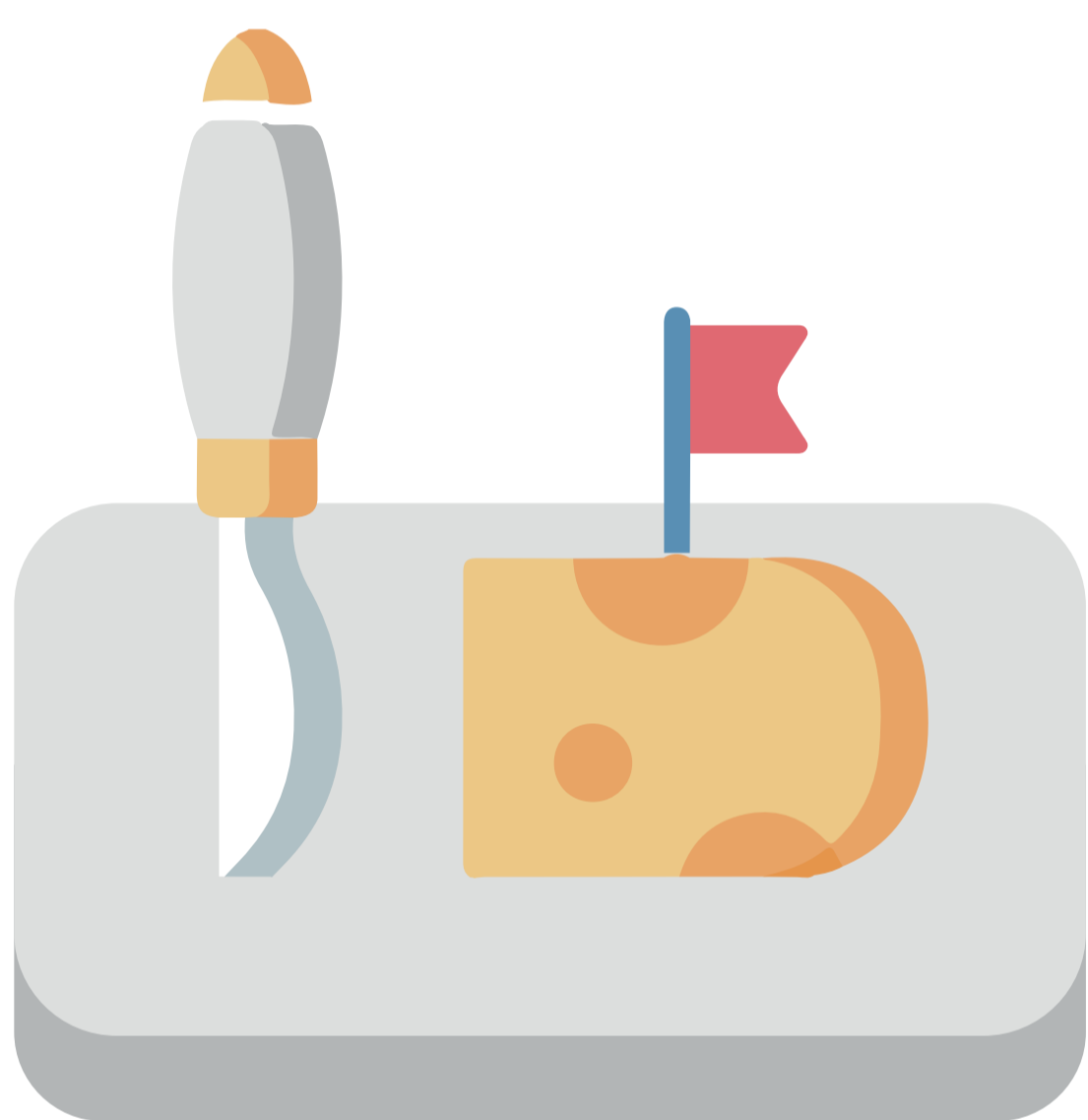
## Yellow

Raw poultry, such as chicken, turkey, and duck.



## Blue

Raw fish, shellfish, and other seafood products



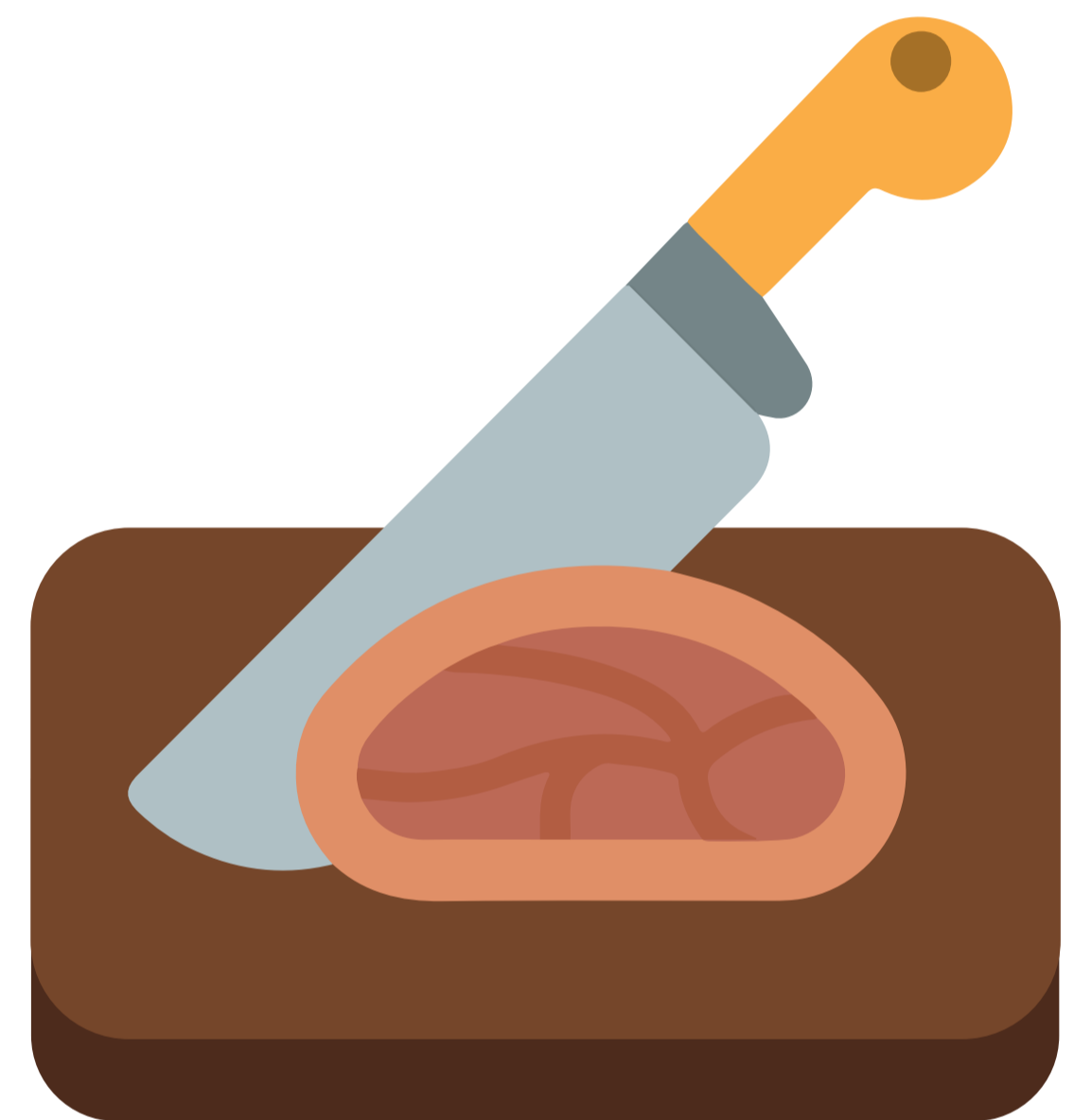
## White

Dairy and baked goods



## Green

Fruits, vegetables, and salads



## Brown

Cooked meat, such as roast beef or ham



## Tips for using cutting boards

- Clean and sanitize cutting boards thoroughly after use.
- Avoid using abrasive cleaning solutions and tools.
- Keep cutting boards used for allergenic foods separate.
- Use non-slip cutting boards.
- Replace damaged cutting boards.
- Pair color-coded knives with appropriate cutting boards.
- Follow other food safety and hygiene rules in the kitchen.