



# Preparing red meat for mincing and serving lightly cooked or raw

**K****Know**

## What do you need to know?

- Bugs are found on the surface of whole cuts of meat. Mincing meat spreads the bugs from the surface all the way through the meat.
- It only takes a few harmful bugs to make people sick.
- The only way to make meat safe to mince is to kill the bugs on the surface of the meat before it is minced.
- There are 3 ways to reduce the number of bugs on the outside of meat – sear it, blanch it or sanitise it.
- Bugs can be hidden under flaps, in cavities and between seams. All parts of the meat that bugs can live in must be seared, blanched or sanitised.
- This process only covers red meat – beef, lamb and venison – to be served lightly cooked or raw. This process does not cover pork, chicken, duck or livers.
- All additional ingredients used in patties (e.g. seasonings, binders etc.) must be safe and suitable for use.
- It is important to follow all parts of the plan so the food you make and serve is safe and suitable.

# D

## Do

### What do you need to do?

- You must choose one of the following methods:
  - searing, or
  - blanching, or
  - sanitising.
- You must only use cuts of meat with a smooth surface. (E.g. prime cuts like sirloin, rump, thick flank, silverside, topside).
- You must either:
  - trim any seams, obvious flaps and/or cavities before searing, blanching or sanitising so the surface of the meat is heated, or
  - cut or trim the meat into smaller portions (i.e. no flaps or cavities) before searing, blanching or sanitising so the surface of the meat is heated.
- When searing, the surface of the meat (including any fat layer) must be seared for at least 1 minute on each side, on an oiled hot plate, grill or in a pan.
- When blanching, you can choose to blanch the meat either unwrapped or in a sealed bag. If you use a bag, all surfaces of the meat must come into direct contact with the bag.
- When blanching, the meat must be fully covered by water or stock that is at a rolling boil, for at least:
  - 30 seconds if it is not in a bag, or
  - 60 seconds if it is in a bag.
- When sanitising, the meat must be fully covered by the lactic acid solution [or other acid?] for at least XX hours. The lactic acid solution [or other acid?] must be at least XX%.

## D

## Do

- You must rapidly chill the seared or blanched meat by either:
  - placing the meat in an ice slurry, or
  - putting the meat in the fridge, or
  - putting the meat in the freezer.
- When using this method any seared, blanched, or sanitised meat must be used within 48 hours (when being served as lightly cooked mince or raw meat).
- All seared, blanched, or sanitised meat must be stored at 5°C or less when not being used or handled.
- If mincing the seared or blanched chilled meat, you must either:
  - form into patties and once shaped, use within 24 hours, or
  - form into patties and freeze immediately for later use, or
  - store the mince in bulk (i.e. not as patties) below 5°C.
- You must use thawed patties within 24 hours.

## S

## Show

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### What do you need to show?

Show or describe to your verifier:

- how you kill the bugs on the outside of whole cuts of meat,
- how you handle the meat after it has been either seared, blanched, or sanitised.
- how you use blanched or seared meat within the time and temperature limits.