



GREEN

Kitchens, cafes and food preparation areas



BLUE

General areas including Offices and Wards etc.



PREVENT INFECTIONS AND CROSS CONTAMINATION

WHITE

Operating Theatres (inside red lines)

YELLOW

Infectious and Isolation Areas



RED

Toilets, Bathrooms, Showers and Dirty Utility Rooms



BEST PRACTICE



Cleaning equipment must be maintained, used and stored or disposed of in accordance with the manufacturer's instructions and in a designated area.



Before commencing a cleaning task, check that the selected equipment is in good working order and appropriate for the cleaning task.



Always change gloves between cleaning tasks.



If unsure ask your supervisor.