

Safe method:

## Preparation – ready-to-eat foods

It is important to handle unwrapped ready-to-eat foods safely to protect them from harmful bacteria.



### What are ready-to-eat foods?

Ready-to-eat foods are foods that will not be cooked or reheated before they are eaten. These include sandwiches and salads that you make, cooked meats such as ham, cheese, cream cakes and desserts.

### Safety point

It is particularly important to handle unwrapped ready-to-eat foods safely. To do this:

- make sure work surfaces, knives etc. are clean (and disinfected if you have prepared raw meat/poultry)
- protect food from dirt and bacteria, by covering it or keeping it in suitable display equipment

### Why?

How you handle ready-to-eat foods is particularly important because they will not be cooked or reheated before selling.



### How do you do this?

List the types of unwrapped ready-to-eat food you prepare and sell:

Follow the manufacturer's instructions on how to store and prepare the food, if these are available.


The manufacturer's instructions are designed to keep the food safe.

Are you confident that you do this for all ready-to-eat foods where instructions are available? Yes

Make sure you keep ready-to-eat foods cold enough. See the 'Chilled storage and display' safe method in the Chilling section.

If these types of food are not kept cold enough, harmful bacteria could grow.

Do you do this? Yes   
If not, what do you do?

Safety point	Why?	How do you do this?
<p>Don't use or sell ready-to-eat foods after the 'use by' date, if there is one.</p> <p>For sandwiches and other food you have prepared, and for food you have removed from its original packaging, it is a good idea to have a method of labelling to keep track of when food should be sold or thrown away.</p>	<p>You should never use food that has passed its 'use by' date because it might not be safe to eat. It is illegal to sell food after its 'use by' date.</p>	
<p>If you slice cooked meat:</p> <ul style="list-style-type: none"> <li>• make sure you follow the manufacturer's instructions when you clean the slicer</li> <li>• avoid handling the meat as much as possible. It is a good idea to slice meat straight onto the display tray or the plastic film or paper you will use to wrap it. Use clean tongs, instead of hands.</li> </ul>	<p>Meat slicers need careful cleaning and disinfecting to prevent dirt building up and to stop harmful bacteria growing, in particular on the slicing blade.</p> <p>Hands can easily spread harmful bacteria onto food.</p>	<p>Are staff trained how to clean the meat slicer properly, or supervised?</p> <p>Yes <input type="checkbox"/> No <input type="checkbox"/></p>
<p>When preparing salad ingredients:</p> <ul style="list-style-type: none"> <li>• peel, trim, or remove the outer parts, as appropriate</li> <li>• wash them thoroughly in clean drinking-quality water</li> </ul> <p>If you have prepared salad ingredients that have dirt or soil on the outside, clean chopping boards and work surfaces before preparing other foods.</p>	<p>The dirt on salad ingredients can contain harmful bacteria. Peeling and washing helps to remove the dirt.</p> 	<p>Do you do this? Yes <input type="checkbox"/></p> <p>If not, what do you do?</p> <div style="border: 1px solid black; height: 100px; width: 100%;"></div>

What to do if things go wrong	How to stop this happening again
<ul style="list-style-type: none"> <li>• If you think that a food delivery has not been handled safely, reject the delivery.</li> <li>• If ready-to-eat food has been prepared using a work surface or knife that has been used for raw meat/poultry, throw the food away.</li> <li>• If ready-to-eat food has not been chilled safely, throw the food away.</li> <li>• If salad ingredients have not been washed properly, wash them following the advice in this safe method.</li> </ul>	<ul style="list-style-type: none"> <li>• If you do not think a supplier handles food safely, consider changing to a new supplier.</li> <li>• Review the way you receive deliveries.</li> <li>• Review the way you store and prepare ready-to-eat foods.</li> <li>• Train staff again on this safe method.</li> <li>• Improve staff supervision.</li> </ul>


**Write down what went wrong and what you did about it in your diary.**
