

Seafood 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.

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Color Coding Tips





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 oraanization.

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 thread system provides a locking mechanism that locks the tool in place to the handle. The hexagon inserts into the toolhead and the 4 inch coupler covers and twists into outside threads locking in place the toolhead and handle preventing the tool from coming loose during use.



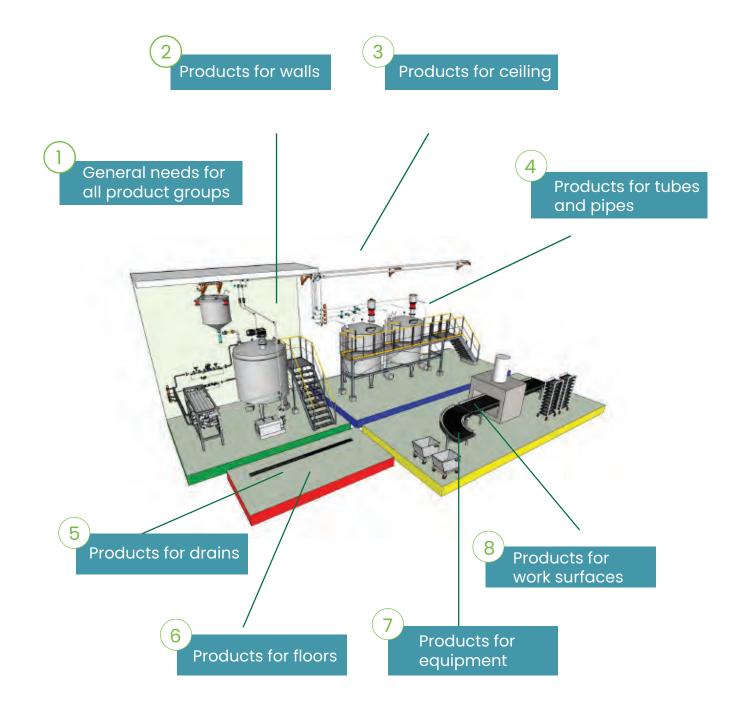
Thread is on the outside of the tool.





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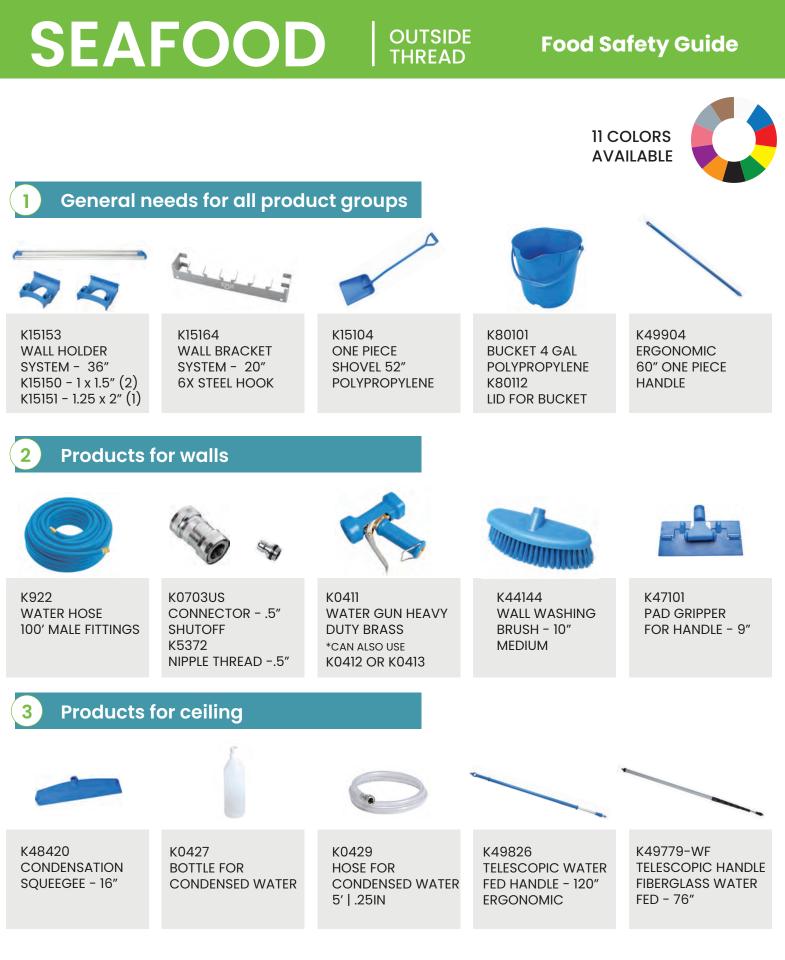
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OUTSIDE THREAD



