Colour Codes for Hygiene

Follow the ‘Golden Rules’ below to use colour coding successfully and help protect human health.

**RED**
High Risk Sanitary Areas such as Toilets, Urinals & Washroom Floors

**BLUE**
General Areas including Wards, Offices, Desk Tops & Window Ledges

**GREEN**
Catering Departments Food Areas, Food Service & Bar Areas

**YELLOW**
Isolation Areas, Washbasins Surfaces including glass & Metal, mirrors & tiled walls.

1. Make Colour Coding part of your employee induction training and continuous training programme.
2. Monitor the colour coding system on an ongoing basis to make sure it remains effective.
3. Always start in the cleanest, least contaminated area leaving washrooms until last.
4. Colour coded products include Mops, Buckets, Cloths, Brushes, Squeegees, Dustpans, Gloves, Aprons, Bins, Bin Bags, Micro Fibre Dusters, Cleaners Trolleys etc.
5. Ask your System Hygiene representative for help and advice.