





COLOR-CODEDFOODSERVICE SYSTEM

INTRODUCING COLOR

Color-coding your storage and prep tools can help reduce the risk of crosscontamination. Reducing cross-contamination means safer food, and safe food means happier customers.

The Rubbermaid Commerical Products Color-Coded Foodservice System is available in seven colors. Simply match the utensil or storage container to the appropriate food for a safer, more sanitary kitchen.

SUGGESTED FOOD PER COLOR

Below are the suggested food types to be used with each color. The Color-Coded Foodservice System can be easily adapted to fit your unique needs or existing color-coding program.







RAW MEAT

PRODUCE

RAW POULTRY









COOKED PROTEIN SEAFOOD

COLOR-CODE YOUR KITCHEN



• DITCH THE CARDBOARD

Remove food from its original packaging and place it in a color-coded container to help prevent the juices of uncooked foods from dripping onto ready-to-eat foods, which can cause bacteria growth.1

STAY IN STOCK

Square and round storage containers include graduation lines that make it easy to stay on top of your inventory.

• STORE EVERYTHING

Storage containers aren't just for produce and poultry. Use a white container to store dairy or dry goods like flour or sugar.



¹ ©2016 U.S. Department of Health and Human Services, foodsafety.gov



► Foodborne illnesses can be caused by cross-contamination during preparation and cooking.² The Color-Coded Foodservice System makes it easy to keep food separated and safe, even during the busiest times.

PREP IN COLOR

Prep tools include high-heat spatulas, tongs, cutting boards, and a cutting board rack.

WASH THE BOARDS

The USDA recommends washing cutting boards after each use with warm soapy water, even when using color-coded cutting boards.

DON'T FLIP

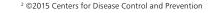
Flipping a cutting board to use the other side seems efficient, but saving a minute or two isn't worth the cross-contamination risk. Use just one side of the cutting board, then wash it.

• HIGH-HEAT VERSATILITY

The high-heat spatulas can withstand temperatures up to 500°F/260°C, which means you can use them to stir a boiling sauce, or sauté veggies (with the appropriate color of course).

• USE THE CLEAN-REST™ FEATURE

The high-heat spatulas have a unique Clean-Rest[™] feature that keeps the blade off of countertops when laid flat.





▶ Preventing cross-contamination is critical to keep food safe.³ Here are some additional tips to help avoid cross-contamination and reduce the risk of foodborne illnesses.

AVOIDING CROSS-CONTAMINATION

CREATE PREP ZONES

If space allows, create dedicated prep zones in the kitchen to help avoid cross-contamination. That's one area to prep raw meat, another for produce, another for seafood, etc.

SEPARATE YOUR TOOLS

Hang or store color-coded tools separately by food type. Using the right tool is easier if that tool is already set apart, ready to use. Avoid dumping them in a single drawer, or stacking them on a shelf.

WASH STORAGE

Washing prep tools is a no brainer, but storage is easy to forget. When a storage container reaches empty, wash it out before putting new food in.

KNOW THE COLORS

Make sure everyone working in the kitchen knows the color-coded system. Some staff may have used different colors in the past, so make sure to hang the color-coded poster where employees can refer to it easily.

