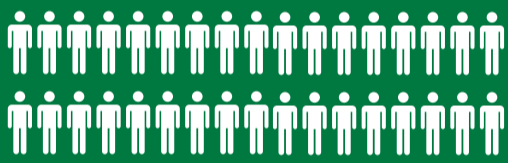


KEEP YOUR CUSTOMERS SAFE WITH...

## YOUR GUIDE TO FOODSERVICE COLOUR CODING



### WHY COLOUR CODE?



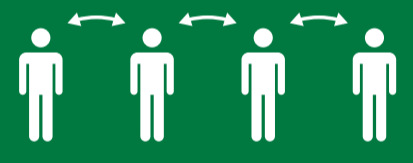
**OVER 17m**

people in Europe have a food allergy (EAACI 2013)



**23m ILLNESSES**

are caused by cross-contaminated food & 5000 people die from food borne illnesses every year (WHO 2015)



**OVER 200**

diseases are spread through food (WHO 2012)

### FOUR STEPS TO A SAFE FOOD FLOW

1

#### STORAGE

Keep your food separated in colour-coded containers

2

#### PREPARATION

Prevent cross-contamination with colour-coded chopping boards and utensils

3

#### COOKING

Colour-coded high heat spatulas guard against mix-ups during cooking

4

#### SERVING

Use colour-coded tongs and spatulas for food safety at every step

### YOUR COLOUR CODED KITCHEN CHECKLIST



**Round and square lidded containers**



**Chopping boards**



**High heat spatulas**



**Tongs**

FIND EVERYTHING YOU NEED TO PREVENT CROSS-CONTAMINATION IN YOUR KITCHEN AT

[WWW.LOCKHART.CO.UK](http://WWW.LOCKHART.CO.UK)