

Our color-coded cutting boards
help prevent contamination
during the food preparation process.



Help prevent cross contamination by using color-coded cutting boards for different foods.



Yellow - raw poultry



White - bread and dairy



Brown - cooked meats



Green - fruits and vegetables



Red - raw meats



Blue - seafood

For more information or to order:
connect.ecolab.com/foodsafety or Call 800 321 3687

ECOLAB[®]

Food Safety Solutions

Enhance food safety and encourage compliance with color-coded Ecolab Cutting Boards.



Avoid Cross-Contamination with Durable, Ecolab Cutting Boards

- Dishwasher Safe
- Textured Surfaces
- Carry Handle
- Embossed Rulers (inch and cm)
- Available in three sizes and six colors
- NSF Certified
- Designed to help extend the life of your knives

12" X 18" (30.5 X 45.5 CM) 

#92682034 White
#92682035 Blue
#92682036 Yellow
#92682037 Red
#92682038 Brown
#92682039 Green



12" X 18" (30.5 X 45.5 CM) 6 COLOR KIT

Includes white, blue, yellow, red, brown and green.

Pack of 6 #90060437

15" X 20" (38 X 52 CM) 

#92682040 White
#92682041 Blue
#92682042 Yellow
#92682043 Red
#92682044 Brown
#92682045 Green



15" X 20" (38 X 52 CM) 6 COLOR KIT

Includes white, blue, yellow, red, brown and green.

Pack of 6 #90060438

18" X 24" (45.5 X 61 CM) 

#92682046 White
#92682047 Blue
#92682048 Yellow
#92682049 Red
#92682050 Brown
#92682051 Green



18" X 24" (45.5 X 61 CM) 6 COLOR KIT

Includes white, blue, yellow, red, brown and green.

Pack of 6 #90060439

Tips for Avoiding Cross-Contamination

- Use different cutting boards to prepare fresh produce and uncooked meat, poultry and seafood. The same goes for knives and utensils.
- When a cutting board becomes markedly worn out, replace it.
- Never place cooked food on a cutting board or plate that previously held raw food. Always serve food on a clean plate.
- Washing your hands is key... and so is how you dry them. Be sure employees aren't drying their hands on uniforms or aprons. Disposable paper towels and hand dryers are recommended.
- Change out gloves, knives and utensils between tasks, and don't forget to clean and sanitize work surfaces and equipment while you're at it.
- Thaw and marinate foods in the refrigerator, never in the sink or on counter tops which can become contaminated as foods thaw and drip.

Our customized line of food prep supplies will help organize your kitchen, streamline your process and ensure food safety.

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Food Safety Solutions

Durable, Ecolab Anti-Slip Cutting Boards



EASY TO CARRY



EASY STORAGE WITH SIDE BUMPERS ON EDGES



SURE CUTTING WITH TEXTURED SURFACE AND EMBOSSED RULERS





DISHWASHER SAFE ANTI-SLIP FEET

AVAILABLE IN THESE COLORS:





13" X 19" (33 X 48 CM) 
 #92682058 White
 #92682059 Blue
 #92682060 Yellow
 #92682061 Red
 #92682062 Brown
 #92682063 Green
 #92682064 Purple

13" X 19" (33 X 48 CM)
 6 COLOR KIT 
 Includes white, blue, yellow, red, brown, green.
Pack of 6 #90060440

16" X 21" (40.5 X 53.5 CM) 
 #92682066 White
 #92682067 Blue
 #92682068 Yellow
 #92682069 Red
 #92682070 Brown
 #92682071 Green
 #92682072 Purple

16" X 21" (40.5 X 53.5 CM)
 6 COLOR KIT 
 Includes white, blue, yellow, red, brown, green.
Pack of 6 #90060885

19" X 25" (48 X 63.5 CM) 
 #92682074 White
 #92682075 Blue
 #92682076 Yellow
 #92682077 Red
 #92682078 Brown
 #92682079 Green

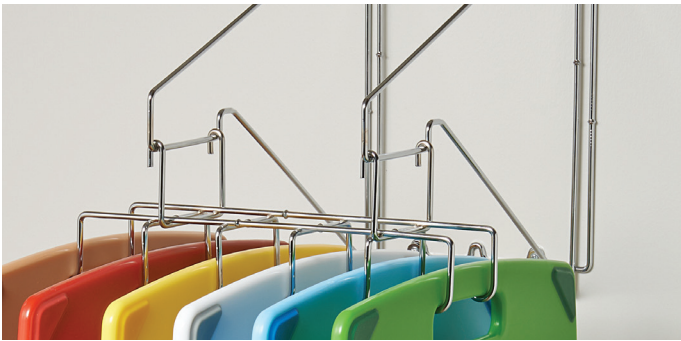
19" X 25" (48 X 63.5 CM)
 6 COLOR KIT 
 Includes white, blue, yellow, red, brown, green.
Pack of 6 #90060886

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 Food Safety Solutions



Ecolab cutting boards are durable yet gentle on your cutlery. They maintain their color and will not warp. Anti-slip feet prevent movement during use. The carry handle allows sanitary drying.



ECOLAB CUTTING BOARD WALL HANGER BRACKET KIT
Designed to hang boards for drying and storage when Metro-style wire shelving is not available. Includes bracket kit for wall mounting. Holds up to six cutting boards.
#92682082



ECOLAB CUTTING BOARD HANGING RACK
Rack hangs from Metro-style wire shelving and holds up to six cutting boards.
#92682081

Employee training and proper food safety practices are important to keeping food safe for customers. Proper use of cutting boards is part of an overall food safety plan for a food operator. Cutting boards should never be used for a raw product or allergen and then immediately used for a ready-to-eat food without the proper procedure of washing, rinsing and sanitizing the cutting board between different food preparation tasks.

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Food Safety Solutions