

Cutting Board Color Chart



Red

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



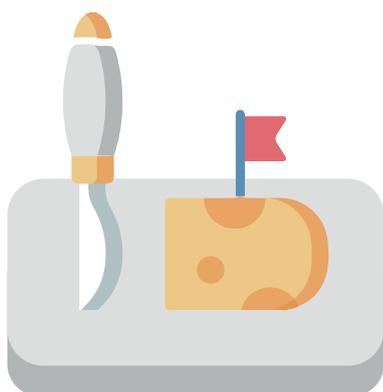
Yellow

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.



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