

Safe method:

## Raw meat, poultry and eggs

If you cook raw meat/poultry or eggs, it is very important to handle these carefully because they contain harmful bacteria.



### Safety point

Ideally, store raw meat/poultry in a separate fridge. If this is not possible, store raw meat/poultry below ready-to-eat foods.

Store eggs in a cool, dry place, ideally in the fridge and keep them apart from other foods.

### Why?

This helps to prevent harmful bacteria spreading from raw foods to ready-to-eat foods.



### How do you do this?

Do you store raw meat/poultry?

Yes  No

List the types of raw meat/poultry that you store:

Do you make sure that raw meat/poultry and eggs are stored separately from ready-to-eat foods?

Yes  No

When handling raw meat/poultry or eggs, it is a good idea for staff to put on a clean or disposable apron, tabard or something similar over their work clothes.

Aprons can be removed easily for washing, or thrown away if disposable. They help to stop bacteria getting onto work clothes and spreading to other foods.

Do your staff wear aprons, tabards or something similar over their work clothes when handling raw meat/poultry or eggs?

Yes  No

If not, what do you do?

Always keep raw meat/poultry and eggs separate from other foods when you are preparing them.

Never use the same chopping board or knives for preparing raw meat/poultry and for ready-to-eat food, such as bread (unless they have been thoroughly cleaned and disinfected in between).

This helps to prevent harmful bacteria from spreading from raw meat/poultry and eggs to other foods.

Harmful bacteria from raw meat/poultry and eggs can spread from chopping boards and knives to other foods.

How do you keep raw meat/poultry and eggs separate from ready-to-eat foods during preparation?

## Think twice!

After handling raw meat/poultry or eggs, staff should always wash their hands and clean and disinfect any equipment or surfaces that have been touched by these foods.

### What to do if things go wrong

- If equipment/surfaces/utensils have been touched by raw meat/poultry or eggs, wash, disinfect and dry them to prevent harmful bacteria from spreading.
- If you think that unwrapped ready-to-eat food has not been kept separate from raw meat/poultry or eggs, throw the food away.
- If ready-to-eat food has been prepared on a work surface or with a knife that has been used for raw meat/poultry, throw the food away.

### How to stop this happening again

- Make sure you have enough storage space and it is well organised.
- Repair or replace equipment.
- Review your cooking method. You might need to increase the time or temperature.
- Train staff again on this safe method.
- Improve staff supervision.



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

