

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 is the transfer of dangerous bacteria from one ingredient to another, when the different ingredients come into contact with each other, or via hands, utensils, chopping boards etc.

Cross contamination takes 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!



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 Hospitality sells "Food Safety – Chopping boards" posters.

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.



According to national regulation in the Food Standards Code, Chapter 3 – Food Safety Programs for Food Service to Vulnerable Persons, food businesses that prepare food for service to vulnerable persons are required to implement a food safety program.

OSCAR Hospitality has experienced Auditors that are qualified to perform Independent Food Safety Audits and provide advice. OSCAR Auditors are all Level 4 High Risk qualified & can provide Food Safety Posters including colour coded chopping board information.



Food Safety Supervisor 2018 Training

OSCAR Hospitality, Level 4D 88 Ricketts Rd., Mt Waverley VIC

2019 Dates: 22 February, 29 March, 3 May, & 31 May

Email or Call OSCAR Hospitality to book your training today!