



# factfile

## Food Safety Guidance for Businesses

### Safer Cooked Meat Production - A Ten Point Plan

*These notes are taken from recently revised Department of Health guidelines aimed at reducing the risks to health posed by bacteria such as E. Coli, Salmonella and Listeria during the production of cooked meats.*

#### PREPARATION

##### **Point 1**

Clean and disinfect the **raw meat** preparation area before you start. This area must be **separate** from any area in which **cooked meat** is handled. A detergent solution should be used to clean surfaces before they are disinfected. It is important when using disinfectants :-

- a) to use the correct food-safe disinfectant for surfaces and equipment which will not adversely affect the food and
- b) to use it at the appropriate concentrations

For guidance on the use of disinfectants see Point 10

***Always wash your hands before and after handling raw meat.***

#### COOKING

##### **Point 2**

To cook meat **safely**, so that *E.coli*, *Salmonella* and *Listeria* bacteria are killed, the **centre of the meat** must reach a core temperature of **at least 70 ° C for 2 minutes or an equivalent time/temperature combination** or until the juices run clear. (See Point 9 for time/temperature combinations)

##### **Point 3**

Make sure your cooking equipment is capable of achieving this temperature (or these combinations) consistently.

##### **Point 4**

- The cooking process **must be monitored**.
- You should **record the core temperature of at least one item from every cook using a probe thermometer**.
- **Wash and disinfect** the probe thermometer after each use
- **Check the accuracy** of your thermometer regularly

## COOLING

### **Point 5**

Cool the cooked joint **as quickly as possible** in order to prevent the growth of food poisoning bacteria **and then keep it under refrigeration**. Bacteria multiply most rapidly **between 10° C and 55° C** and cooked products should be cooled through this zone **as quickly as possible**. Remember - the smaller the joint, the quicker it cools. The **ideal maximum recommended size for safe production** is approximately 6lb (2.5 to 3kg)

## HANDLING AFTER COOKING

### **Point 6**

Clean and disinfect the cooked products handling area, which must be **separate** from any area in which raw products are handled.

### **Point 7**

Always wash your hands **before handling cooked product**. All equipment and utensils must be thoroughly cleaned and disinfected **before and after use** on cooked products.

### **Point 8**

**NEVER** allow **raw foods** onto:-

- any cooked product
- any used utensil or tool
- any surface likely to cause contamination or to come into contact with cooked food

**REMEMBER THAT FOOD POISONING FROM COOKED FOODS OFTEN OCCURS AS A RESULT OF CROSS-CONTAMINATION FROM RAW FOODS**

### **Point 9**

Equivalent core temperature/cooking temperature combinations are:-

<i>Minimum Temperature</i>	<i>Minimum Time</i>
<b>60° C</b>	<b>45 minutes</b>
<b>65 ° C</b>	<b>10 minutes</b>
<b>70 ° C</b>	<b>2 minutes</b>
<b>75 ° C</b>	<b>30 seconds</b>
<b>80 ° C</b>	<b>6 seconds</b>

## HELP AVAILABLE

### **Point 10**

Help and advice is available from your own **Trade Associations** or the **Commercial Section of the Environmental Health & Consumer Protection Department** at either:- The New Town Hall, Library Street, Wigan Tel (01942) 244991 or The Town Hall, Market Street, Leigh Tel (01942) 404489. Help and advice on checking that cooking equipment is working correctly can be obtained from the Meat & Livestock Commission on (01908) 677577



cooked meat production