

Green cloths only here



Keep each cleaning zone separate.

01 Use a fresh cloth

For ready-to-eat surfaces, use a new disposable cloth or a freshly cleaned and disinfected reusable cloth.

02 Keep it in its zone

Do not borrow cloths from another area. Follow the site cleaning allocation.

03 Remove used cloths promptly

Discard single-use cloths after each task. Put reusable cloths in the designated container for washing and disinfection.

04 Change between tasks

Use a fresh cloth for each task. Wash, disinfect and dry reusable cloths before using them again.

This green allocation is your site rule, not a universal food-law colour code. The manager should define the area and train staff before use.