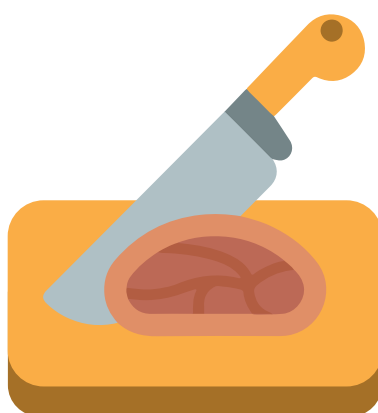


Chopping Board Colour Chart



Red

Raw meat



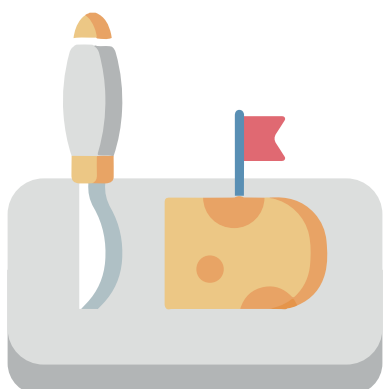
Yellow

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.



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