

FOOD
SAFETY
..... AT
HOME

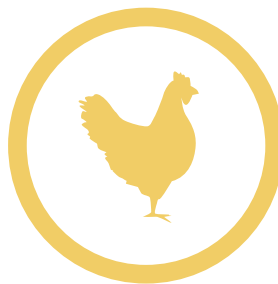
how to use colored cutting boards

Colored cutting boards can help prevent cross-contamination in your kitchen. But you have to use the correct food item with the correct board. Here is a little cheat sheet that can help.



RED

for RAW MEAT



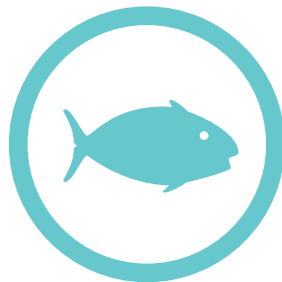
YELLOW

for RAW POULTRY



GREEN

for PRODUCE



BLUE

for RAW SEAFOOD



WHITE

for COOKED FOOD