DAIRY AND FOOD · ZONING · CHART

# Zone colour chart for colour-coded cleaning tools

One colour per zone. Tools never leave their zone, so soil and microbes are not carried from raw to finished areas. Post this chart at every tool station and train every new starter on day one.

| PLANT | CHART POSTED AT | DATE | OWNER |
|---|---|---|---|
| | | | |

| Colour | Zone | Areas | Tools in use |
|---|---|---|---|
| Red | Raw milk | BMC, MCC, dump tank, tanker unloading | |
| Green | Packing hall | Pasteuriser, evaporator, silos, pipework, filler, conveyor, product contact | |
| Blue | Utility and water | Boiler, cooling tower, water treatment | |
| Yellow | Amenities | Washrooms, canteen, non-product areas | |

## Rules

| Rule | Followed |
|---|---|
| Store tools by colour, on wall racks, off the floor | ☐ |
| Wash and dry tools in their own zone | ☐ |
| Replace worn or damaged tools straight away | ☐ |
| Never take a tool into another colour zone | ☐ |
| Train new staff on the chart on day one | ☐ |

## Sign-off

| DONE BY | CHECKED BY (QA) | APPROVED BY |
|---|---|---|
| Name, signature and date | Name, signature and date | Name, signature and date |

Use the dose, temperature and contact time on each product’s technical data sheet (TDS) and your site’s validated cleaning programme. Read the SDS and wear the PPE it lists. Never mix chemicals. This sheet is a guide; follow your plant QA plan and current FSSAI requirements. SDS and TDS: www.innovachem.in/resources/sds-tds/