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	WHY?	HOW DO YOU DO THIS?
Ideally, store raw meat/poultry in a separate fridge. If this is not possible, store raw meat/poultry below ready-to-eat food.	This helps to prevent harmful bacteria spreading from raw foods to ready-to-eat food. 	Do you store raw meat/poultry? Yes No List the types of raw meat/poultry that you store: How do you make sure that raw meat/poultry and eggs are stored separately from ready-to-eat food?
Buy eggs from a reputable supplier. Do not use or sell eggs after the 'best before' date. Store eggs in a cool, dry place, ideally in the fridge and keep them apart from other foods. Make sure you rotate stock and use the oldest food first.	After the 'best before' date, there is a greater chance of harmful bacteria growing in the eggs.	
When handling raw meat/poultry or eggs, staff should put on a clean or disposable apron or tabard 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 or tabards over their work clothes when handling raw meat/poultry or eggs? Yes No If not, what do you do?
Staff should always wash hands thoroughly before and after handling raw meat, poultry or eggs.	This stops bacteria and allergens from spreading onto food, surfaces and equipment.	

SAFETY POINT	WHY?	HOW DO YOU DO THIS?
Always keep raw meat/poultry and eggs separate from other foods and prepare them in separate areas. If this is not possible, prepare them at different times and thoroughly clean and disinfect utensils and surfaces between tasks. 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 food during preparation?
Do not wash raw meat or poultry.	Washing meat does not kill bacteria, but it can splash harmful bacteria around the kitchen contaminating sinks, taps, surfaces and ready-to-eat food.	More information can be found at: **food.gov.uk/news-updated/campaigns/ campylobacter/actnow**.

THINK TWICE!

After handling or preparing raw meat/poultry or eggs, staff should always wash their hands throughly and clean and disinfect any equipment or surfaces that have been touched by these foods. Disinfectants and sanitisers should meet BS EN standards. You can find out more in 'Your cleaning schedule' safe method and see the 'Handwashing safe method'.

WHAT TO DO IF THINGS GO WRONG	HOW TO STOP THIS HAPPENING AGAIN
• 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.	• Make sure you have enough storage space and it is well organised. • Review the way you store raw meat/poultry or eggs and ready-to-eat food. • Train staff again on this safe method. • Improve staff supervision.

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