








## COLOUR CODED GUIDE LINES FOR YOUR CHOPPING BOARDS

<b>RAW AND DIRTY FOODS</b>		<p><b>RED BOARD</b> RAW MEAT RAW POULTRY</p>
		<p><b>BLUE BOARD</b> RAW FISH RAW SHELLFISH</p> <p><i>(Smoked salmon is a Ready to Eat food not RAW) Remember crustaceans and molluscs are both classed as allergens</i></p>
		<p><b>BROWN BOARD</b> RAW &amp; UNWASHED FRUIT RAW &amp; UNWASHED VEGETABLES RAW &amp; UNWASHED SALADS</p> <p><i>Don't forget that celery and celeriac are allergens</i></p>

<b>READY TO EAT FOODS</b>		<p><b>GREEN BOARD</b> WASHED FRUIT WASHED VEGETABLES WASHED SALAD ITEMS</p> <p><i>Don't forget that celery and celeriac are allergens</i></p>
		<p><b>YELLOW BOARD</b> READY TO EAT and COOKED FOODS</p> <p><i>This would include your smoked salmon and cooked hams Don't forget to consider your allergens, e.g. sulphur dioxide for packed hams and gluten if hams are breaded)</i></p>
		<p><b>WHITE BOARD</b> DAIRY BAKERY</p> <p><i>Foods in both categories are classed as allergens.</i></p>

**ALLERGENS**– please note, if you are telling your customers that a dish is allergen free, you will need to ensure that a particular allergenic ingredient has not been prepared on that board.

	<p><b>PURPLE BOARDS</b></p> <p>Take care if using a purple board. There are 14 recognised allergens, and if you're allergic to one doesn't mean you're allergic to everything else.</p>
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