

COLOUR-CODED FOODSERVICE SYSTEM EARNS PRESTIGIOUS SEAL OF APPROVAL FROM AMERICAN CULINARY FEDERATION



The Colour-Coded Foodservice System has received the American Culinary Federation's (ACF) Seal of Approval. The ACF is the largest professional chefs' organisation in North America. The Seal of Approval is considered to be a benchmark of excellence.

The ACF Seal of Approval Task Force applied the organisation's rigorous testing criteria to the Colour-Coded Foodservice System. All products within the system were tested, including square containers and lids, round containers and lids, high-heat spatulas, tongs, and cutting boards. The Task Force evaluated the products' physical performance, consistency, adaptability, and accuracy of labels and marketing claims. The products were tested by using many cooking, prepping, and storage methods, including boiling, frying, sautéing, baking, storing, and refrigerating.

The Seal of Approval demonstrates RCP's commitment to producing quality products for the foodservice industry.



COLOUR-CODED FOODSERVICE SYSTEM



PRODUCE



SEAFOOD



COOKED PROTEIN



DAIRY



RAW POULTRY



RAW MEAT



ALLERGENS



HEALTH INSPECTOR "AMAZED" BY COLOUR-CODED FOODSERVICE SYSTEM AT COTO DE CAZA GOLF AND RACQUET CLUB



The Coto de Caza Golf and Racquet Club, located in Orange County, California is a private country club with an upscale restaurant and a casual bar and lounge. The Colour-Coded Foodservice System was implemented across the entire property wherever food is served, including the main kitchen, pool, spa, and snack bars. Coto de Caza Golf and Racquet Club implemented the full colour-coded system: all seven colours across five product types to help reduce cross-contamination and keep guests safe.

A week after they implemented the Colour-Coded Foodservice System, the health inspector came for their semiannual inspection. Executive Chef Jonathan Gelman reported that the inspector "was amazed" and gave them a thumbs up when he saw all of the colour coding in place.

When asked what the biggest benefit of the Colour-Coded Foodservice System was, Chef Jonathan stated that the Colour-Coded Foodservice System helps him identify if his chefs are preparing food properly. He said, "The most important thing is the safety and health of our guests, and by implementing this colour-coded system, you can walk into the kitchen and see that things are being done the right way."

The Colour-Coded Foodservice System can be purchased through distributors nationally. For more information and to locate a distributor, call **1800 639 355**.



"I would recommend this to any chef in the industry; it just makes your life a lot easier."

JONATHAN GELMAN
EXECUTIVE CHEF, COTO DE CAZA GOLF AND RACQUET CLUB

