

Types of Chopping Boards

"Right Board. Right Knife. Safe Kitchen."

✂️ In a professional kitchen, discipline is everything. Color-coded chopping boards aren't just a system — they are a commitment to hygiene, safety, and excellence. From raw meat to fresh vegetables, every ingredient deserves its own space. Because one mistake can compromise an entire dish. Respect the process. Master the craft.

📏 Food safety starts with small habits that create big impact. Using proper chopping board color codes helps prevent cross-contamination and ensures kitchen hygiene at the highest level. A simple system, but a powerful standard followed in every professional kitchen.

Are you following the right food safety practices?
Stop cross-contamination !

TYPES OF CHOPPING BOARDS WITH KNIFE COLOUR COMBINATION

RED	YELLOW	BLUE	GREEN	BROWN	WHITE
RAW MEAT - Beef, Mutton, Pork - Raw Chicken (if separate not available) - Butchery Use	RAW POULTRY - Chicken, Turkey, Duck - Raw Poultry Only - Prevents cross-contamination	RAW FISH & SEAFOOD - Fish, Prawns, Shellfish - Seafood Preparation - Keep separate from meat	FRUITS & VEGETABLES - Salads, Vegetables - Fruits Cutting - Herbs & Garnishing - Cooked Veg (optional)	COOKED MEAT - Cooked Meat Only - Roast, Grilled Items - RTE (Ready to Eat) Food - After Cooking Use	DAIRY & BAKERY - Cheese, Butter - Bread, Cakes - Dairy Products - Bakery Items
KNIFE COLOUR ● RED HANDLE	KNIFE COLOUR ● YELLOW HANDLE	KNIFE COLOUR ● BLUE HANDLE	KNIFE COLOUR ● GREEN HANDLE	KNIFE COLOUR ● BROWN HANDLE	KNIFE COLOUR ○ WHITE HANDLE

FOOD SAFETY TIPS

- ✓ Use separate board & knife to prevent cross-contamination
- ✓ Wash boards with hot soapy water after every use
- ✓ Sanitize regularly as per HACCP standards
- ✓ Replace boards if scratched or damaged

PREVENT CROSS-CONTAMINATION

RED = MEAT

BLUE = FISH

GREEN = VEG

BROWN = COOKED

Should you have any further questions, please contact Shire's Environmental Health Officer, via email health@coolgardie.wa.gov.au.