



Cooking poultry, minced meat and chicken liver

K

Know

What do you need to know?

- Cooking foods thoroughly kills harmful bugs.
- Some foods must be cooked thoroughly to kill bugs. You must know which of your foods are high risk and must be cooked thoroughly every time (e.g. chicken).
- Mincing meats means that any bugs on the surface may be spread through the product. Minced meat products must be thoroughly cooked.
- You don't need to take the temperature of thinly sliced poultry.

D

Do

What do you need to do?

- Cook poultry (e.g. chicken, duck, chicken livers) and minced or finely ground meat (e.g. sausages, meat patties) to specific temperatures for a set amount of time to make sure they are safe.
- Always use one of the following time/temperature combinations if you cook poultry, minced or finely ground meat, or chicken livers:

Internal temperature	Minimum time at temperature
65°C	15 minutes
70°C	3 minutes
75°C	30 seconds

D

Do

- Use a thermometer to check that the centre of the thickest part of the meat and/or poultry thicker than 4cm has reached one of the time/temperature combinations above.
- You must either:
 - record the temperature of at least 1 item from each batch, or
 - you must test each batch of poultry or minced meat you cook unless you can prove your method of cooking works every time. See the **'Proving the method you use to kill bugs works every time'** card.

Cooking processes I check every time:

Cooking processes I will 'prove':

- Throw out any cooked poultry and minced meat which has been held between 5°C and 60°C, and reheated to above 75°C but not eaten within 4 hours.

S

Show



What do you need to show?

- Show your verifier **records** of how you safely cook poultry and minced meat. **Record:**
 - the food,
 - the date cooked,
 - the temperature the food was cooked to and how long it stayed at this temperature.
- If you can prove your cooking method works, show your verifier records required from the **'Proving the method you use to kill bugs works every time'** card..



Proving the method you use to kill bugs works every time

K

Know

What do you need to know?

- If you make or cook any of the following foods, you can prove your method works to kill bugs every time:
 - poultry (e.g. chicken, liver),
 - minced meat (e.g. sausages, meat patties),
 - drying,
 - pickled or brined meat and/or vegetables,
 - hot smoked meat or seafood,
 - sushi (made with acidified rice),
 - Chinese style roast duck,
 - sous vide (meat or poultry).
- Proving your method works means that you don't have to test every single food item, each time you make it.

D

Do

What do you need to do?

- Identify the methods you will prove: (tick as appropriate)
 - poultry (e.g. chicken, liver)
 - minced meat (e.g. sausages, meat patties)
 - drying

D

Do

- pickled or brined meat and/or vegetables
 - hot smoked meat or seafood
 - sushi (made with acidified rice)
 - Chinese style roast duck
 - sous vide (meat or poultry)
- You must use the same equipment and same ingredients (type, weight, size, vinegar solution etc.) every time you make the food.
 - Make or cook the food/cooking equipment using the standard procedure from the relevant card.
 - Check/test the food to make sure it is meeting the required limits (e.g. poultry and minced meat products are cooked to 75°C for at least 30 seconds, the pH of acidified rice is at 4.6 or below, water bath is at the correct temperature for sous vide).
 - If your standard method doesn't meet the required temperature/limit, you must adjust your cooking temperature/ingredients to make your method work.
 - Check your method works 3 times with different batches of food so you know it works.
 - Record your method and checks.
 - Check your method works every week by checking the temperature of 1 batch of food.

S

Show



What do you need to show?

- Show your verifier **records** of:
 - your method,
 - your weekly batch checks.