

Chopping board & knife colours

One system, understood by everyone

Example kitchen allocation. The manager must confirm or edit it to match your site. Colours alone do not make food safe.

**Red****Raw meat****Blue****Raw fish****Yellow****Cooked meat****White****Bakery and dairy****Green****Washed fruit and salad****Brown****Unwashed / raw vegetables****Purple****Controlled preparation for allergy orders***

*Purple is a site choice, not an allergen-free guarantee. Keep raw and ready-to-eat equipment separate. Clean and disinfect after use, and follow your allergen procedure.