

Why use a colour-coded cleaning system?



Colour-coded cleaning system

The aim of a janitorial colour-coding system is to prevent cross-contamination during the cleaning process. If a single mop was used to clean every floor in a restaurant bacteria could spread from the washrooms and front of house to food preparation areas. This carries risk of cross-contamination and consequently illness. Applying a colour-coded system to separate areas is the most efficient and effective way of reducing the risk of cross-contamination.

For this system to work, you will need to assign a different colour mop to each area, with a matching colour-coded handle, head and bucket to make it easily identifiable. This hygienic cleaning system can be applied to any cleaning equipment that is used in each area, such as cloths, brooms and gloves.

Recommended universal colour code

In the late 1990s, The British Institute of Cleaning Science (BICSc) first began to develop a universal colour code. For conforming to inspections by the Environmental Health Officer (EHO), the use of colour-coded cleaning equipment is particularly useful and has been widely adopted by the catering industry.



General areas,
excluding food
preparation areas



Food preparation
areas



Sanitary appliances
and washroom
floors



catering supplies

For more information please contact Bunzl Catering Supplies:

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