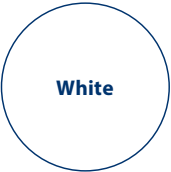




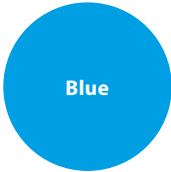

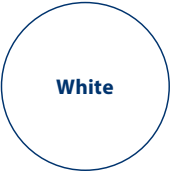



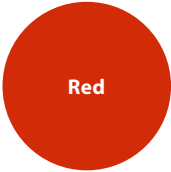
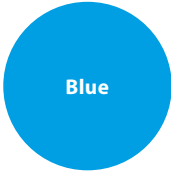



Colour coding for use of materials

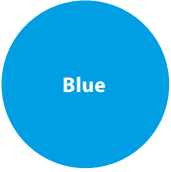
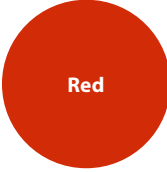
USE OF CUTTING BOARDS

						
White	Yellow	Green	Brown	Red	Blue	Purple
Bread, cheese	Chicken, wild poultry	Potatoes, vegetables, fruit	Cooked meat	Raw meat	Fish, crustacean and shellfish	Allergen-free products

USE OF STORAGE BINS

						
White	Yellow	Green	Brown	Red	Blue	Purple
Bread, cheese	Chicken, wild poultry	Potatoes, vegetables, fruit	Cooked meat	Raw meat	Fish, crustacean and shellfish	Allergen-free products

USE OF BUCKETS

		
Blue	Green	Red
Chemical cleaning	Foodstuffs kitchen	Sanitary room



In connection with a bacteriological contamination, **never use red materials** in the kitchen!

(only for cleaning the bathrooms)