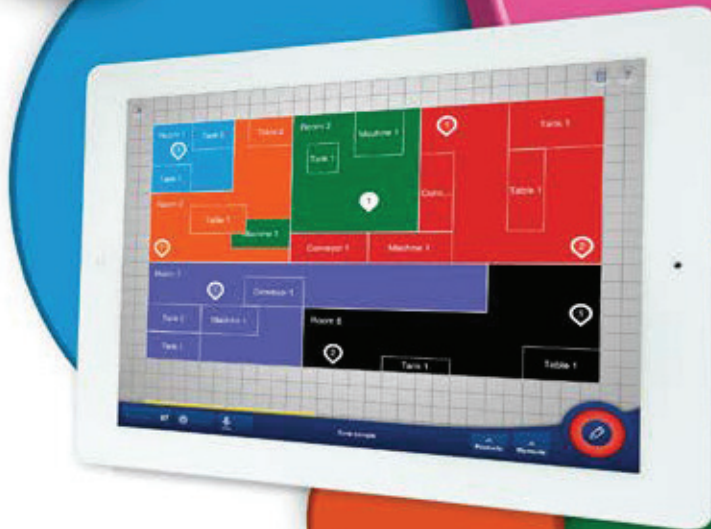


Tips to Help Build an Effective Color-Coding Plan

According to the Centers for Disease Control's foodborne outbreak tracking & reporting, 48 million (about 1 in 6) people in the U.S. get sick each year from eating contaminated food. There are more than 250 pathogens and toxins that are known to cause foodborne illness. A number of these occurrences are considered preventable and an effective color-coding plan can help guard against these costly mistakes. To prevent cross-contamination from wreaking havoc throughout a facility, consider these tips for implementing a color-coding plan:



1. Keep it Simple

Avoid complicated color assignments and keep your system simple. Color-code only the most important areas or items used to control cross-contamination.

2. Pick Logical Colors

Ensure that the colors you select are easily recognized and understood by everyone involved. They should also be able to be spotted against product in case a tool is dropped.

3. Make it Clear

Reinforce your color assignments with consistent and appropriate signage. Provide clearly marked storage areas throughout your facility and grounds.

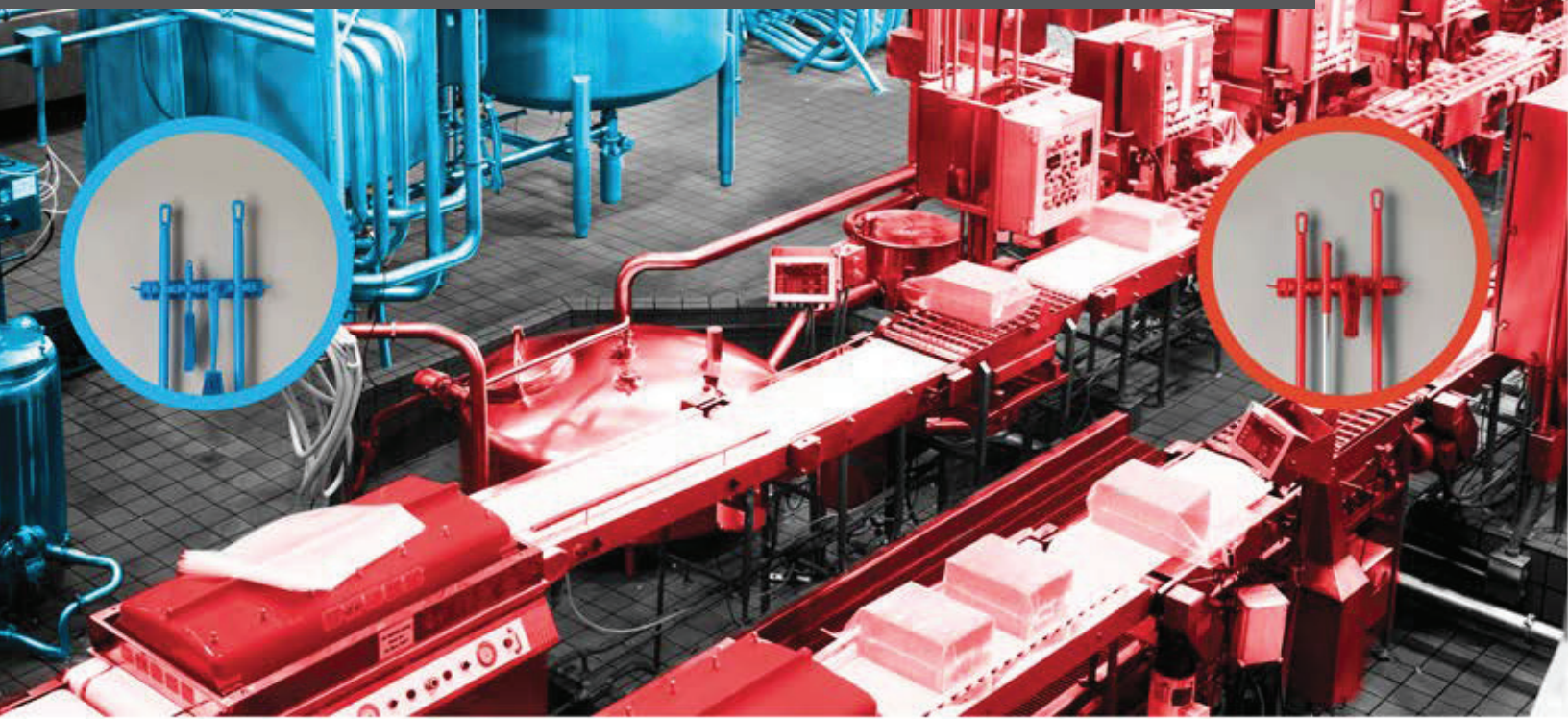
4. Communicate the Program

Have a communication strategy for rolling out the program to your employees. Revisit it regularly to ensure it's working.

Remco welcomes the opportunity to work with your food safety and quality teams to ensure your color-coding system is a complete success.

Color-Coding

Minimizing risks and improving food safety



Minimizing the risk of cross-contamination is key to maintaining a safe processing facility and is imperative for meeting today's food safety guidelines. Changes with SQF Edition 8, BRC, and FSMA all require better methods of zoning, which can be easily and efficiently done with color-coding. Color-coding is a proven practice that effectively communicates hazards and helps food processors achieve high-quality food safety standards.

As a trusted supplier to leading food processors, Remco can work with you to develop a color-coding system that is customized to your facilities' unique needs and products. Through the program development process, Remco will help you identify different processing zones or tasks. We will also help your workers understand and implement your color-coding plan. Color-coding is a helpful tool in maintaining HACCP compliance, as well as for preventing food safety and quality lapses before they happen. By design, most Remco and Vikan tools further contribute to effective color-coding plans with a wide range of total-color products.

Get the color-coding kit at remcoproducts.com/toolkit.