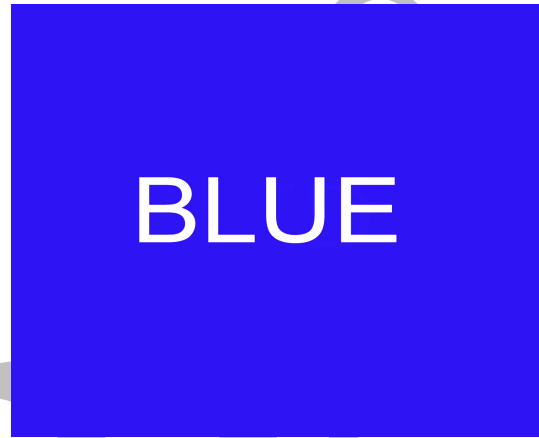


COLOUR CODING FOR HYGIENE



Sanitary Appliances
& Washrooms Floors



General Lower Risk Areas
(excluding food areas)



Washbasins & other
Washroom Surfaces



General Food & Bar Use

AIM: to prevent CROSS CONTAMINATION

GOLDEN RULES

- Keep colour coding simple
- Work from 'CLEAN to DIRTY'
- Train staff (Beware of colour blindness)
- Use two colours within Washroom Areas
- Monitor system & re-train where necessary