

CCP/01A COOKING OF MEAT & POULTRY

Hazards

1. **Microbiological**; survival of pathogenic bacteria as a result of food being undercooked
2. **Chemical**; formation of acrylamides as a result of food being overcooked

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Food thoroughly defrosted	Visual check	Prior to cooking	TM/04: Storage of food	If not defrosted thoroughly do not cook (FH) Large meat/poultry joints reduced in size (FH) Review defrosting procedure (LM) Review specification for size of joints (LM)
Higher-risk* poultry & meat cooked to: <ul style="list-style-type: none"> • 80°C for 6-seconds • 75°C for 30-seconds 	Sample 'core' temperature check	On completion of batch cooking	TM/05: Cooking of food or MONIKA software system	If not cooked continue to cook until target temperature/time combination is achieved (FH) Review cooking process (LM)
Lower-risk* meat cooked to: <ul style="list-style-type: none"> • 70°C for 2-minutes • 65°C for 10-minutes • 60°C for 45-minutes 	Sample 'core' temperature check	On completion of batch cooking		
Use of calibrated food probe	Test effectiveness of food probes	Every two weeks	TM/12: Calibration of food probes	Report defective food probe (FH) Recalibrate food probe (LM) Replace food probe (LM)
Food not over-cooked	Visual check	On completion of batch cooking	TM/05: Cooking of food or MONIKA software system	Discard over-cooked food (FH) Review cooking process (LM)

Time/temperature combinations	Identified meat & poultry
Higher-risk* poultry & meat <ul style="list-style-type: none"> • 80°C for 6-seconds • 75°C for 30-seconds 	Minced meat by-products: <ul style="list-style-type: none"> • sausage, burgers, kebabs and similar Minced/diced meat & poultry dishes <ul style="list-style-type: none"> • cottage pie, lasagne, casseroles, curries, pie fillings and similar Boned-out/rolled joints of meat/poultry <ul style="list-style-type: none"> • leg of pork/lamb, breast of lamb, turkey crown and similar Whole poultry carcasses <ul style="list-style-type: none"> • turkey, goose, duck, chicken and similar Whole joints bone-in <ul style="list-style-type: none"> • leg of pork/gammon and similar
Lower-risk* meat <ul style="list-style-type: none"> • 70°C for 2-minutes • 65°C for 10-minutes • 60°C for 45-minutes 	Whole joints such as: <ul style="list-style-type: none"> • beef, lamb, venison and similar Cuts of meat such as: <ul style="list-style-type: none"> • steaks served as 'rare' to 'medium' • lamb cutlets duck breast served 'pink'

For detailed information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

<ul style="list-style-type: none"> • Section 2: Operational Standards - OS/06: Cooking of food 	<ul style="list-style-type: none"> • Section 5: Temperature monitoring - TM/02 Temperature Probes
<ul style="list-style-type: none"> • Section 11: Food Safety Hazards - FSH/01: Acrylamide in food 	<ul style="list-style-type: none"> • Section 11: Food Safety Hazards - FSH/02: Reducing the risk of acrylamide in food

Version	Date of issue	Author	Endorsed by
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