

HAZ10 – Colour Coded Chopping Boards and Knives

Cross contamination between different food types, most notably from raw to cooked or ready to eat products, offers opportunities for cross-contamination with pathogenic bacteria. The pre-eminent risks occur in preparation. While much of this risk is managed in the refrigerator (HAZ7) or on the work surfaces (HAZ9), the principle area in the Middleware Kitchens where cross contamination could occur in during preparation. As a result, industry standard colour coded chopping boards and knives have been adopted.

Controls:

- a. **Standard colour coded boards and knives are used for the preparation of food materials.**
- b. **After use, boards and knives are hot washed with detergent in the sink and the board subject to disinfection with the proprietary food-approved disinfectant. Knives are subjected to decontamination in the dishwasher or treated as for the boards above.**



Management of failure:

Where a breach has occurred and a knife and board miss-match identified, a individual risk assessment is carried out. The principle is to put right the problem immediately by stopping work, washing and disinfecting knives and boards.

Reviewed: all boards formally checked and in sound condition – no replacements required. No changes required to policy