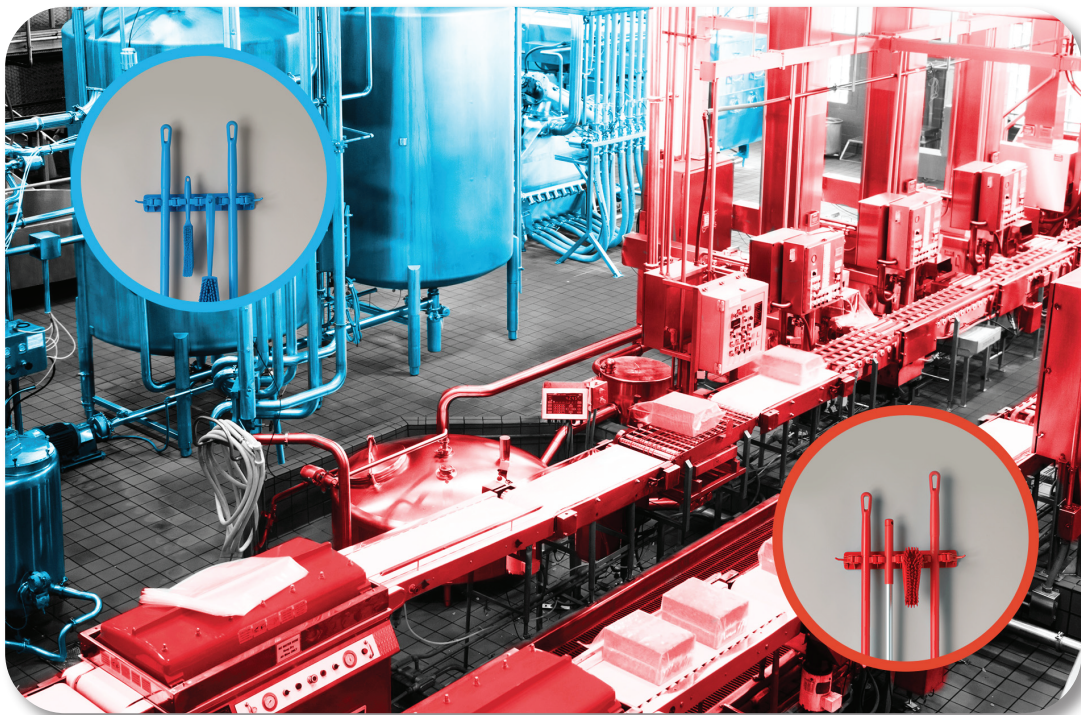


COLOR CODING

Minimizing risks and improving food safety

At PHS HAACP, we help you minimize the risk of cross contamination while maintaining a safe hygienic facility for meeting today's food safety guidelines.

Color-coding your cleaning material is a proven practice that effectively communicates hazards and helps food processors achieve high quality food safety standards.



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Tips to Help Build an Effective Color-Coding Plan

According to the Centers for Disease Control's food-borne outbreak tracking & reporting, 48 million (about 1 in 6) people in the US get sick from eating contaminated food each year. There are more than 250 pathogens and toxins that are known to cause food-borne illness. A number of these occurrences are considered preventable and an effective color-coding plan can help. To prevent cross-contamination from wreaking havoc throughout a facility, consider these tips:

- 1 KEEP IT SIMPLE**
 Avoid complicated color assignments and keep your system simple. Color-code only the most important areas or items used to control cross-contamination.
- 2 PICK LOGICAL COLORS**
 Ensure that the colors you select are easily recognized and understood by everyone involved.
- 3 MAKE IT CLEAR**
 Reinforce your color assignments with consistent and appropriate signage. Provide clearly marked storage areas throughout your facility and grounds.
- 4 COMMUNICATE THE PROGRAM**
 Have a communication strategy for rolling out the program to your employees. Revisit it regularly to ensure it's working.



Choosing your color-coding plan:

PHS HACCP has up to nine color options for color-coding your work environment.

Ordering is simple, just add your color number (shown below) at the end of your part number.

