



IMPLEMENTATION GUIDE FOR COMMERCIAL KITCHENS



COLOR-CODED
FOODSERVICE SYSTEM

INTRODUCING COLOR

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

The Rubbermaid Commercial 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



DAIRY



ALLERGENS

COLOR-CODE YOUR KITCHEN



► Storing food in the appropriate container helps prevent cross-contamination.

IT STARTS WITH STORAGE

- **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.

² ©2015 Centers for Disease Control and Prevention



- ▶ 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.

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