

Introductory Guide to Colour Coded Cleaning System

For The Hospitality Industry

4 COLOURS

Colour Coding your cleaning equipment ensures that there is no cross contamination during the cleaning process.

4 STEPS

Step 1

Based on their general use and risk levels, divide your workspace up into different areas. Assign a different colour to each area.

Step 2

Buy different coloured cleaning products to be used in each area.

Step 3

Make sure that all staff are trained and aware of the colour coded system.

Use posters and labels on cleaning equipment as a reminder.

Step 4

Prevent cross contamination by storing each cleaning areas cleaning products and equipment carefully so that damp mops, buckets, sponges and cloths do not touch each other.

This prevents the spread of harmful bacteria between cleaning equipment used for other colour coded areas.

