



**extra-fresh**

DOMESTIC AND COMMERCIAL CLEANING SERVICES

## Colour Coded Cleaning

The aim of a product colour coding system is to prevent cross contamination during the cleaning process. The colour coding of cleaning products is a simple but important step that will make a large contribution to hygiene standards and the elimination of cross infection.



### BLUE

Generally used when cleaning areas are considered to present a low risk of infection. All equipment can be used to clean classrooms, corridors, offices, receptions etc.

### GREEN

All kitchen areas within an establishment should use green equipment. (However, in a commercial kitchen, there are usually toilets, offices, storerooms, locker rooms and changing areas - the other relevant colours should still be adopted with the confines of the kitchen in areas where food is not prepared)

### RED

To be used in areas considered to be a high risk in relation to the spread of infection, notably sanitary fittings within toilets, washrooms, wet changing areas, showers etc, including all associated fixtures and fittings.

### YELLOW

Should be used in washroom areas for cleaning all fixtures, fittings and surfaces that are not considered critical in terms of infection. These include worktops, doors, pipework, towel dispensers, sinks and basins.

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