

Bakery Industry



Collection Suggestions | Outside Thread



Amerisan offers the largest selection of color-coded tools – 11 colors – that can fit into any HACCP program. Our color coded tools and equipment are specifically made for the food industry and are food contact approved! All tools are made from FDA compliant materials and made in accordance with EU regulations.

Color Coding Tips

11 COLORS
AVAILABLE



Make it simple

Avoid using complicated colors in your facility.

Pick Logical Colors

Use colors opposite to the products you work with.

Make it Clear

Use visuals like signs and shadow boards for organization.

Communicate

Train your staff on how to use color coding items.

Increase organization with color coding.

Divide cleaning equipment into color coded sections. Color-coded tools are separated by function and color to prevent cross-contamination of certain materials, products, and especially allergens. Reduce the risk of cross contamination from one area to another and achieve a higher food safety standard. Food production and food processing are strict controlled systems and procedures are important. Color coding creates efficiency and compliance with international food safety standards.

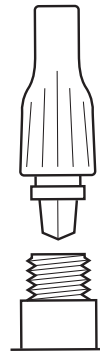
How to Implement a Color Coding System

Communicate with your employees. If the color coding system is going to work, you need your staff to appreciate the system. Ensure your shift managers understand the system, then communicate to your other employees. Ensure all staff and your purchasing department uses the same documentation so everyone can follow and help each other with the system. Keep an open dialogue and encourage your staff to come with suggestions to improve the system. Regularly monitor and reevaluate your color coding plan and inspect your food handling tools and cleaning equipment to ensure minimizing cross contamination.

IMPORTANT: Maintain discipline in your day to day cleaning operations!

Outside Thread

Using outside threaded tools eliminates the possibility of the sample coming into contact with the screw thread, reducing the chance of cross-contamination while improving sample integrity. The system includes a coupler to lock handle in place.

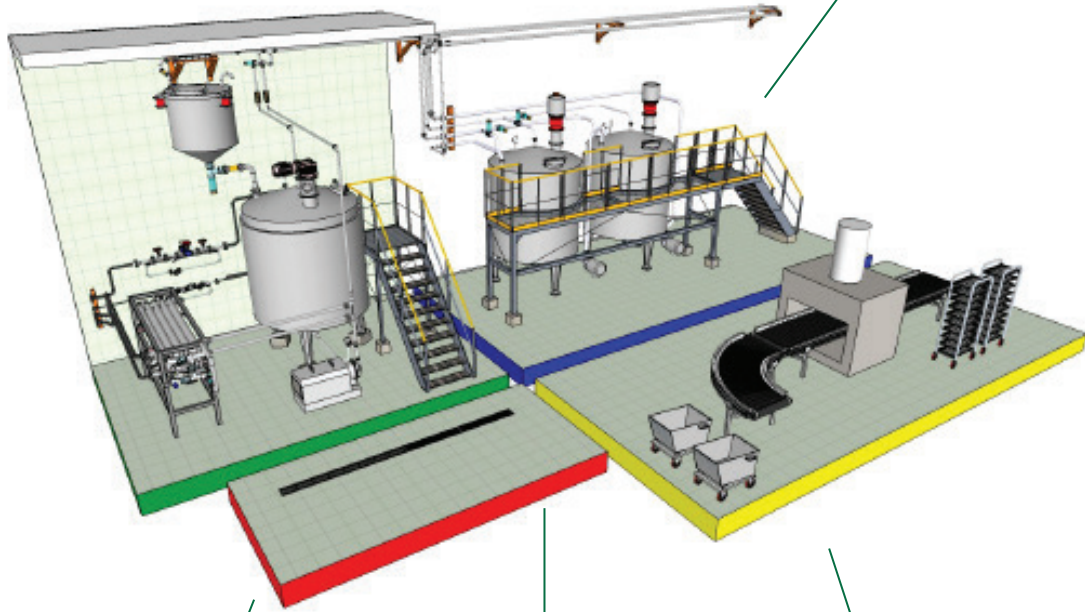


1

General needs for all product groups

2

Products for walls and floors



4

Products for work surfaces

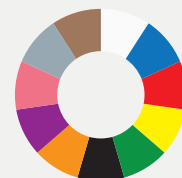
3

Products for equipment

5

Heat resistance products

11 COLORS AVAILABLE



AMERISAN
THE BEST RECIPE FOR FOOD SAFETY

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clientcare@amerisan.com

11 COLORS
AVAILABLE



1 General needs for all product groups



K15154
WALL HOLDER
SYSTEM - 20"
K15150 - 1 x 1.5"
K15151 - 1.25 x 2"



K15164
WALL BRACKET
SYSTEM - 20"
6X STEEL HOOK



K15104
ONE PIECE
SHOVEL 52"
POLYPROPYLENE



K80102
BUCKET 2.5 GAL
POLYPROPYLENE
K80112
LID FOR BUCKET



K49904
ERGONOMIC
60" ONE PIECE
HANDLE

2 Products for walls and floors



K40155
DECK SCRUB
BRUSH - 12"
MEDIUM



K47101
PAD GRIPPER
FOR HANDLE - 9"



K48400
ONE PIECE
SQUEEGEE
16"



K80200
LONG HANDLE
DUST PAN
POLYPROPYLENE/
ALU. HANDLE

*Available
as a kit



K40195
ANGLED CUT 12"
SWEEPER STIFF
K49802
ALUM. HANDLE 32"



K80302
DUSTPAN FOR
BENCH BRUSH -
12" POLYPROPYLENE



K10548
CHURN BRUSH
STIFF - 11"
PBT .50



K41126
SWEEP BROOM
VERY SOFT - 16"
PBT .20



K44147
UPRIGHT SWEEPER
SOFT - 12"
POLYESTER PBT .30



K43153
DECK SCRUB
BRUSH - 12" STIFF
POLYESTER
PBT.50

11 COLORS
AVAILABLE



3

Products for equipment



K81125
PASTRY BRUSH
2" - SOFT
POLYESTER - PBT .15



K50150
SMALL DETAIL
BRUSH - .6"
STIFF - PBT .50



K57156
TUBE BRUSH
2.5" - STIFF
POLYESTER - PBT .30



K81915
DOUGH SCRAPER
POLYPROPYLENE
FLEXIBLE WITH HOLE



K15106
HAND SCOOP - 26oz.
5.5 x 7.5 x 12.5"
POLYPROPYLENE



K90232
LONG UTILITY
RESIN SET BRUSH
16" - SOFT
*OR K90233 - STIFF



K10252
BENCH BRUSH
14 X 1.5" - MEDIUM
POLYESTER



K52126
FLOUR BRUSH
12 X 1" - POLYESTER
SOFT - PBT .20



K10756
TUBE BRUSH - 1.25"
SS SHAFT/POLYESTER
PBT .30



K28243
HAND SQUEEGEE
ONE PIECE - 12"

4

Products for work surfaces



K82900
SCRAPER/SPATULA
4 X 9.5" - 2 SIDE ERGO
POLYPROPYLENE



K48290
PADDLE SCRAPER
4.5 X 9" - STIFF



K81900
3 SIDE SCRAPER
8 X 5" - ERGO
POLYPROPYLENE



K88082
SCRAPER - 3.25"
STAINLESS STEEL
STIFF



K10463
DISH WASHING
BRUSH - 10" MED
POLYESTER PBT.30

5

Heat Resistant

250C | 482F Filament
temperature tolerance



K60215
LONG UTILITY
BRUSH STIFF - 16" - PBT .40



K60153
MACHINE BRUSH
11 X 1" - STIFF - PBT .40



K49802
ALUMINUM HANDLE
32"



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