



ARE YOU HACCP COMPLIANT?

WHY FOUR COLORS OF MATS & GLOVES ?

- Cross contamination is the transfer of harmful bacteria to food from other foods if they are not handled properly. This is especially true when handling raw meat, poultry or seafood. You can help prevent cross contamination and reduce the risk of foodborne illness by using color coded chopping mats & gloves for your food preparation.

FOOD EXPERTS SUGGEST:

- Separate cutting mats & gloves for raw meat products and foods which are ready to be eaten.
- Clean and sanitize all gloves, knives, cutting mats and any utensil that come in contact ready to be eaten food between uses or when changing from uncooked food to food ready to be eaten.