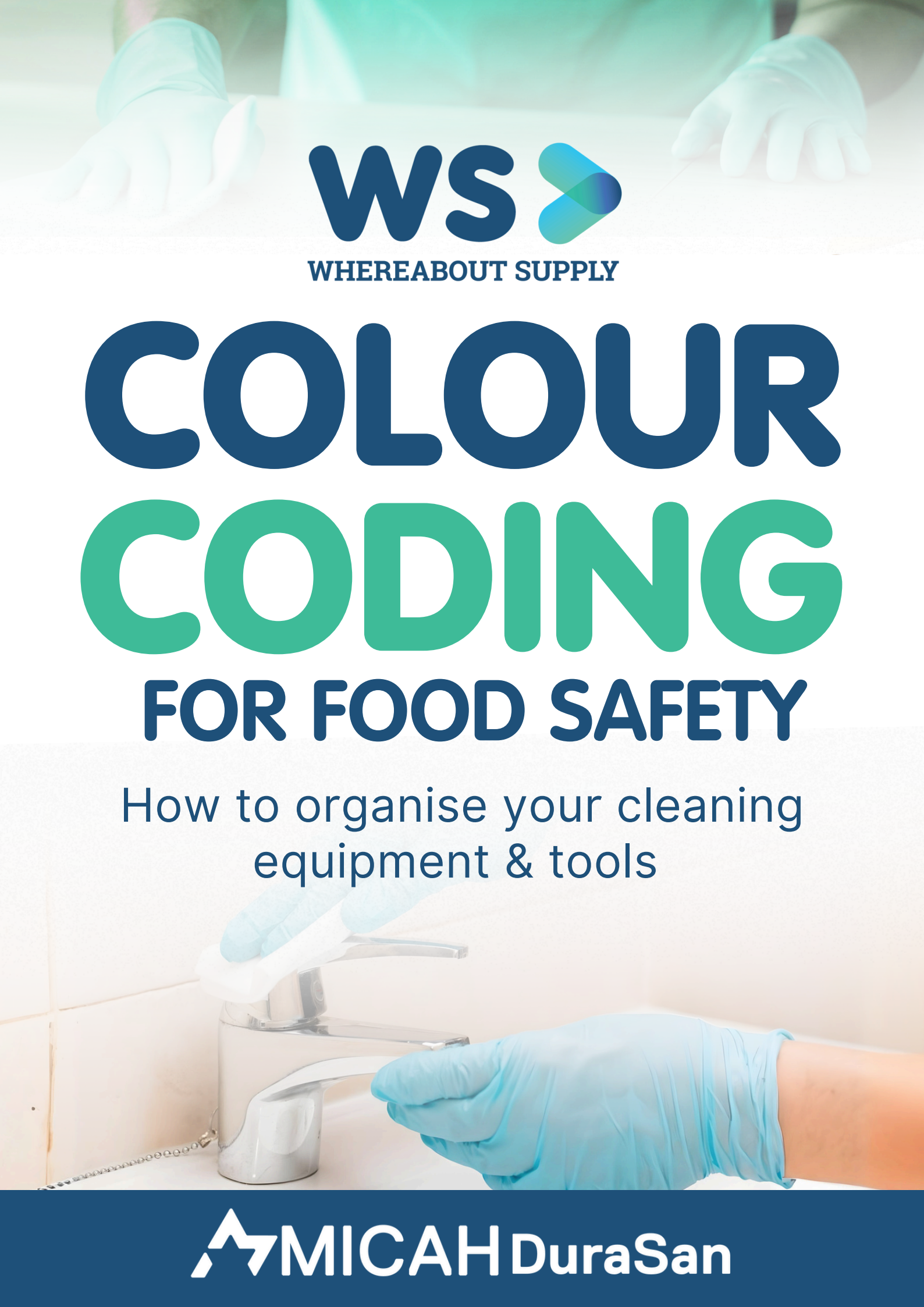




WHEREABOUT SUPPLY

COLOUR CODING FOR FOOD SAFETY

How to organise your cleaning
equipment & tools

A background image showing a person's hands in blue nitrile gloves. One hand is holding a white brush and cleaning a chrome faucet. The other hand is holding the faucet handle. The background is a light-colored tiled wall.

 MICAHA DuraSan



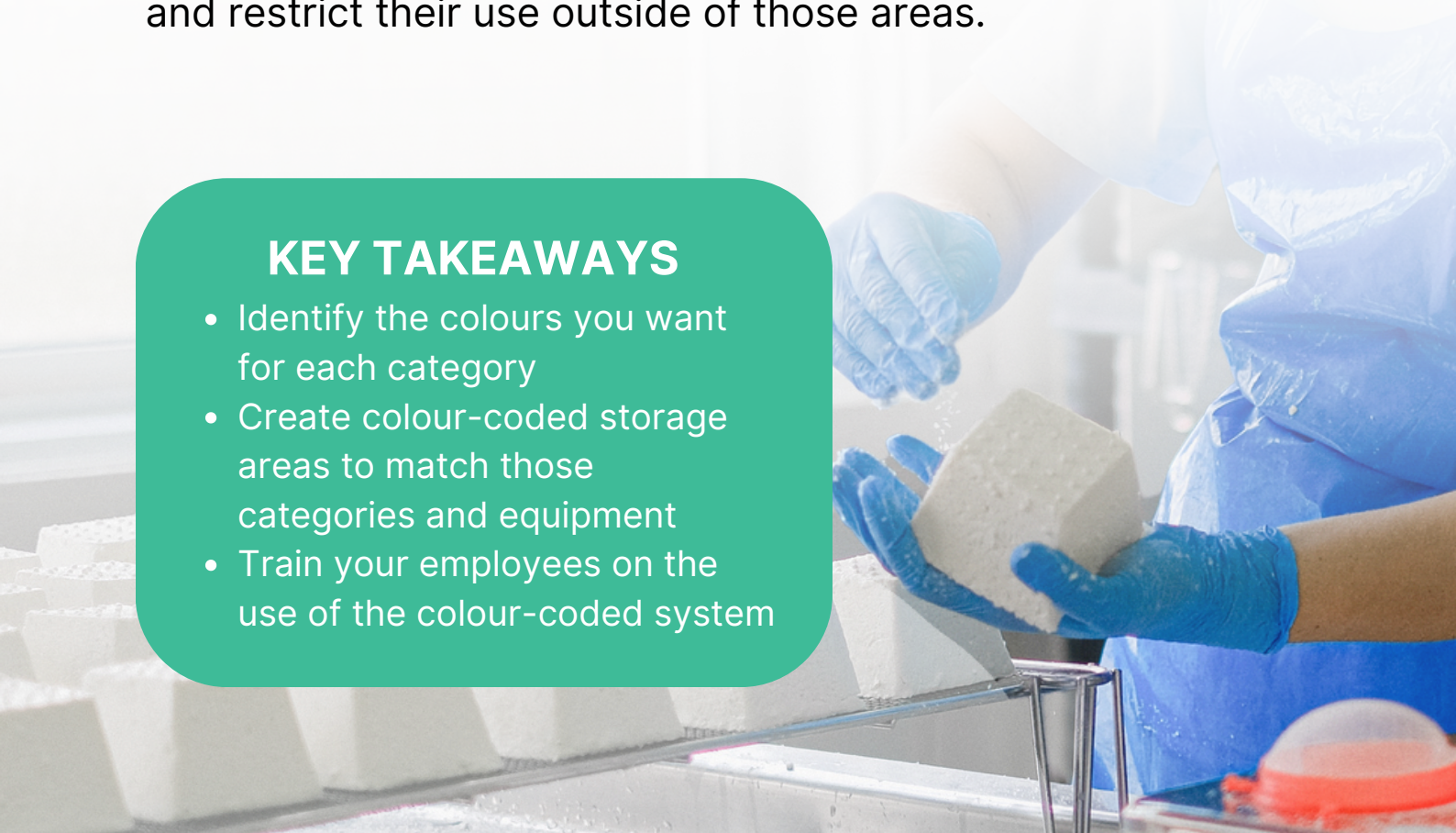
Why take risks with your food preparation processes?

Food is vulnerable enough without adding potential harmful bacteria to the process by using the wrong cleaning equipment in the wrong areas.

This is a self-defeating issue that can have devastating effects on your business and customers. The way to solve this problem and eliminate the potential of cross-contamination is to organise your cleaning equipment into specific categories and restrict their use outside of those areas.

KEY TAKEAWAYS

- Identify the colours you want for each category
- Create colour-coded storage areas to match those categories and equipment
- Train your employees on the use of the colour-coded system





Introduction

Cross contamination is a real danger when it comes to food safety. One mis-step can create a food spoilage problem that can cost companies thousands or hundreds of thousands of dollars.

When you do not have specific organisation, it is easy for employees to bring contaminated cleaning equipment into food sensitive areas. To better protect food safety, it is essential that you create a colour-coded system for your cleaning crews and other employees.

The Purpose of the Colour-Coded System

This system is to organise all cleaning equipment and have them work in specific sections only. The colour-coding is designed to reduce or eliminate the risk of cross contamination that can happen when cleaning equipment is used for more than one work area.

For example, the cleaning equipment used for bathrooms can bring germs and bacteria to the kitchen if the same equipment is used to clean both rooms. The colour-code system enables employees to recognize which cleaning tools are to be used for which rules.

If the colours do not match up with the rooms, then the cleaning equipment cannot be used. The cleaning equipment is only safe when the colour codes align.



Australian Clinical Excellence Commission

Since the pandemic, the Australian Clinical Excellence Commission has helped establish a colour-coded cleaning system for a variety of Australian businesses. The system has 5 colours and they are:



GREEN

for cleaning kitchen, cafe or other food preparation areas



BLUE

for general areas, for example offices, wards, hallways and so on



YELLOW

is reserved for infectious and isolation areas that include spilled blood and other human substances



RED

is restricted to bathrooms, showers, and toilets



WHITE

for clinic areas, healthcare, hospitals, operating rooms and similar areas

Participation in this system is voluntary and you are free to construct your own colour-codes for your business.

Use these restrictions as a guide when formulating your own colour-coded system to ensure you have completely organised work areas using different colors for cleaning purposes.

WS Tips & Tricks

Here are some tips we have for your business so you can maximise organisation of your tools.

1. Create colour-coded storage areas

It is not enough to have a colour-code system in place. Placing all the cleaning equipment into one storage room or closet will also defeat the colour-code system. You need to establish a separate cleaning storage area for each colour you select for your buildings.

For example, all the red coloured cleaning equipment should be housed in a red coloured closet or on a red coloured peg board. Not only will this reduce the risk of cross-contamination but it also helps you do inventory control and see what items are missing or need to be replaced.

2. Train your employees

The success or failure of the colour-coded cleaning system depends on how well you train your employees. All employees should be made aware of how important it is for the cleaning equipment to be separated from each other and never stored together.

If someone forgets, then cross-contamination is possible and food could be ruined. The training should include:

- Hygienic standards
- The importance of the colour-coded system
- Why and how cross-contamination takes place
- Which colours are to clean which areas
- Some helpful information on infection control procedures
- How and where to clean each colour-coded piece of equipment

Pick up your colour-coded cleaning equipment today!

WS Tips & Tricks

3. Get quality equipment

Our Micah Durasan line is a bespoke system including tool holders and coloured shadow boards, designed to your site requirements to maintain the quality of the tools and improve efficiencies for your site hygiene. These pieces of equipment include brooms, brushes, mops, squeegees, scrapers, scoops, buckets, and handles.

They all come in a variety of colours enabling you to organise your cleaning areas and establish a top-rated colour-code system.

Assign colours to specific rooms and areas and then pick up the cleaning equipment for those areas.

Plus, Micah DuraSan has hooks and coloured outline boards to help you organise your cleaning storage areas. Pick yours today and get your colour-coded system implemented without delay. Contact us and we will help you get the organisation your business deserves!



MICAH DuraSan



- ✓ **FREE DELIVERY ON ORDERS OVER \$150**
- ✓ **SAME-DAY DELIVERY BY LOCAL DRIVERS**
- ✓ **BROADER STOCK RANGE**

Ready to order?

☎ 3902 0900

✉ sales@wsupplies.com.au