



# Is Color-Coding Right For Your Food Processing Facility?

Below is a list of questions to ask if you are considering implementing color-coding at your food processing facility. If you answer “yes” to any of the following questions, color-coding would be a great program to include in your facility’s operations.

- 1) Do any of the ingredients used in the food production process pose microbiological threats?
- 2) Do you use certain chemicals in any area that would pose a threat if they were transferred to another area?
- 3) Is it necessary to segregate tools based on the areas they are to be used, such as floors and drains vs. equipment surfaces, or food contact vs. non-food contact areas?
- 4) Does your facility process foods that contain ingredients that are known allergens?

### The Top 8 Food Allergens Are:

- Milk
- Eggs
- Fish (e.g. bass, flounder, cod)
- Crustacean shellfish (e.g. crab, lobster, shrimp)
- Tree nuts (e.g. almonds, walnuts, pecans)
- Peanuts
- Wheat
- Soybeans

- 5) Does your facility have separate manufacturing lines for different products?
- 6) Does your facility maintain a HACCP plan or a master sanitation schedule?
- 7) Does your company wish to standardize food manufacturing processes across multiple facilities?
- 8) Is your facility under the scrutiny of any of the following certification or regulatory organizations?

- FDA - U.S. Food and Drug Administration
- USDA - U.S. Department of Agriculture
- GFSI - Global Food Safety Initiative
- FMI - Food Marketing Institute
- ISO - International Organization for Standardization
- ServSafe - National Restaurant Association Food Safety Training
- ANSI - American National Standards Institute
- AIB - AIB International
- IFT - Institute of Food Technologists
- CFIA - Canadian Food Inspection Agency
- FAO - Food and Agriculture Organization of the United Nations
- WHO - World Health Organization
- EPA - U.S. Environmental Protection Agency

- 9) Do you have employees speaking multiple languages in a single plant?

