Introductory Guide to Colour Coded Cleaning System

For The Hospitality Industry

step 4

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 3

system.

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

Use posters and labels on cleaning equipment as a reminder.

Step 2

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

Prevent cross contamination by storing each cleaning areas

mops, buckets, sponges and cloths do not touch each other.

cleaning products and equipment carefully so that damp

This prevents the spread of harmful bacteria between

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



cleaning equipment used for other colour coded areas. BEDROOM **KITCHEN** CATERING OFFICE RECEPTIONS **RAW FOOD** PREPARATION CORRIDORS LOW RISK AREA HIGH RISK AREA **Excl: Food Kitchen & Prep Areas** Food Prep WASHROOM GENERAL **& TOILETS** TOILETS **CANTEEN** FOOD & **AREA BATHROOM FOOD COURT BAR AREA SHOWERS EATING AREA** SINKS **KITCHENETTE** CATER SIGNS