

READY-TO-EAT FOOD AREA

**Keep raw and unwashed
food out of this area.**

Prevent contamination
from hands, work
surfaces and equipment.
Wash your hands and
use clean, designated
equipment before
handling ready-to-eat
food.



RAW / UNWASHED FOOD AREA

**Never store, handle or prepare
ready-to-eat food here.**

Use this area only for the raw or unwashed food specified in your site's food safety procedures. Keep its equipment separate from equipment used for ready-to-eat food.



SHARED FOOD PREPARATION AREA

RAW / UNWASHED FOOD → READY-TO-EAT FOOD

Before preparing ready-to-eat food:

1. Remove raw food and any packaging from the area.
2. Thoroughly clean and disinfect work surfaces and equipment.
3. Clean and disinfect sinks, taps and nearby surfaces if they may have been contaminated.
4. Wash and dry your hands. Use clean equipment designated for ready-to-eat food.



**Follow your site's food safety procedures
when changing between tasks.**

SINK FOR EQUIPMENT ONLY

**Do not use this sink
for washing hands
or food.**



SHARED FOOD SINK

For raw / unwashed and
ready-to-eat food

BEFORE CHANGING USE:

**Thoroughly clean and disinfect
the sink, taps and fittings.**

**Keep food from direct contact
with the sink. Use a suitable
dedicated container.**

**Do not use this sink for
washing hands or
equipment.**



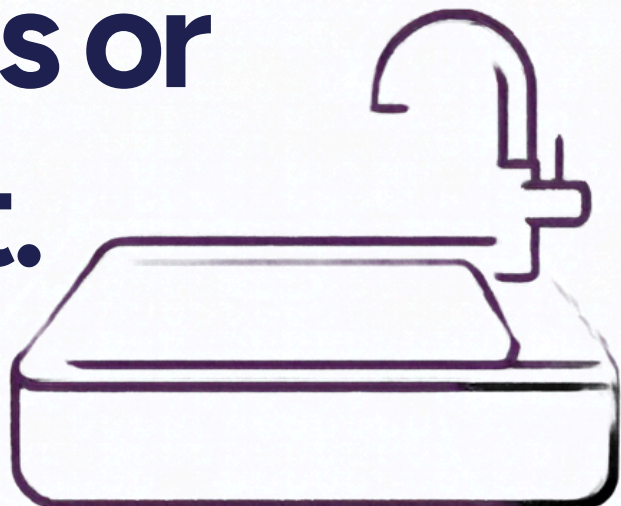
SINK FOR RAW OR UNWASHED FOOD ONLY

**Do not use this sink
for washing ready-
to-eat food, hands or
equipment.**



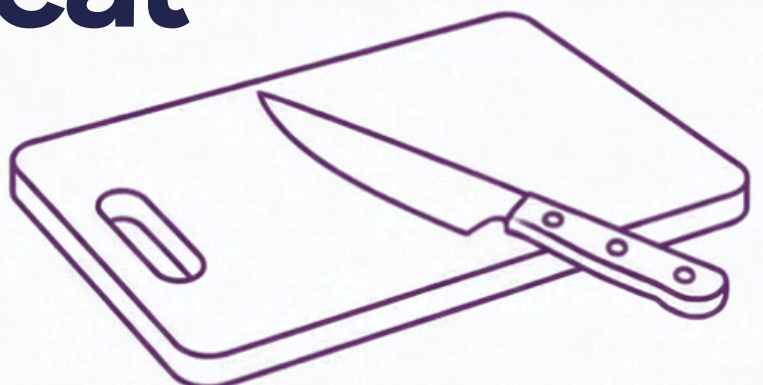
SINK FOR READY-TO-EAT FOOD ONLY

**Do not use this
sink for washing
raw or unwashed
food, hands or
equipment.**



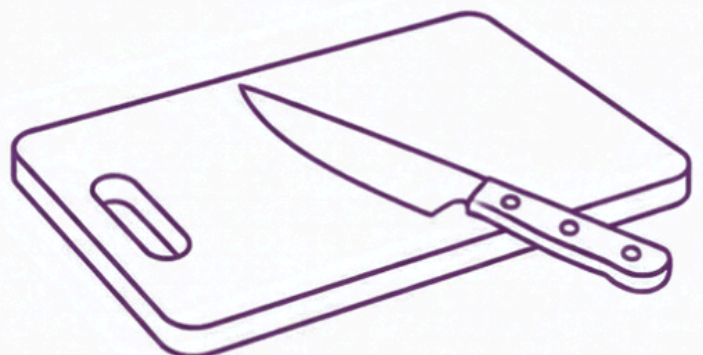
EQUIPMENT FOR RAW OR UNWASHED FOOD ONLY

**Never use this
equipment for
ready-to-eat
food.**



EQUIPMENT FOR READY- TO-EAT FOOD ONLY

**Never use this
equipment for raw or
unwashed food.**



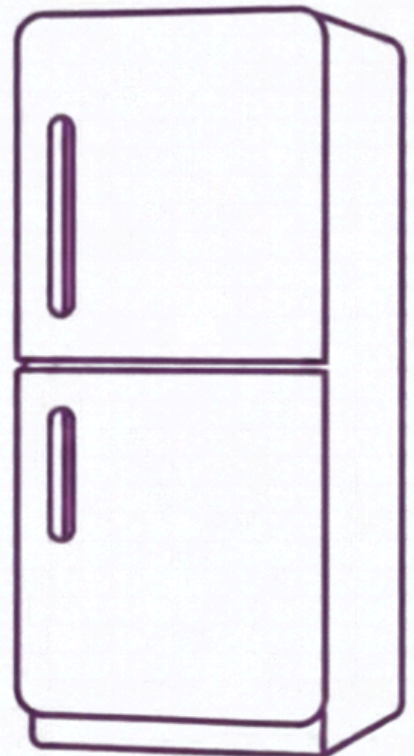
FRIDGE FOR RAW OR UNWASHED FOOD ONLY

**Do not store
ready-to-eat
food in this fridge.**



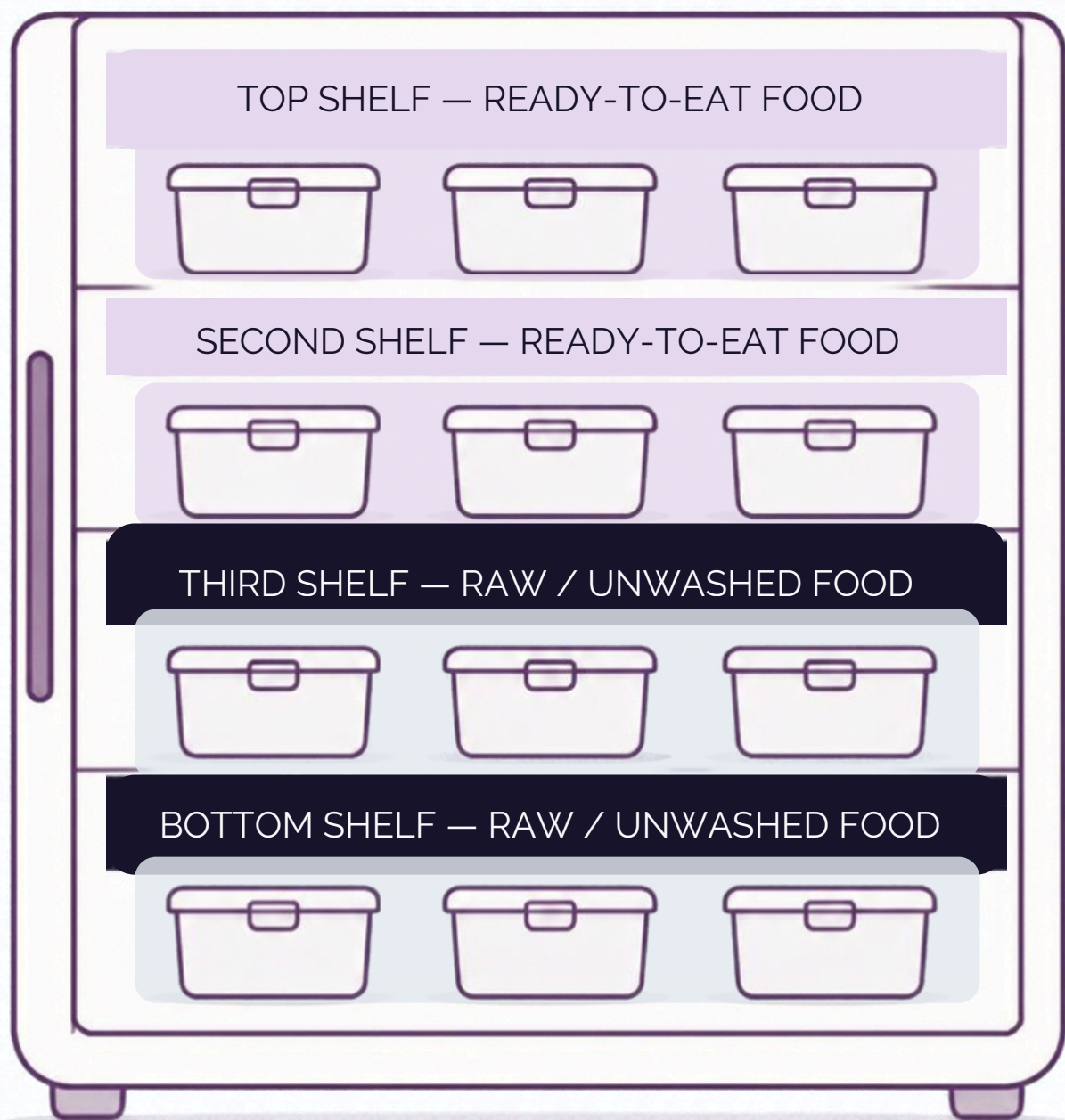
FRIDGE FOR READY-TO-EAT FOOD ONLY

**Do not store raw
or unwashed
food in this fridge.**



FRIDGE / FREEZER LAYOUT

Prevent contamination: keep raw and unwashed food below ready-to-eat food.



Check this layout against your site's storage procedures before displaying it.

CHEST FREEZER LAYOUT

Keep raw or unwashed food separated from ready-to-eat food.



LEFT SECTION —
READY-TO-EAT FOOD

RIGHT SECTION —
RAW / UNWASHED FOOD

Check this layout against your site's freezer and storage procedures before displaying it.