



Preventing Cross Contamination: Colour Coded Chopping boards

If used correctly, colour coded chopping boards can eliminate or reduce the risk of cross contamination during food preparation. Cross contamination refers to the transfer of food poisoning bacteria from one ingredient to another, when the different ingredients come into contact with each other, via hands, utensils, chopping boards etc.

Cross contamination can take place when raw meat is handled. Poultry is usually the main culprit because it has a higher fluid content than other types of meat, which means juices tend to spread further and are more likely to come in contact with utensils, surfaces and hands. It is essential to make sure that meat, along with its juices, is kept away from other ingredients.

Colour-Coded Chopping Boards Serve as a Reminder! [Purchase them in the OSCAR Shop](#)

FOOD SAFETY CHOPPING BOARDS

- If used correctly, colour coded chopping boards can eliminate or reduce the risk of cross contamination during food preparation.
- Raw food is prepared separately from ready-to-eat food, using separate sanitised utensils, chopping boards and other equipment. If this is not possible, staff must thoroughly wash the equipment in hot water and detergent and sanitise between uses.

					
RAW MEATS <u>RED</u>	RAW POULTRY <u>YELLOW</u>	SEAFOOD <u>BLUE</u>	COOKED MEAT <u>BROWN</u>	FRUIT & VEGETABLES <u>GREEN</u>	DAIRY & BAKERY PRODUCTS <u>WHITE</u>

Clean, sanitise and store chopping boards correctly after use.

NB: The use of coloured chopping boards displayed is a guide. Follow your Food Safety Program.



One way to make sure everyone remembers what each colour is for is by positing up a legend in the area where these boards are stored.

OSCAR Care Group sells "Food Safety Chopping board" posters & Chopping Boards on [OSCAR Shop](#)

Colour-coded chopping boards are made of plastic. This makes them harder on the edges of knives, but it also means they can be washed in the dishwasher. The fact that they are made of plastic usually means they are cheaper too. Furthermore, plastic is one of the few materials used in chopping boards that can be coloured, which allows employees to quickly tell them apart. Colour-coded chopping boards can be bought as part of a set with a rack included or a rack can be purchased separately. The rack allows your staff to more easily access the right cutting board without risking transference from their hands. Note that you can also get various utensils that are colour coded to further avoid the problem of cross contamination.



OSCAR Care Group are a professional team that provide Operational Support, Catering Consultancy, Auditing & Response to businesses that take care of vulnerable people.



Food Safety Supervisor Training

OSCAR Care Group, Level 4D 88 Ricketts Rd., Mt Waverley VIC
2019 Dates: 30 August and 20 September
Email or Call OSCAR Care Group to book your training today!