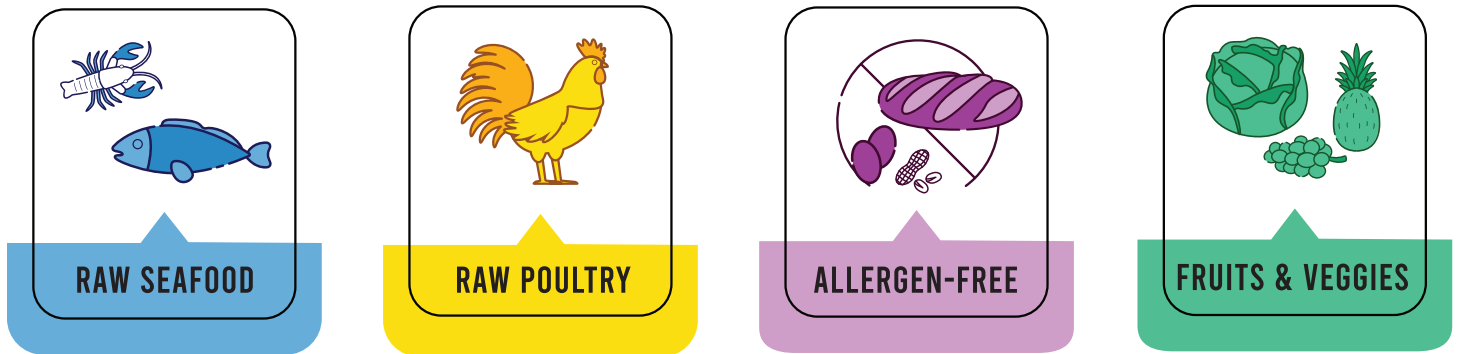# HACCP

Hazard Analysis Critical Control Points

HACCP color-coding is an effective way to prevent cross-contamination and other food-related hazards in food processing facilities. Although not yet a requirement, color-coding demonstrates a company's commitment to the consistency and quality of their products.

HACCP systems are sometimes required of suppliers

Color-coding helps prevent cross-contamination in food processing facilities

RED MEAT

DAIRY & BAKERY

COOKED MEAT

Food goes through a long journey to end up at your plate.
Color coordination ensures protection against cross-contamination and allergens.

RAW SEAFOOD

RAW POULTRY

ALLERGEN-FREE

FRUITS & VEGGIES

WHAT ARE THE BENEFITS OF HACCP COLOR CODING?

Color is a Universal Language
No matter how many different languages are spoken within your facility, color-coding is easy to comprehend.

Color-coding Impresses Auditors
Color-coding not only improves your daily operations but also demonstrates to auditors that you prioritize food safety.

Enhanced Allergen Control
With a HACCP system in place, it's easier to protect guests from top allergens like milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybean, and sesame.