

Cooked meat only

Protect food that is ready to eat.

Yellow board and designated utensils

01 Keep raw food away

Do not bring raw meat, fish, eggs or their equipment into this station.

02 Start with clean hands and kit

Wash and dry hands. Use clean, disinfected surfaces and utensils.

03 Control time and temperature

Keep chilled meat refrigerated until needed. Keep hot-held food at 63°C or above.

Colour allocation must match your site system. Check ingredients and prevent allergen cross-contact too.