

Green, Yellow, Red Zones

What They REALLY Mean in Food Plants



**Not just colors...
They define your
hygiene level &
risk control.**

GREEN ZONE (Low Risk)

- Raw material handling
- Storage areas
- Basic hygiene controls

YELLOW ZONE (Medium Risk)

- Processing areas
- Controlled movement
- Higher hygiene practices

RED ZONE (High Risk)

- Final processing / packing
- Strict hygiene protocols
- Limited & controlled access

Movement should always flow:

Green → **Yellow** → **Red**

