

MEAT IS A PERISHABLE FOOD REQUIRING HIGH STANDARDS OF HYGIENE AND FOOD SAFETY STANDARDS. PROCEDURES MUST BE FOLLOWED IN ORDER TO AVOID CONTAMINATION AND PRESERVE THE QUALITY OF MEAT

Complete and sign off ALL FORMS daily in the ‘Store Log Book’

Before and After Handling Meat

- Wash hands thoroughly with soap and water, then sanitise before and after touching meat.
- Wash equipment thoroughly in hot water. Keep all clothing, work surfaces & equipment clean and sanitised.
- Always use a clean sharp knife for preparing cuts.

Receiving of Meat from Suppliers

- TEMPERATURE CHECK: chilled meat to be received at <5°C and frozen meat at <-10°C. Record Temperatures.
- VISUAL CHECK: packet well sealed, not leaking and within expiry date (no less than 50% of its Shelf Life).
- If product received has a short Shelf Life, contact Bidfood and your BDM immediately.

Storing of Meat (Raw and Cooked)

- DO NOT FREEZE meat products unless stated.
- Never re-freeze meat that has been thawed.
- Place all meat in an airtight container to prevent dripping onto any other food and avoid cross contamination.
- Do not place chux clothes or tea towels in the bottom of meat containers. This will harbor harmful bacteria.
- Do not allow meat to sit in a pool of meat juices in the tray. The juices will go off faster than the meat itself and can taint the flavor of the meat.
- Do not store raw meat above cooked meat.
- Do not use meat after its use by date.
- Always practice “FIRST IN FIRST OUT” when storing product.

If Thawing of Frozen Meat is Required

- Thaw frozen meat in a container in its original wrapping at the bottom of the refrigerator or chiller.
- Ensure liquid from the thawing meat does not drip onto any other products to avoid cross contamination.
- Thawing meat at room temperature is not permitted. The surface of the meat may reach warm temperatures which encourages spoilage.

PRODUCT	STORAGE BEFORE COOKING	FREEZING
Bacon	Fridge temperature below 5°C	Freezing meat is not necessary for Cooked and Processed Meat.
Brisket		
Chipolata Sausage (in canola oil)		
Ham		
Cooked Chicken Breast	All meat product must be stored in their own separate airtight container in the coldest part of the fridge.	Freezing product results in thawing, weight loss and compromising product quality.
Scotch Fillet (in canola oil)	All raw meat at the bottom of the refrigerator and in sealed containers.	
Eye Fillet (restaurant only)		
Raw Chicken Breast (restaurant only)		