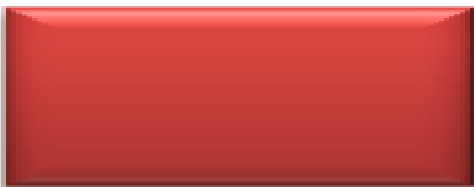




## **COLOUR CODING**

Using different coloured cleaning equipment for different areas helps to eliminate cross contamination.

You would not like to eat at a dining table that had just been wiped using a cloth that had previously been used to wipe a toilet.



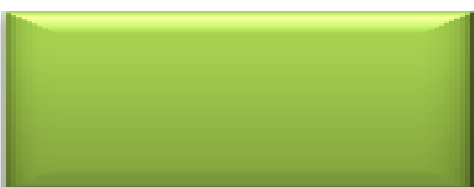
**HIGH RISK AREAS,  
SUCH AS TOILETS, URINALS ETC**



**WASHROOMS SUCH AS  
SINKS, SHOWERS ETC**



**GENERAL CLEANING OF LOW RISK AREAS,  
SUCH AS DESKS, LEDGES,  
SKIRTING BOARDS ETC**



**KITCHENS, CATERING AND DINING AREAS**

It is vitally important that once a colour coding system has been established, all members of the cleaning and catering staff strictly adhere to it.