

Chopping Board Guide



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Chopping Boards



Prevent Cross Contamination

Use correct colour coded chopping boards

RAW MEAT

RAW FISH

COOKED MEATS

SALADS & FRUITS

VEGETABLES

DAIRY PRODUCTS



Red Chopping board



Use a red chopping board to prepare any kind of raw meat.



White Chopping Board

Use a white chopping board to prepare dairy or dry ingredients.



Yellow Chopping Board



Use the yellow chopping board to prepare cooked meats





Brown Chopping Board



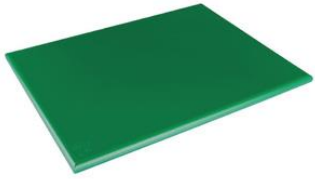
Use a **brown** chopping board to prepare vegetables.



Blue Chopping Board



Use a **blue** chopping board to prepare cooked meats.



Green chopping board



Use a **green** chopping board to prepare fruit or salad.



Cleaning



Always clean your chopping boards with hot soapy water when you have finished.