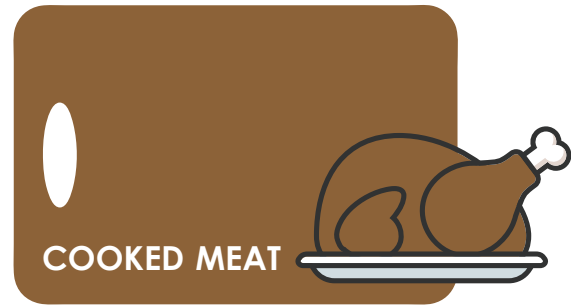


COLOUR CODED  
Chopping boards



The correct chopping board **MUST** be used for each food type

Colour coded chopping boards can eliminate or reduce the risk of cross contamination during food preparation. Clean, sanitise and store chopping boards correctly after use. 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.

**NEED MORE TRAINING? OUR FOOD SAFETY EXPERTS ARE HERE TO HELP**  
Call (03) 9561 1844 or email [info@oscarcaregroup.com.au](mailto:info@oscarcaregroup.com.au)