

# GUIDE TO COLOUR CODING

Colour coded cleaning is the process of designating colours to cleaning equipment in certain areas of a venue, reducing the spread of germs across areas and increasing hygiene throughout a business or home.

Using a single mop to clean every floor in a restaurant, for example, can spread bacteria from the washrooms and toilets to kitchen and food preparation areas. This carries with it an inherent risk of cross contamination and consequently, illness. Applying a colour coded system to segregate sensitive areas from one-another is the most efficient and effective way of reducing the risk of cross contamination.



## RED

### SANITARY APPLIANCES & WASHROOM FLOORS

Red has been assigned to areas such as urinals, toilets and washroom floors. This is because these areas are universally regarded to have a high-risk of bacterial contamination. By using only red-coded cleaning products such as cloths, mops, buckets and gloves to clean them, the risk of spreading bacteria outside of these areas is minimised.



## YELLOW

### WASH BASIN AND OTHER WASHROOM SURFACES

The yellow colour code has been assigned to the cleaning of all other washroom surfaces, including sinks, mirrors, cubicles, tiled walls, glass and metal. Having two different colour codes for wash rooms ensures that the same cleaning products are not used on toilet seats and urinals as on sinks and taps, and helps to further contain the spread of infection.



## GREEN

### GENERAL FOOD AND BAR USE

Green has been assigned to food and drink preparation areas, including kitchens and bar areas. Food preparation areas pose a high risk of cross-contamination particularly from uncooked meat and fish, therefore it's crucial to regulate the use of cleaning products in these areas.



## BLUE

### GENERAL LOWER RISK AREAS (EXCLUDING FOOD AREAS)

Blue has been coded for low-risk areas, such as offices and hallways, and also for general dusting and polishing. As there is usually a lower degree of bacterial contamination in these areas compared to washrooms and food preparation areas, blue coded cleaning products can be used across a broader range of surfaces.



Ideally all equipment used within the different areas of a venue should be suitably colour coded. Ramon manufacture and supply all of the equipment needed to support such cleaning regimes, including the following items:

• Dish Cloths • All Purpose Cloths • Microfibre Cloths • Cleaning Sponges • Abrasive Cleaning Pads • Mop Heads • Mop Handles • Wringer Buckets • Hygiene Brooms • Hand Brushes • Dust Pans • Lobby Brushes • Squeegees • Trigger Sprays • Swing Bins

If you would like to receive information on any of our colour coded products please contact our committed sales team on **0116 276 1881** or email [sales@ramonhygiene.co.uk](mailto:sales@ramonhygiene.co.uk)

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