

Keep food separate

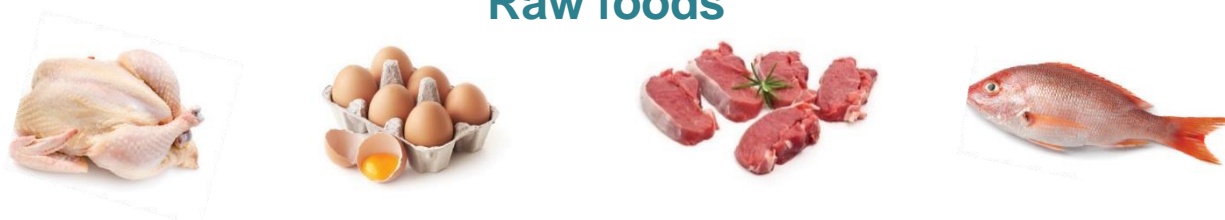
Cooked foods



Ready-to-eat foods



Raw foods



Cooked and ready-to-eat food must be kept separate from raw food, which may contain bacteria that can cause food poisoning.

Always use separate equipment and utensils for raw foods, and cooked or ready-to-eat foods, or thoroughly clean and sanitise after preparing raw foods.

Colour coded chopping boards

Using separate colour-coded cutting boards for different ingredients helps prevent cross-contamination. For example:

- Blue** = Raw fish
- Red** = Raw meat and raw chicken
- Green** = Fruit and vegetables
- White** = Bread
- Brown** = Cooked meat



It doesn't matter which colours you use, as long as all staff know which colour should be used for each food group. Displaying signs or posters in the kitchen makes this information available to everyone.

More information

- Visit foodauthority.nsw.gov.au
- Email food.contact@dpi.nsw.gov.au
- Phone 1300 552 406