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Safer Cooked Meat Production Guidelines - A 12 Point Plan. (including burgers, minced meat and other meat products)

Preparation

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 to use the correct disinfectant for surfaces and equipment that will not adversely affect the food, and to use it at the appropriate concentration. For guidance on the use of disinfectants see point 12. Wash your hands before and after handling the raw meat.

Cooking

2. Wholesalers should provide adequate cooking instructions to caterers, which take account of whether meat is fresh or frozen, weight and type of cooking.
3. To cook meat safely, so that *E. coli* 0157, *Salmonella* and *Listeria* are killed, the centre of the meat must reach a core temperature of at least 70°C for 2 minutes or an equivalent temperature/time combination, or until the juices run clear.

Equivalent Core Cooking Time/Temperature

4.

Minimum Cooking Temperature	Minimum Time
60°	45 mins
65°	10 mins
70° (for burgers & mincemeat products)	2 mins
75°	30 secs
80°	6 secs

Make sure your cooking equipment can achieve this consistently.

5. The cooking process must be monitored. You are strongly advised to record the core temperature of at least one item from every cook, using a probe thermometer. Wash and disinfect the probe thermometer before and after each use. Remember to check the accuracy of the thermometer regularly (e.g. boiling water is 100°C).

Cooling (if not to be served piping hot)

6. The cooked product should be cooled to below 8°C in less than 4 hours in order to prevent the growth of food poisoning bacteria, and then kept under refrigeration. Remember: the smaller the joint, the quicker it cools.

Handling after Cooking

7. Clean and disinfect the cooked product handling area, which must be separate from any area in which raw products are handled.
8. Always wash your hands before handling cooked products. All equipment must be thoroughly cleaned and disinfected before and after use on cooked foods.
9. Never allow raw foods or any other product, used utensil or tool, or surface likely to cause contamination, to come into contact with cooked foods.

Remember; Food Poisoning from Cooked Foods Often Occurs as a Result of Cross-Contamination From Raw Foods.

General

10. All persons cooking meats should have received basic food hygiene training or equivalent and understand the need to avoid cross contamination following the safe cooking of food.
11. Caterers should consider the potential for causing disease from serving undercooked or raw meats to their customers, and should remind the customer of this potential hazard, if the customer specifically requests such food.

Help Available

12. Please contact your Trade Association or the Commercial Team if you need any advice on the safe handling of foods or any other food safety issue.