



Color-Coded Zone Mapping

This sheet can help you plan and map out your facility's color-coding program. If your facility has more than 5 zones feel free to print this page twice.

White	Red	Yellow	Blue	Green	Black	Purple
Processed-Food Contact Surfaces	Receiving/ Raw Materials	Processed-Non-Food Contact Surfaces	Packaging	Prep/Wash Size Reduction	Contaminated / Drains	Allergens

Zones	Zone 1	Zone 2	Zone 3	Zone 4	Zone 5
What is being processed in this zone?					
What is the assigned color?					
What needs to be cleaned in this zone?					
What supplies are needed to clean this zone?					