



Food-safe¹ Superwipes® Colour Coding Guide

In busy commercial kitchens, colour-coding is an essential safety practice. Assigning specific colours to wiping cloths, cutting boards and utensils helps prevent cross-contamination between different food types. It also reduces the risk of flavour transfer—such as strong aromas from seafood affecting more delicately flavoured ingredients. Not all wiping cloths are suitable for food-contact environments. It's important to choose cloths that are HACCP certified as FZP compliant to meet stringent food safety standards. HACCP Australia recommends the following colour allocations, which are widely adopted across Australian commercial kitchens.

Blue



Seafood

Green



Vegetables and Fruit

Red



Raw Meat

Yellow



Poultry

White



Bakery and Dairy

Brown



Cooked Meat

¹ HACCP International FZP Certification Statement PE-197-CA-1-13



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