

COLOR-CODED ACCESSORIES PROGRAM FOR FOOD & PHARMA









MATERIAL	BRISTLES	COLORS	ММ	AUTOCLAVABLE	ANTISTATIC
Rubber - FDA Approved	Nylon		40,50	~	~



MATERIAL	COLORS	MM	AUTOCLAVABLE	ANTISTATIC
Rubber - FDA Approved		40,50	~	~
Rubber		40,50		~
Silicone		40,50	~	



MATERIAL	COLORS	MM	AUTOCLAVABLE	ANTISTATIC
Rubber - FDA Approved		40,50	~	~
Rubber		40,50,70		~
Silicone		40,50	~	









- Makes it easier to prevent hazards caused by allergens, pathogens and particulates naturally present in food processing facilities
- Simple and economic control measure to establish critical zones and control points
- · Match colors to specific areas to prevent switching
- Gives visibility to the borders for each operational area



COLOR-CODING PROGRAM

• Color-coded programs are implemented internally rather than through a federal authority; choose your system! For instance, a single color could be used for each employee, shift, or projtect



COMPLIANCE WITH MAIN REGULATIONS

- Antistatic, autoclavable and FDA approved accessories available
- The concept of color-coding is based on the guidelines of Hazard Analysis and Critical Control Points (HACCP), a management system that addresses food safety
- While there are no specific regulations that make colorcoding mandatory, federal agencies such as OSHA and the FDA endorse the practice and look favorably on organizations that adopt it



