

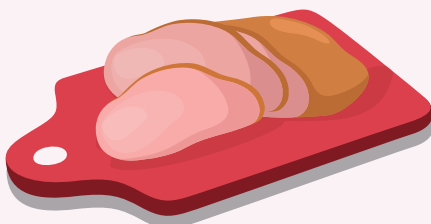
Proper Use of Chopping Boards



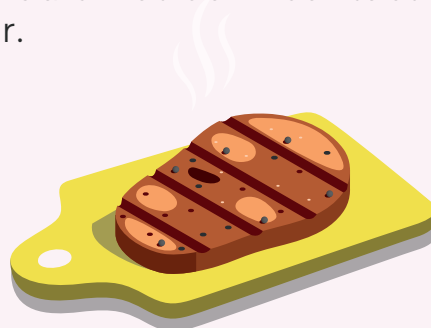
Use separate chopping boards for raw and cooked/ready-to-eat food to prevent cross-contamination.

Colour- Coded Chopping Boards

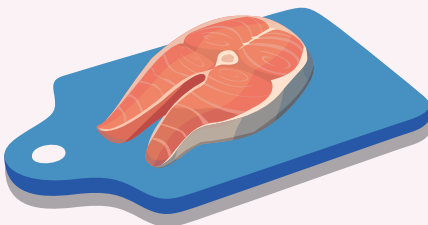
- Colour-code chopping boards to differentiate the chopping boards used for different types of food.
- Chopping boards of different colour should not be in contact with one another.



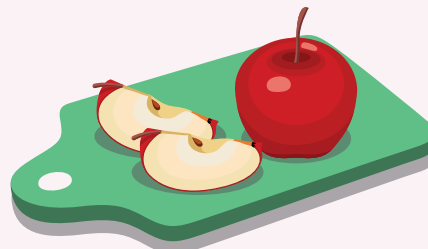
Red
Raw meat



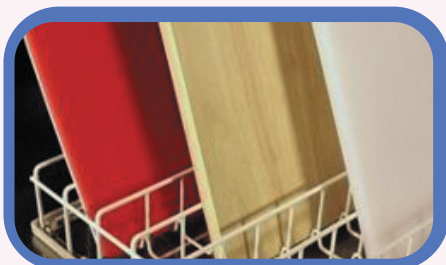
Yellow
Cooked meat



Blue
Seafood



Green
Fruit & Vegetables



- Clean chopping boards regularly before and after each use.
- Store chopping boards in a vertical or upright position on a rack to keep them dry and clean.



- Replace chopping boards that are worn-out.